

## **BREADS** *Select from:*

- CIABATTA**
- PETITE SOURDOUGH**

### *Condiments:*

- whipped butter**
- olive oil + balsamic**
- bacon pan drippings**

## **APPETIZERS**

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### **SHRIMP COCKTAIL**

*American cocktail sauce, lime garlic remoulade*

### **STEAMED MUSSELS**

*garlic bread*

### **FLAT BREAD**

*bbq chicken, Monterey jack cheese*

### **CAPRESE**

*fresh mozzarella, ripe tomatoes, balsamic, basil*

### **VINE RIPENED TOMATOES AND CHOPPED LETTUCE**

*mild onions, basil, feta, raspberry vinaigrette*

### **CAESAR SALAD**

*housemade dressing, parmesan*

### **BAKED ONION SOUP**

*Swiss, parmesan cheese*

### **WILD RICE, GRUYERE AND COUNTRY CHICKEN SOUP**

*dijon mustard, chives, sage*

## **RARE FINDS** .....

*food you always wanted to try but haven't yet dared...*

### **ALLIGATOR BEIGNETS**

*serrano aioli*

# MAINS

## LASAGNA BOLOGNESE

*four layers, meat sauce, three cheese, roasted tomato sauce*

## SHRIMP CREOLE

*cajun tomatoes, peppers, onions, jambalaya rice*

## CORNMEAL CRUSTED CHICKEN BREAST

*red skin potato mash, steamed broccoli*

## BBQ PORK SPARERIBS

*southern baked beans, creamed corn, steak fries*

## CINNAMON PUMPKIN CHEESE PIE

*baked in flaky pastry*

## FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

# FROM THE GRILL

## GRILLED SALMON\*

*lemon pepper marinade, sautéed vegetables, buttered potatoes*

## GRILLED CHICKEN BREAST

*garlic & herbs, sautéed vegetables, buttered potatoes*

## BROILED FLAT IRON STEAK\*

*creamy peppercorn sauce, sautéed vegetables, buttered potatoes*

# STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef,  
seasoned and broiled to your exact specifications.  
a surcharge of \$ 20 applies to each entrée*

## BROILED LOBSTER TAIL

*served with drawn butter*

## SURF & TURF\*

*lobster tail & grilled filet mignon*

## BROILED FILET MIGNON\*

*9 oz. premium aged beef*

## NEW YORK STRIP LOIN STEAK\*

*14-oz. of the favorite cut for steak lovers*

## COLOSSAL SEAFOOD TOWER\* \$60.00

*Serve 2 Guests*

*1 whole lobster, 6 fresh oysters,*

*20 large shrimp and 1 pound of premium snow crab legs*

# SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

*\*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# DESSERT

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## APPLE PIE

*vanilla ice cream*

## PRALINE CAKE

*gratinated meringue, hazelnut cream*

*-lower calories, no added sugar-*

## CARNIVAL MELTING CHOCOLATE CAKE

## FRESH TROPICAL FRUIT

## SELECTION OF ICE CREAMS

## CHEESE PLATE

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## COFFEE AND TEA

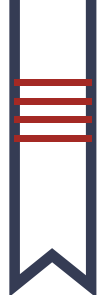
CAPPUCCINO \$ 3.25

LATTE \$ 3.25

ESPRESSO \$ 2.25

" ART OF TEA " SELECTION \$ 1.95

*Please inform your server if you have any food allergies*



## COCKTAILS

*Talk about a fabulous start to the evening*

### BELLINI

*A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. \$8.75*

### THE FRESH ITALIAN

*Refreshing and light with the essence of orange. Aperol, Bacardi Pineapple Rum, a touch of orange juice, citrus and a splash of soda. \$9.95*

### SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol.  
\$9.75/GLS, \$34/PTC*

### SPICY CHIPOTLE PINEAPPLE MARTINI

*Tito's Handmade Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. \$10.50*

### THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice.  
\$10.50*

## LIQUID DESSERTS

### ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. \$10.95*

### CHOCOLATE MARTINI

*A seductive mix of Absolut Vanilia Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. \$10.50*