



## APPETIZERS

### SEARED TUNA\*

*Romesco vinaigrette, cucumber salad*

### SHRIMP COCKTAIL

*Traditional cocktail sauce*

### FLATBREAD

*Cajun shrimp, corn, pineapple*

### VEGETABLE SPRING ROLLS

*Soy dipping sauce*

### LEEK AND POTATO SOUP

*Bacon, chives*

### AMERICAN NAVY BEAN SOUP

*Root vegetables, leeks*

### GAZPACHO ANDALOUSE

*Chilled tomato with peppers, cucumbers, mediterranean herbs*

### GREEK SALAD

*Feta cheese*

### KALE OR ROMAINE CAESAR SALAD

*House made dressing, shaved parmesan*

## RARE FINDS

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

### OYSTERS ROCKEFELLER

*Spinach, Cheese Sauce*

## FEATURED WINES

### MOSCATO, CASTELLO DEL POGGIO

*Delle Venezie, Italy.*

*9.50 gl 36 btl*

### CHARDONNAY, KENDALL-JACKSON

*'Vintner's Reserve', California.*

*9.75 gl 37 btl*

### SAUVIGNON BLANC, OYSTER BAY

*Marlborough, New Zealand.*

*8.75 gl 33 btl*

### MERLOT, MURPHY GOODE

*California.*

*9 gl 34 btl*

### GIFFT BY KATHIE LEE GIFFORD

*Red Blend, California.*

*7.75 gl 29 btl*

### GIFFT BY KATHIE LEE GIFFORD

*Chardonnay, California.*

*7.75 gl 29 btl*

### CABERNET SAUVIGNON, LAYER CAKE

*California.*

*9.75 gl 37 btl*

## MAINS

### SEARED TILAPIA

*Capers and parsley butter  
succotash, whipped potatoes*

### VEAL PARMESAN

*Tomato sauce, spaghetti  
steamed broccoli*

### ROSEMARY LAMB SHANK

*Roasted cauliflower, root vegetables*

### BAKED ZITI

*Ham, green peas and cheese*

### CRISP PORTOBELLO MUSHROOMS

*Filled with spinach, butternut squash,  
pepper confit, parmesan cream*

### FEATURED INDIAN VEGETARIAN

*Lentils, basmati rice, papadam and raita*

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## FROM THE GRILL

### SALMON FILLET

*Citrus and pepper rub  
broccoli, carrots, red potato*

### FLAT IRON STEAK\*

*Pepper, herbs, broccoli  
baked potato*

### CHICKEN BREAST

*Roast garlic and herbs  
peas and carrots, red potato*

### PORK CHOP

*Caramelized onions,  
stewed apple, mash*

## SAUCES

*BBQ Sauce, Béarnaise, Peppercorn,  
Wild Mushroom*

## SIDE DISHES

### CORN AND VEGETABLE SUCCOTASH

### WHIPPED POTATOES

### BAKED POTATO

*Sour cream, bacon, chives*

### SAUTEED GREEN BEANS

*With bacon*

### STEAMED BROCCOLI

### FRAGRANT BASMATI PILAF

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# AMERICAN TABLE

CARNIVAL CRUISE LINE

  
**PORT OF CALL****Cabo San Lucas**

*This once quaint fishing village was used as a frequent stop for pirates awaiting passage to the Manila Galleons. It later grew into a popular sport fishing and tourist destination. Today much of the seafood comes from just across the mainland in the Sea of Cortez. Scallops, Clams, and tuna are among the many popular items found here.*

**COCKTAIL****TEQUILA SUNRISE**

*A refreshing classic of El Jimador Tequila, orange juice and grenadine. 8.95*

**APPETIZER****VIERAS AL ESTILO BAJA**

*Seared Ocean Scallops with Tequila Sauce  
Served on Couscous, Cilantro Pesto  
Squid Ink Cracker*

**MAIN****CERDO CON COSTRA DE CAFE**

*Pork Tenderloin Crusted with Coffee,  
Cacao and Brown Sugar. Served on  
Sauteed Spinach, Sweet Potatoes  
Mexican Vanilla Sauce*

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**STEAKHOUSE  
SELECTIONS**

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*Great seafood and premium aged USDA beef,  
seasoned and broiled to your exact specifications.  
a surcharge of \$20.00 applies to each entrée*

**BROILED MAINE LOBSTER TAIL**

*served with drawn butter*

**SURF & TURF\***

*Maine lobster tail and 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*

*\*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.*



## DESSERTS

### STRAWBERRY ALMOND FINANCIER

*Chilled rhubarb soup*

### CARNIVAL MELTING CHOCOLATE CAKE

#### PASSION FRUIT FLAN

*Coconut, tapioca, basil syrup*

#### \* COCONUT LIME CAKE

*Toasted coconut, lime jam*

*\*lower calorie, no added sugar*

### FRESH TROPICAL FRUIT PLATE

### CHEESE PLATE

### SELECTION OF ICE CREAMS

FOR THE TABLE

### PIE A LA MODE

*Vanilla ice cream*

## AFTER DINNER COCKTAILS

### CHOCOLATINI

*A seductive mix of Absolut Vanilia Vodka,*

*Irish Cream and Chocolate Liqueur.*

*The perfect finish to any meal. 9.25*

### HOT JAMAICAN COFFEE

*An after dinner classic that's both soothing and*

*inspiring. Premium coffee with Appleton V/X*

*Jamaica Rum, Tia Maria and simple syrup. 6.25*

## COFFEE

CAPPUCCINO 2.95

LATTE 2.95

ESPRESSO 1.95

"ART OF TEA" SELECTIONS 1.95