

**Allergen Abbreviations: Dairy (D) - Dairy Free (D.F.) - Gluten (G) - Gluten Free (G.F.) - Vegan (V) Vegetarian (Veg) NUTS (N)**

Sunday, June 28th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	DINNER	
Monday, June 29th	<p align="center"><i>Stuffed Bell Peppper Soup(DF/GF)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Herb and Scallion Crusted Salmon (DF/G) Whole Kernel Corn (D/GF) and Braised Green Beans and Tomatoes (DF/GF/V)</i></p> <p><i>BBQ Chicken Thighs with Mushrooms &amp; Swiss Cheese (D/GF) Roasted Butternut Squash with Apple(DF/GF/V) and Rice Pilaf (DF/G/V)</i></p>	<p align="center"><i>Stuffed Bell Pepper Soup(DF/GF)</i> <i>Loaded Potato Skins(D/GF)</i></p> <p><i>Brown Sugar Baked Ham (DF/GF) Mashed Potatoes (D/GF) Roasted Carrots (DF/GF/V)</i></p> <p><i>Crab Cakes(D/G) w/ Remoulade Sauce on the side (D/G) Sauteed Spinach (DF/GF/V) and Tuscan Roasted Tomatoes (DF/GF/V)</i></p>	
Tuesday, June 30th	<p align="center"><i>Tomato Florentine Soup(D/GF)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Bacon Cheeseburger (D/G) French Fries (DF/GF) and Broccoli (DF/GF/V)</i></p> <p><i>Pork Chop with Marsala Sauce (DF/GF) Jasmine Rice (DF/GF/V) and Sauteed Cabbage (DF/GF/V)</i></p>	<p align="center"><i>Tomato Florentine Soup (D/GF)</i> <i>Vegetable Spring Rolls with Sweet and Sour Sauce on the Side(DF/G)</i></p> <p><i>Low Sodium Teriyaki Chicken Thighs (DF/GF) White Rice (DF/GF/V) and Stirfry Vegetables (DF/GF/V)</i></p> <p><i>Spinach and Tomato Stuffed Portabella Mushroom (D/GF/VEG) and Roasted Red Pepper Pesto Penne Pasta (DF/G/VEG/N) and Fresh Steamed Green Beans (DF/GF/V)</i></p>	
Wednesday, July 1st	<p align="center"><i>Chicken Noodle Soup (D/G)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Chili Mac Casserole (D/G) Seasoned Lima Beans (DF/GF/V) and Grilled Zucchini (DF/GF/V)</i></p> <p><i>Grilled Turkey &amp; Bacon Croissant Sandwich (D/G) Onion Rings (DF/G) and Steamed Broccoli (DF/GF/V)</i></p>	<p align="center"><i>Chicken Noodle Soup (D/G)</i> <i>Southern Patatoe Salad (DF/GF)</i></p> <p><i>Garlic Butter Tuscan Shrimp (D/GF) Quinoa (DF/GF/V) and Sauteed Bok Choy (DF/GF/V)</i></p> <p><i>BBQ Beef Brisket (DF/GF) Vegetarian Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)</i></p>	
Thursday, July 2nd	<p align="center"><i>Beef &amp; Barely Soup(DF/G)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Shrimp Stir Fry(DF/GF) with Vegetable Egg Rolls(DF/G) &amp; Lo Mein Noodles(DF/G/V)</i></p> <p><i>Salisbury Steak(DF/GF) White Rice(DF/GF/V) &amp; Steamed Broccoli (DF/GF/V)</i></p>	<p align="center"><i>Beef &amp; Barely Soup(DF/G)</i> <i>Chips w/Salsa (DF/GF/V)</i></p> <p><i>Beef Enchilada (D/G) with Mexican Rice(DF/GF/V) and Sauteed Peppers &amp; Onions(DF/GF/V)</i></p> <p><i>Salmon Burger w/ Arugula &amp; Tomoto (DF/G)Lemon Caper Ailoi (DF/GF) Sweet Potato Fries (DF/GF) Roasted Brussel Sprouts(DF/GF/V)</i></p>	
Friday, July 3rd	<p align="center"><i>Cream of Broccoli Soup (D/G)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Fried or Baked Chicken (DF/G) Mashed Potatoes (D/GF) Fresh Steamed Green Beans (DF/GF/V)</i></p> <p><i>Ratatouille (DF/GF/V) Herbed Orzo (DF/G/V) and Roasted Carrots (DF/GF/V)</i></p>	<p align="center"><i>Cream of Broccoli Soup (D/G)</i> <i>Anti Pasta Salad (DF/GF)</i></p> <p><i>Seared Cod with White Wine Sauce (DF/GF) Herbed Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V)</i></p> <p><i>Braised Short Ribs(DF/GF) w/Demi Glaze(DF/GF) Baked Potato (DF/GF/V) and Fresh Steamed Asparagus (DF/GF/V)</i></p>	
Saturday, July 4th	<p align="center"><i>Only Meal</i></p> <p align="center"><i>Independence Day Luncheon</i></p>		<p align="center"><i>Dinner Closed</i></p>

