

CELEBRATING DELICIOUS FOOD &

FEAST

NEW FRIENDS ON THE OPEN SEAS

BREADS

Select from:

- BAGUETTE
- MULTIGRAIN CRANBERRY

Condiments:

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

APPETIZER

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

CRAB CAKE

herbs, mustard, remoulade

STUFFED MUSHROOMS

spinach, Romano cheese, herbs

MOROCCAN PUMPKIN HARIRA SOUP

burnt butter, Greek yogurt

NEW ENGLAND CLAM CHOWDER

potatoes, steamer clams, thyme

FOUR SEASON SALAD

lettuce, corn, cucumber, tomato

CAESAR SALAD

housemade dressing, parmesan

ENTREES

FUSILLI, MUSHROOM CREAM
grilled chicken tender, mushroom, reggianito

GRILLED GARLIC SHRIMPS
lemon parmesan sauce, skillet vegetables

TERIYAKI SALMON*
stir fried noodles

FILET MIGNON*
string beans, red wine sauce

GREEK SPINACH PIE
flaky phyllo pastry, chickpeas and potato stew

FEATURED INDIAN VEGETARIAN
lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED BARRAMUNDI
lemon pepper marinade, roasted vegetables & potatoes

GRILLED CHICKEN BREAST
garlic & herbs, roasted vegetables & potatoes

BROILED FLAT IRON STEAK*
creamy peppercorn sauce, roasted vegetables & 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*

BROILED LOBSTER TAIL
served with drawn butter

SURF & TURF*
lobster tail & grilled filet mignon

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

GRAND MARNIER SOUFFLÉ

orange creme anglaise

KEY LIME MOUSSE

-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

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. \$10.5