Appetizers

Traditional Wedge Salad
Iceberg lettuce, crumbled bacon, tomato and blue cheese dressing

Baby spinach salad
Baby spinach greens topped with hard-boiled egg, sliced mushrooms and bacon vinaigrette

Homemade Idaho potato pancakes
Lightly sauteed with Granny Smith apple sauce and chilled chive sour cream

Crispy fried calamari
Our own homemade tartar sauce

Chilled mozzarella and tomato salad
Creamy mozzarella cheese with cherry tomatoes, basil, light lemon oil dressing

Signatures

New England Clam Chowder
Creamy clam chowder with chunks of potato, onion and herbs. Served with oyster crackers

Maryland crab cake
Sauteed crab cake served over a tomato, onion and cucumber salad, drizzled with a creamy mustard sauce

Icon Cobb salad
Romaine lettuce, avocado, egg, bacon, blue cheese, creamy lemon garlic dressing

Classics
Royal Caribbean Anthem of the Seas American Icon Grill menu 2015

Soup of the day
Ask your waiter for today's special

Garden salad
Garden greens with cherry tomatoes, shaved Parmesan cheese, tossed in a light vinaigrette

Prawn cocktail
Baby prawns, shredded lettuce, Marie Rose sauce

Country house pate
Toast points, port wine reduction

Entrees
Cajun blackened snapper
Lightly spicy snapper filet served over sweet potatoes with red cabbage and smoked ham cream

Roasted lemon rosemary chicken
Vegetable gratin, whole grain mustard sauce, natural jus

New York sirloin steak
Roasted strip steak served with a Napa Valley cabernet wine sauce potatoes and roasted root vegetables

Pistachio crusted Atlantic salmon
Slow cooked salmon filet over green beans, mushrooms and white wine sauce

American Thanksgiving dinner
Served with stuffing, root vegetables, traditional cranberry sauce and giblet gravy
Royal Caribbean Anthem of the Seas American Icon Grill menu 2015

Butternut squash chipotle chili
Fresh avocado, cilantro, tortilla crisps

Signatures

Surf and Turf
Lightly grilled gulf shrimp with grilled petit filet mignon of beef, natural jus and seasonal vegetables

Nebraska short rib of beef
Braised beef short rib over Yukon gold potatoes with slow roasted vegetables in a red wine sauce

Classics

Grilled chicken breast
Sauteed seasonal vegetable and natural jus

Oven roasted salmon
Grilled vegetables and a warm lemon herb dressing

Grilled Manhattan strip steak
Sauteed seasonal vegetable and red wine sauce

Pasta primavera
Lightly grilled vegetables with olive oil, garlic and herbs

Assorted vegetable plate
Snow peas, roasted peppers, asparagus, carrots, green beans and shallot dressing

Today's pie
Ask your server for this evening’s classic pie. Served with mashed potatoes and vegetables

Desserts
French quarter "coffee & doughnuts"
Coffee-Creme Beignets with espresso sauce

Warm skillet cookie
Vanilla ice cream

Grilled banana sundae
Vanilla ice cream, fresh blueberry syrup, chopped Georgia pecans

Signature Desserts

Icon’s Candy Bar
Peanut butter mousse, nougat brittle, caramel drizzle

Homemade apple pie
Slow cooked Granny Smith apples in a flaky pie crust. Served with vanilla ice cream

Cheese plate
Chef’s selection of Artisinal cheeses, grapes, celery and crackers