

Hornblower Cruises & Events

San Diego Dinner Cruise Menu



Hornblower Salad

Tender baby greens and our signature vinaigrette with
a
Freshly baked Parmesan-herb crouton

Prime Cut Flat Iron Steak

Earthy crimini mushrooms, sweet glazed shallots &
Rich veal reduction, spiked with sherry and cream &

Citrus Roasted Chicken Breast

Roasted until juicy, with aromatic
Rosemary-pink peppercorn butter

Accompanied by Chef's potatoes of the day
Sauté of tender-crisp seasonal vegetables
Freshly baked rustic bread and sweet butter

Vegetarian Option

Grilled Portobello Mushroom Tower

Layers of rich Boursin cheese & grilled vegetables
atop verdant pesto pasta

Pastry Chef's Signature Cheesecake

Chambord berry coulis and vanilla-scented chantilly
cream

Appetizers (additional)

Creole Shrimp Cocktail Six ice-cold jumbo shrimp
with spicy cocktail sauce

Warm Spinach & Artichoke Gratin Flecked with
sweet red peppers & topped with
Crunchy Parmesan-herb breadcrumbs

Chef's Daily "Amuse Bouche" The staff's special
creation, designed to tickle the taste buds

Premium Entrée Enhancement Option

Center Cut Grilled Filet Mignon

Earthy crimini mushrooms, sweet glazed shallots &
Rich veal reduction, spiked with sherry and cream

& Citrus Glazed Salmon

Oven roasted and served with aromatic
Rosemary-pink peppercorn butter

Accompanied by Chef's potatoes of the day
Sauté of tender-crisp seasonal vegetables

Dessert Upgrades

Horatio's Cream Brulee Creamy custard and crackly
sugar crust, Fresh berry compote & whipped cream

Chocolate Fanta-sea The pastry chef's decadent
chocolate creation of the day

Fresh Strawberry Parfait Layers of sweet berries &

Grand Marnier-scented whipped cream
