

LUNCH FROM 11:00AM TO 5:00PM

STARTERS

Smoked Chicken Quesadilla	12
aged cheddar, monterrey jack, cilantro, pico de gallo, fire roasted salsa, avocado crema	
Fried Calamari	14
lemon aioli, spicy, tomato sauce	
Sriracha Chicken Wings	12
blue cheese & ranch dressing	
Short Rib Tater Tots	14
cheese curd, pan gravy, fried egg, crispy onions	

SOUP AND SALADS

New England Style Clam Chowder	10
Soup of the Day	10
Promenade House Salad	10
candied walnuts, petite greens, tomatoes, cucumbers, feta cheese, balsamic dressing	
Classic Caesar	12
romaine hearts, creamy caesar dressing, herbed croutons, parmesan cheese	
with Grilled Chicken Breast	14
with Grilled Salmon	18
with Poached Shrimp	18
California Cobb	16
Romaine hearts, grilled chicken breast, tomatoes, avocado, hard boiled egg, double smoked bacon, gorgonzola cheese, cilantro jalapeno dressing	

SANDWICH AND BURGERS

sandwich includes choice of fries or house made chips

C Deck Club Sandwich	15
oven roasted turkey breast, natural ham, swiss cheese, double smoked bacon, lettuce, tomatoes, mayonnaise, toasted sour dough	
Reuben	15
corned beef, sauerkraut, baby swiss cheese, russian dressing, grilled rye	
Chicken Breast Sandwich	16
roasted red pepper, arugula, mozzarella, roasted garlic aioli, ciabatta	
Queen Burger	15
white cheddar cheese, lettuce, tomato, red onion, brioche bun	
London Burger	16
double smoked bacon, fried egg, mustard aioli, lettuce, tomato, red onion, brioche bun	

BUILD YOUR OWN

Cheese Pizza	20
create your own master "pizza" with a selection of the following toppings	
Toppings	2 each
onions pepperoni jalapeno peppers sausage mushroom bacon ham pineapple grilled chicken bell peppers olives	

DINING ABOARD THE QUEEN MARY

PROMENADE CAFÉ | Promenade Deck, Midship
Breakfast: 6:30AM TO 11:00AM | Lunch: 11:00AM TO 4:00PM

CHELSEA CHOWDER HOUSE | Promenade Deck, Midship
Sunday - Thursday 5:00PM TO 10:00PM
Friday & Saturday 5:00PM TO 11:00PM

SIR WINSTON'S RESTAURANT & LOUNGE | Sun Deck, Aft
Closed Monday | Sunday - Thursday 5:00PM TO 9:00PM
Friday & Saturday 5:00PM TO 10:00PM
reservation recommended

OBSERVATION BAR | Promenade Deck, Forward
Sunday - Thursday 11:30AM TO 12:00AM
Friday & Saturday 11:30AM TO 2:00AM

QUEEN MARY SUNDAY BRUNCH | R-Deck, Forward, Grand Salon
Sundays from 10:00AM TO 2:00PM
Adults \$59.95 | Children (4-11) \$24.95
holiday pricing may vary | reservations recommended

All reservations call 562.499.1606 or dial ext. 1112

DINNER FROM 5:00PM TO 10:00PM

LAUNCHES

Avocado Fries	12
tajin aioli	
Sriracha Chicken Wings	12
blue cheese & ranch dressing	
Smoked Chicken Quesadilla	12
aged cheddar, monterrey jack, cilantro, pico de gallo, fire roasted salsa, avocado crema	

SHORE EXCURSION

Chelsea House Salad	12
mixed greens, cucumbers, tomato, candied walnut, feta cheese, balsamic	
Caesar Salad	12
creamy dressing, croutons, parmesan cheese	
Iceberg Wedge Salad	14
shaved red onion, chopped bacon, diced tomato, blue cheese, ranch	

CHOWDERS

New England	10
diced potato, onion, pepper, celery, clams	
Manhattan	10
broth-style, tomato, vegetables, clams	
Hatteras	10
broth-style onion, carrot, celery, bacon, potato, pepper, clams	
Roasted Corn & Green Chile	10
roasted corn, potato, celery, onion, roasted green chile	

BURGERS AND SANDWICHES

served with peppery CCH slaw

Chelsea Burger	20
three patty, everything bun, aged cheddar, applewood bacon	
Piled High Roast Beef on Rye	17
sauerkraut, horseradish aioli, pickle	
C Deck Club Sandwich	15
oven roasted turkey breast, natural ham, swiss cheese, double smoked bacon, lettuce, tomatoes, mayonnaise, toasted sour dough	

