

CELEBRATING DELICIOUS FOOD &

FEAST

NEW FRIENDS ON THE OPEN SEAS

BREADS

Select from:

- CIABATTA
- PETITE SOURDOUGH

Condiments:

- whipped butter
- olive oil + balsamic
- garlic and herb cheese

APPETIZER

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

BLACKENED PORK TART

tenderloin, caramelized pineapple, citrus cream

FRIED OYSTERS

chipotle aioli

ROASTED WILD MUSHROOM BISQUE

buttermilk, sherry vinegar, smoked Gouda

SICILIAN MEATBALL SOUP

fennel, tomato broth, roasted pumpkin

BABY SPINACH SALAD

walnut, blue cheese dressing

CAESAR SALAD

housemade dressing, parmesan

ENTREES

SPAGHETTI CARBONARA

bacon, parmesan, garlic, cream

PAN FRIED STRIPED BASS

potato gnocchi, green peas

BROILED LOBSTER TAIL

mushroom risotto, buttered broccoli

SLOW COOKED PRIME RIB*

double cooked potatoes, au jus

ROOT VEGETABLES IN A PIE CRUST

herbed ricotta mousse, roasted red pepper

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed vegetables, mashed potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed vegetables, mashed potatoes

BROILED FLAT IRON STEAK*

creamy peppercorn sauce, steamed vegetables, mashed potatoes

STEAKHOUSE SELECTION

*Great Seafood and premium aged USDA beef,
seasoned and broiled to your exact specifications.*

A surcharge of \$20.00 applies to each entrée

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

GRILLED LAMB CHOPS*

double cut lamb chops

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*

Sauces

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

VANILLA CRÉME BRÛLÉE

vanilla custard, caramelized sugar

COFFEE CREAM CAKE

espresso sabayon, oats crumble

-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT PLATE

CHEESE PLATE

SELECTION OF ICE CREAMS

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

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