



APPETIZERS

MARINATED CHICKEN TENDERS
Sweet chili relish

SHRIMP COCKTAIL
Traditional cocktail sauce

FRIED SHRIMP
Roasted red pepper remoulade

ROASTED PUMPKIN SOUP
Crouton, cream

ASPARAGUS VICHYSOISE
Chilled asparagus and potato soup

BEEF AND BARLEY SOUP
Root vegetables

HONEY ROASTED HAM
*Pineapple chutney, ginger bread
mustard mayo*

MIXED GREENS
Tomato, cucumber and carrots

KALE OR ROMAINE CAESAR SALAD
House made dressing, shaved parmesan

RARE FINDS

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

ESCARGOTS BOURGUIGNONNE
Burgundy snails, garlic butter

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

BEEF LASAGNA

Tomato basil sauce, mozzarella

CHICKEN MILANESE

Charred lemon, sauteed green beans

PENNE MARISCOS

*Shrimp, calamari, scallops, mussels,
lobster cream*

BRAISED SHORT RIBS

*Potato and pea gratin, red wine sauce
Sauteed Green Beans*

CORN, CHILI, QUINOA BAKED TOMATO

*Potato jalapeño croqueta,
cheese sauce, leek hash*

FEATURED INDIAN VEGETARIAN

Lentils, basmati rice, papadam and raita

.....

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

BROCCOLI, CARROTS ONIONS

BAKED POTATO

Sour cream, bacon, chives

RATATOUILLE

MAC N CHEESE, BACON

FRENCH FRIES

Herb garlic butter

CREAMED SPINACH

== AMERICAN TABLE ==

CARNIVAL CRUISE LINE


PORT OF CALL
Cabo San Lucas

After the Second World War Cabo was discovered as having great populations of Blue Marlin which drew an unprecedented influx of tourists to fish and hunt here. By the 60's and 70's it had become an exclusive refuge for the rich and famous and along with them came hotels and restaurants.

Today Cabo is known for its world class chefs and excellent restaurants. They represent the culinary styles and traditional dishes from many regions of Mexico.

COCKTAIL

MARGARITA

The perfect blend of El Jimador Tequila, Patrón Citrónge and lime juice. 8.95

APPETIZER

TOSDADO DE POLLO

*Pulled Chicken with Mayonnaise, Citrus, Chipotle, Cumin, Oregano and Chili.
Presented on a Fried Tortilla,
Refried Beans*

MAIN

TILAPIA SERRENDEADO

*Seared Tilapia Fillet with Ancho, Chipotle and Arbol Chilies, Garlic, Shallots, Lemon and Orange Zest.
Kale with Charred Corn and Pickled Onions
Pigeon Pea Rice*

**STEAKHOUSE
SELECTIONS**

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

CHEESECAKE

Tropical fruit relish with mint and chili

CARNIVAL MELTING CHOCOLATE CAKE

BUTTERED POPCORN POT DE CRÈME

Blueberry marmalade

* CHOCOLATE PANNA COTTA

Warm chocolate sauce

**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