FIRST-CLASS CABINS

14 Ounce USDA Prime Rib Eye	42
elote relish, caramelized shallot butter	
Crispy Skin Salmon	32
shaved cucumber, pickled ginger, citrus vinaigrette	
Linguini Fresca	22
fresh tomato, basil, oregano, garlic, olive oil	

STOWAWAYS

Buttered Asparagus Sautéed Mushrooms	6
Roasted Garlic Yukon Mashed Potatoes House Cut Steak Fries	
Charred Green Beans Smoked Mexican Corn Herbed Rice Pilaf	

KIDS MENU (served all day)
choice of fries or fruit

Mac and Cheese	8
Kids Chicken Fingers	8
Grilled Cheese	8

ALL DAY DESSERTS

Crème Brûlée	12
Mud Pie	12
Brownie Sunday	12

LATE NIGHT DINING

Sunday - Thursday 10:00PM to 11:00PM
Friday & Saturday 10:00PM to 1:00AM

Smoked Chicken Quesadilla	12
aged cheddar, monterrey jack, cilantro, pico de gallo, fire roasted salsa, avocado crema	
Chelsea House Salad	11
mixed greens, cucumbers, tomato, candied walnut, feta cheese, balsamic	
Caesar Salad	11
creamy dressing, croutons, parmesan cheese	
Chelsea Burger	20
three patty, everything bun, aged cheddar, applewood bacon	
C Deck Club Sandwich	15
oven roasted turkey breast, natural ham, swiss cheese, double smoked bacon, lettuce, tomatoes, mayonnaise, toasted sour dough	

BUILD YOUR OWN

Cheese Pizza	20
create your own master "pizza" with a selection of the following toppings	
Toppings	2 each
onions pepperoni jalapeno peppers	
sausage mushroom bacon ham pineapple	
grilled chicken bell peppers olives	

BEVERAGES

Orange Juice, Cranberry, Apple, Grapefruit, Pineapple, V-8, Tomato	4
Small Pot of Coffee (3 cups)	10
Large Pot of Coffee (6 cups)	14
Milk, Hot Tea, Hot Chocolate	4
Soda (Coke, Diet Coke, Sprite)	4
Lemonade	4
Bottled Water	sm 5 lg 7
Badoit Sparkling Water	sm 5 lg 7

BOTTLE BEERS

Bud Light	8
Budweiser	8
Corona	8
Heineken	8
Shock Top	8

HOUSE WINE	Glass	Bottle
Chardonnay	11	38
White Zinfandel	9	36
Merlot	11	38
Cabernet	11	38
Queen Marry Sparking Wine	11	38

(other selections available)

(21 and over ID must be provide for all alcohol)

IN-ROOM DINING MENU

Breakfast: 6:30AM to 11:00AM
Lunch Menu: 11:00AM to 5:00PM
Dinner Menu: 5:00PM to 10:00PM
Late Night Menu: Sunday - Thursday 10:00PM to 11:00PM
Friday & Saturday 10:00PM to 1:00AM

BEVERAGES

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BREAKFAST SELECTIONS

Old-Fashion Oatmeal	9
brown sugar, raisins, banana, milk	
Greek Yogurt	9
seasonal fruit, house made granola, honey	
Seasonal Fruit Plate	11
melon and berries	
Quinoa Breakfast Bowl	15
double smoked bacon, poached egg, grape tomatoes, almonds, rocket arugula, scallions, watermelon radish, avocado	
Buttermilk Pancakes	14
whipped butter, warm syrup, powdered sugar choice of banana, blueberry or chocolate chip	
Queen Mary Crunchy French Toast	13
egg battered cornflake brioche, butter, warm syrup, powdered sugar	

EGGS AND OMELETS

King George	17
two cage free eggs any style, yukon gold breakfast potatoes double smoked bacon or sausage links, choice of toast	
California Omelet	15
Egg white omelet with spinach, tomato, avocado and salsa	
Steak & Eggs	19
8oz grilled New York strip, two cage free eggs any style, yukon gold breakfast potatoes, choice of toast	
Traditional Eggs Benedict	17
two poached cage free eggs, Canadian bacon, toasted english muffin, hollandaise sauce, yukon gold breakfast potatoes	
Smoked Salmon & Bagel	17
capers, red onions, tomatoes, chopped egg, cream cheese, arugula	
Huevos Rancheros	16
two cage free eggs over easy, refried black beans, crispy corn tortilla, queso fresco, ranchero sauce, salsa fresco, cilantro crema	
"The Breakfast Sandwich"	15
two broken fried cage free eggs, double smoked bacon, white cheddar, tomatoes, on grilled sourdough	

All reservations call 562.499.1606
Dial ext. 1112 for room service orders.
\$3 delivery charge. Gratuity not included.