



## APPETIZERS

### BEEF CARPACCIO\*

*Shaved parmesan, lemon vinaigrette*

### SHRIMP COCKTAIL

*Traditional cocktail sauce*

### FLATBREAD

*Bbq chicken, monterey jack cheese*

### STEAMED MUSSELS

*Garlic toast*

### MANGO CREAM

*Iced mango soup, fresh ginger*

### BAKED ONION SOUP

*Swiss, parmesan cheese*

### CAPRESE SALAD

*Tomato and fresh mozzarella  
balsamico, virgin olive oil, basil*

### VINE RIPENED TOMATOES AND CHOPPED LETTUCE

*Choice of dressing*

### KALE OR ROMAINE CAESAR SALAD

*House made dressing, shaved parmesan*

### RARE FINDS

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

### FROG LEGS, PROVENCE HERB BUTTER

*Warm brioche*

## 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

### RICOTTA RAVIOLI

*Arugula, tomato cream*

### TIGER SHRIMP CREOLE

*Tropical tomatoes, peppers, onions,  
jambalaya rice*

### CORNMEAL CRUSTED CHICKEN BREAST

*Black bean, corn, tomato, steamed broccoli*

### PRIME RIB\*

*Grilled onion ring, red wine sauce, baked potato*

### CINNAMON PUMPKIN CHEESE PIE

*Glazed cherry tomatoes, cheese puffs*

### FEATURED 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*

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## SIDE DISHES

**BROCCOLI, CARROTS ONIONS**

**MAC N CHEESE, BACON**

**BAKED POTATO**

*Sour cream, bacon, chives*

**FRENCH FRIES**

*Herb Garlic Butter*

**RATATOUILLE**

**CREAMED SPINACH**

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**= AMERICAN TABLE =**

CARNIVAL CRUISE LINE



PORT OF CALL

*Baja Mexico*

*Baja Mexico could have some of Mexico's most exciting foods. Ranging from Tex-Mex to traditional authentic Mexican, the cuisine is deeply rooted in the local culture. The basic staples are native foods such as corn, beans, and chili peppers. Europeans introduced meats and dairy helping influence the rich food culture Mexico has to offer.*

COCKTAIL

**MARGARITA**

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

APPETIZER

**TORTILLA SOUP WITH BRAISED CHICKEN**

*Crispy handmade tortillas in a tomato broth, topped with cotija cheese and fresh picked cilantro.*

MAIN

**STEAK TACOS**

*Tender strips of marinated steak, grilled over an open flame, topped with fresh pico de gallo, cilantro and avocado-arbol chili.*

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**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

### CARROT CAKE

*Candied ginger*

### CARNIVAL MELTING CHOCOLATE CAKE

### BANANA-WHITE CHOCOLATE BREAD PUDDING

### \* OVEN ROASTED APPLE

*Orange juice, raisins, hazelnut*

*\*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