



APPETIZERS

PROSCIUTTO RUFFLES
Cured ham, sweet melon

SHRIMP COCKTAIL
Traditional cocktail sauce

RED BEET CARPACCIO
*Grapefruit segments, arugula blue
cheese crumbles*

CANNELLONI
Ricotta, bacon, shaved parmesan

CREAM OF BROCCOLI
Aged cheddar

MINISTRONE MILANESE
Tomato, bean, pasta soup

PEACH SOUP
Chilled, fresh mint

HEART OF ICEBERG LETTUCE
Tomatoes, blue cheese crumbles

KALE OR ROMAINE CAESAR SALAD
House made dressing, shaved parmesan

RARE FINDS

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

BRAISED OX TONGUE
Onion Marmalade

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 bt

CABERNET SAUVIGNON, LAYER CAKE
North Coast, California.
9.75 gl 37 btl

MAINS

SALMON CAKE

*Lemon, capers, dill, sour cream
leaf spinach, grilled tomato*

SOUTHERN FRIED CHICKEN

Gravy, steamed broccoli, mashed potatoes

LINGUINI, ITALIAN SAUSAGE

Bell peppers, mushrooms

BBQ PORK SPARERIBS

Baked bean, corn and cheese bread

GRILLED TOFU STEAK

Stir-fried vegetables

FEATURED VEGETARIAN

Lentils, basmati rice, papadam and raita

FROM THE GRILL

MAHI MAHI FILLET

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

GRILLED BEEF TENDERLOIN*

Polenta, red wine sauce

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

AMERICAN TABLE

CARNIVAL CRUISE LINE


PORT OF CALL

Puerto Vallarta

"The land of tasty treats" as one food blogger called it. Puerto Vallarta boasts many Mexican tasty treats you need to experience if you can. Fresh seafood plucked from the ocean, delicious seasoned meats and chicken, baked goods and street food. Chili and other local seasoning defines the flavors unique to Mexico and the exciting dishes you should not miss.

COCKTAIL**EL DIABLO**

Enjoy a bold and tasty classic. El Jimador Tequila, Ginger Cassis and lime. 8.95

APPETIZER**TACOS DORADO**

*Batter Fried Fish Fillet in a Flour Tortilla
Mango Mayonnaise with Diced Tomatoes
Served with Salsa Verde*

MAIN**MOLE DE POLLO CON ARROZ AMARILLO**

*Chicken Leg with a Mole of Almonds, Apricots
Pumpkin Seeds, Chocolate, Guabillo and Ancho Chilies
Served with Anatto Rice and Grilled Zucchini*

**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

STICKY TOFFEE BRIOCHE

Strawberry and vanilla sauce

CARNIVAL MELTING CHOCOLATE CAKE

S'MORES PARFAIT

*Dark chocolate cake, graham cracker mousse,
milk chocolate, toasted marshmallow*

* MANGO CREAM CAKE

Fresh fruit salsa, mint

**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