# Richland's Sunday Brunch

Sunday, July 5th, 2026

Opening (Dining Room) Buffet @ 11:00am - 2:00pm

## Richland Starters

Salad Array - Seasonal Fresh Fruit- Shrimp Cocktail –  
Creamy Chicken Tomato Florentine Soup (D/GF)

## Entree

Grilled Atlantic Salmon w/ Piccata Sauce (DF/GF)  
Spaghetti Squash w/ Mushroom Marinara Sauce (DF/GF/V)  
Southern Style Smothered Pork Chops w/ Marsala Sauce (D/G)

## Accompaniment

Vegetable Wild Rice Pilaf (DF/GF/V)  
Shoepg Corn w/ Red Sweet Peppers (DF/GF/V)  
Savory Slow Cooked Lima Beans (DF/GF/V)  
Sauteed Rainbow Swiss Chard (DF/GF/V)

## Carving Station

Roasted Pit Ham w/ Applesauce

## Richland's Chef Station

Omelet~Waffle~Grits~ Bacon-Sausage Gravy-Biscuits- Sausage

## Richland's Sweet Treats

Layer Chocolate Cake, Red Velvet Cake, Italian Lemon Cake, Warm  
Pecan Roll, Chess Pie, Pecan Pie & Assorted Danishes

**\*Reservations required for Parties more than 5 people\***

**\*In preparation for all meals, please place reservations for the number  
of outside guests and for the time of arrival. \***

