

CELEBRATING DELICIOUS FOOD &

FEAST

NEW FRIENDS ON THE OPEN SEAS

BREADS

Select from:

- CIABATTA
- PETITE SOURDOUGH

Condiments:

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

APPETIZER

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

BLACKENED PORK TART

tenderloin, caramelized pineapple, citrus cream

FRIED OYSTERS

chipotle aioli

ROASTED WILD MUSHROOM BISQUE

buttermilk, sherry vinegar, smoked Gouda

SICILIAN MEATBALL SOUP

fennel, tomato broth, roasted pumpkin

BABY SPINACH SALAD

walnut, blue cheese dressing

CAESAR SALAD

housemade dressing, parmesan

Feast 1

ENTREES

SPAGHETTI CARBONARA

bacon, parmesan, garlic, cream

PAN FRIED STRIPED BASS

potato gnocchi, green peas

BROILED LOBSTER TAIL

mushroom risotto, buttered broccoli

SLOW COOKED PRIME RIB*

double cooked potatoes, au jus

ROOT VEGETABLES IN A PIE CRUST

herbed ricotta mousse, roasted red pepper

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed vegetables, mashed potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed vegetables, mashed potatoes

BROILED FLAT IRON STEAK*

creamy peppercorn sauce, steamed vegetables, mashed 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

SURF & TURF*

lobster tail & 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

GRILLED LAMB CHOPS*

double cut lamb chops



BONSAI SUSHI SHIP * (FOR 2) \$18.00

California roll, Bang Bang Bonsai roll, 6 pcs assorted sushi (tuna, salmon, shrimp), side salad

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.

Feast 1

CELEBRATING DELICIOUS

AMERICAN

FEAST

DESSERTS & COCKTAILS

DESSERT

VANILLA CRÉME BRÛLÉE

vanilla custard, caramelized sugar

COFFEE CREAM CAKE

espresso sabayon, oats crumble

-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT PLATE

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

Feast 1 NL