BREADS Select from: CIABATTA

○ PETITE SOURDOUGH

Condiments:

- owhipped butter
- ○olive oil + balsamic
- ⊂bacon pan drippings

# A P P E T I Z E R S

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

**STEAMED MUSSELS** garlic bread

# FLAT BREAD

bbq chicken, Monterey jack cheese

**CAPRESE** fresh mozzarella, ripe tomatoes, balsamic, basil

**VINE RIPENED TOMATOES AND CHOPPED LETTUCE** *mild onions, basil, feta, raspberry vinaigrette* 

CAESAR SALAD

housemade dressing, parmesan

**BAKED ONION SOUP** Swiss, parmesan cheese

WILD RICE, GRUYERE AND COUNTRY CHICKEN SOUP dijon mustard, chives, sage

#### RARE FINDS

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

### ALLIGATOR BEIGNETS

serrano aioli

## MAINS

#### LASAGNA BOLOGNESE

four layers, meat sauce, three cheese, roasted tomato sauce

SHRIMP CREOLE cajun tomatoes, peppers, onions, jambalaya rice

**CORNMEAL CRUSTED CHICKEN BREAST** *red skin potato mash, steamed broccoli* 

**BBQ PORK SPARERIBS** southern baked beans, creamed corn, steak fries

**CINNAMON PUMPKIN CHEESE PIE** baked in flaky pastry

FEATURED INDIAN VEGETARIAN lentils, basmati rice, papadam and raita

#### FROM THE GRILL

**GRILLED SALMON\*** 

lemon pepper marinade, sautéed vegetables, buttered potatoes

**GRILLED CHICKEN BREAST** 

garlic & herbs, sautéed vegetables, buttered potatoes

#### **BROILED STRIP LOIN STEAK\***

creamy peppercorn sauce, sautéed vegetables, buttered potatoes

#### STEAKHOUSE SELECTION

great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$ 20 applies to each entrée

**BROILED LOBSTER TAIL** served with drawn butter

SURF & TURF\* lobster tail & grilled filet mignon

**BROILED FILET MIGNON\*** 9 oz. premium aged beef

BONSA

Sushi

**NEW YORK STRIP LOIN STEAK\*** 14-oz. of the favorite cut for steak lovers



# SAUCE 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.

# DESSERT

#### APPLE PIE

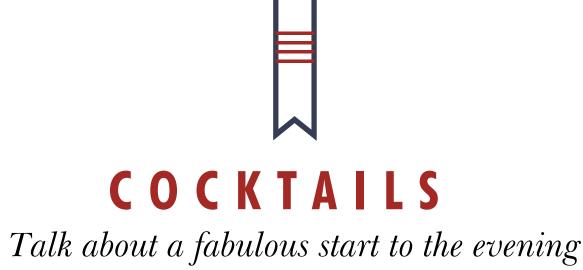
vanilla ice cream

#### PRALINE CAKE

gratinated meringue, hazelnut cream -lower calories, no added sugar-

**CARNIVAL MELTING CHOCOLATE CAKE** FRESH TROPICAL FRUIT **SELECTION OF ICE CREAMS CHEESE PLATE** 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



#### BELLINI

A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. **\$8.75** 

#### THE FRESH ITALIAN

Refreshing and light with the essence of orange. Aperol, Bacardi Pineapple Rum, a touch of orange juice, citrus and a splash of soda. **\$9.95** 

#### SANGRIA

Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol. **\$9.75/GLS, \$34/PTC** 

#### SPICY CHIPOTLE PINEAPPLE MARTINI

Tito's Handmade Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. **\$10.50** 

#### THE CARNIVAL COSMO

Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice. \$10.50

#### LIQUID DESSERTS

#### ESPRESSOTINI

Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. **\$10.95** 

#### **CHOCOLATE MARTINI**

A seductive mix of Absolut Vanilia Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. **\$10.50** 

CARNIVAL CRUISE LINE

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