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

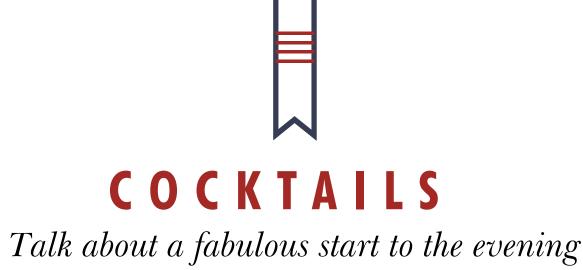
vanilla ice cream

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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