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	LUNCH	DINNER	
Monday, July 6th	<p align="center">Tuscan Bean Soup (DF/GF) Fresh Fruit &amp; Salad Bar</p> <p>Fettuccine with Classic Bolognese Sauce (D/G) Seasoned Cauliflower and Broccoli (DF/GF/V) and Garlic Bread (D/G)</p> <p>BBQ Pulled Pork (DF/GF) Baked Beans (DF/GF/V) and Roasted Asparagus (DF/GF/V)</p>	<p align="center">Tuscan Bean Soup (DF/GF) Breaded Mushrooms w/ Horseradish Sauce (D/G)</p> <p>Teriyaki Glazed Chicken Thighs (DF/G) Escalloped Pineapple Bake (D/G) and Vegetable Stir Fry (DF/GF/V)</p> <p>Parmesan Baked Cod (D/GF) Herbed Orzo (DF/G/V) and Fresh Sauteed Spinach(DF/GF/V)</p>	
Tuesday, July 7th	<p align="center">Vegetarian Black Bean Soup (DF/GF/V) Fresh Fruit &amp; Salad Bar</p> <p>Baked Chicken topped with Mushrooms, Bacon, Honey Mustard and Cheese (D/GF) Rice Pilaf (DF/G/V) and Parslied Carrots (DF/GF/V)</p> <p>Seafood Casserole (D/G) Steamed Broccoli (DF/GF/V) and Sauteed Mushrooms (DF/GF/V)</p>	<p align="center">Vegetarian Black Bean Soup (DF/GF/V) Cucumber, Tomato &amp; Onion Salad (DF/GF/V)</p> <p>Grilled Pork Loin (DF/GF) Apple Chutney(DF/GF/V) Roasted Butternut Squash (DF/GF/V) and Roasted Brussels Sprouts (DF/GF/V)</p> <p>Chicken Fajita Quesadilla( D/G) Mexican Rice (DF/GF/V) and Refried Beans(DF/GF/V)</p>	
Wednesday, July 8th	<p align="center">Creamy California Vegetable Medley (D/G) Fresh Fruit &amp; Salad Bar</p> <p>Panko Crusted Chicken (D/G) Mashed Potatoes (D/G) and Seasoned Greens (DF/GF/V)</p> <p>Chickpea Vegetable Casserole (DF/GF/V) and Crispy Corn Nuggets (D/G) and Sauteed Swiss Chard (DF/GF/V)</p>	<p align="center">Creamy California Vegetable Medley Soup (D/G) Fried Cauliflower Bites w/ Sweet Chili Sauce(DF/GF/V) Pan Seared Gouper w/ Mediterranean Sauce(DF/GF) Mint Coucoucs(DF/G/V) and Blushing Pears(DF/GF/V)</p> <p>Vegetable Pasta Primavera with Pesto Sauce(DF/G/V/NUT) Roasted Cherry Tomatoes (DF/GF/V) and Toasted Garlic Bread(D/G)</p>	
Thursday, July 9th	<p align="center">Cruise Day Luncheon Fresh Fruit &amp; Salad Bar</p> <p>Grilled Jerk Chicken(DF/GF) Pimento Mac &amp; Cheese(D/G) and Sauteed Caribbean Cabbage (DF/GF/V)</p> <p>Golden Fried Coconut Shrimp(D/G) Pineapple Fried Rice(DF/G/V) and Fresh Steamed Broccoli (DF/GF/V)</p>	<p align="center">Captain Quarters Dinner</p> <p>Open Bar Lobby/Artium @ 5:00pm - 6:00pm</p> <p>Dinner (Dining Room) @ 6:00- 8:00pm</p>	
Friday, July 10th	<p align="center">Garden Vegetable Soup (DF/GF/V) Fresh Fruit &amp; Salad Bar</p> <p>Fried Catfish (DF/GF) with Roasted Red Potatoes (DF/GF/V) Hushpuppies (D/G) and Sauteed Cabbage (DF/GF/V)</p> <p>Memphis -Style Ribs (DF/GF) Baked Beans (DF/GF/V) Seasoned Collard Greens (DF/GF/V)</p>	<p align="center">Garden Vegetable Soup (DF/GF/V) Broccoli, Cheese &amp; Bacon Bites(D/G)</p> <p>Italian Style Vegetable Lasagna (D/G) Sauteed Green Beans (DF/GF/V) and Garlic Bread (D/G)</p> <p>Grilled Salmon Caesar Salad ( Chopped Romaine, Parmesan Cheese, Homemade Croutons &amp; Grilled Salmon) (D/G)</p>	
Saturday, July 11th	<p align="center">Italian Wedding Soup (DF/G) Fresh Fruit &amp; Salad Bar</p> <p>Cabbage Roll in Tomato Sauce (DF/GF), Fresh Shoepeg Corn (DF/GF/V), and Fresh Steamed Broccoli (DF/GF/V)</p> <p align="center">Taco Bar</p> <p>Pork Tenderloin with Red Bell Pepper Sauce on Side (DF/GF), Cauliflower Augratin (D/G) and Sauteed Kale (DF/GF/V)</p>	<p align="center">Italian Wedding Soup (DF/G) Cherry Tomato Couscous Salad (D/G/Veg)</p> <p>Polish Sausage w/Sauerkraut (DF/GF) Roasted Potatoes (DF/GF/V) and Seasoned Mixed Vegetables (DF/GF/V)</p> <p>Stuffed Shells Florentine w/ Marinara Sauce (D/G) Roasted Zucchini DF/GF/V) and Seasoned Green Peas and Carrots (D/GF)</p>	

# Captain Quarters Dinner Party

Thursday, July 9th, 2026

Open Bar (Lobby/Atrium) @ 5:00pm – 6:00pm

Seating (Dining Room) @ 6:00pm – 7:00pm

## Bon Voyage Ceviche

*Gulf Shrimp & Fresh Crab cured in fresh citrus with tomatoes, cucumber, red onion, cilantro, and avocado, served with house-made tortilla chips*

## Nautical Night Filet

*Butcher's Cut 6oz Tenderloin Filet Topped with Cognac Peppercorn Sauce served alongside Duchess Potatoes & Steamed Broccolini*

## Captain's Catch Halibut

*Pan-Seared Halibut Paired with Zesty Chimichurri Sauce served alongside Duchess Potatoes & Fresh Sauteed Spinach*

## Garden Paradise

*Baked Sweet Potatoes loaded with Savory Chickpeas, spinach & Shiitake Mushrooms served alongside Steamed Broccolini*

## Sail Away Banana Foster

*Warm caramelized banana flambéed with brown sugar, butter & rum, served over creamy vanilla bean ice cream*

*Artisan Rolls & Vintage Wine Served with Dinner*