

DECEMBER 25, 2022

THE CAPTAIN, HIS OFFICERS AND CREW WISH EACH OF YOU A HAPPY HOLIDAY

CHRISTMAS GALA DINNER

APPETIZERS

COLD

SHRIMP COCKTAIL

American cocktail sauce

ROASTED WINTER VEGETABLES & CHEESE

avocado vinaigrette, marinated haloumi, manchego

RIB EYE TARTARE*

mustard aioli, caramelized onion, balsamic and red pepper aioli

HOT

SEAFOOD RISOTTO

crab, shrimp and mussels, crawfish butter

ALE HOUSE CHEESE SOUP

brisket, sausage, turkey, roasted vegetables, jack cheese

SWEET POTATO SOUP

buttermilk, caramelized butter, croûton

CRISP VEAL PARMESAN

pickled cabbage, pear mostarda, salsa agrodolce

SALAD

ROASTED STUFFED BEET

dressed quinoa, feta, mint maple dressing

TRUFFLED DATES & TOMATOES

cucumber, avocado, pomegranate juice dressing, torn herb salad

CAESAR SALAD

traditional preparation, house-made dressing, shaved parmesan

ENTRÉES

SEAFOOD

ROASTED BARRAMUNDI

corn succotash, pickled tomato and shallots, chive sauce

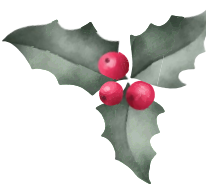
GARLIC BUTTER SHRIMP

potato and cauliflower gratin, lemon sauce

STEAMED MUSSELS

chorizo, tomatoes, peppers, mushrooms, buttered grits

MEAT



SLOW-ROASTED TOM TURKEY

sweet potato, Christmas stuffing, gravy, cranberry relish

NY STRIP STEAK*

mashed potato, broccoli, crisp onions, creamy pepper corn sauce

GUAVA GLAZED STUFFED CHICKEN

mozzarella, basil, corn relish, shallot herb beurre blanc

STUFFED PORK BELLY

cranberry apple stuffing, bacon jam, braised cabbage

VEGETARIAN

TORTELLINI

whipped ricotta, eggplant ragu

CARAMELIZED ONION AND HEIRLOOM TOMATO TART

queso fresco, dressed corn

SHAHI PANEER, ACHARI BAINGAN

dal makhani, onion kulcha, pappad & raita

STEAKHOUSE SELECTIONS

Great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. A surcharge of \$ 23 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

GRILLED LAMB CHOPS*

double cut, lamb au jus

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.*

18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies

DESSERT

MELTING CHOCOLATE CAKE

vanilla ice cream

BUCHE DE NOEL

hazelnut pate, spearmint moss, eggnog anglaise

CLASSIC PECAN PIE

delicious pie crust, plenty of pecan, caramel ice cream

PEAR AND CHEESE

*cinnamon cheese core, creme fraiche, rhubarb chutney, yam crisp
lower calorie, no added sugar*

COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50

COCKTAILS

Talk about a fabulous start to the evening

BELLINI

*A refreshing celebration of Sparkling Wine
playfully mixed with peach pureé. \$9.95*

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. \$10.50*

SANGRIA

*Choose classic Red or fresh White. Featuring the hottest
Sangría under the sun, Beso del Sol.
\$10.50/GLS, \$36/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. \$11.50*

THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction.
Prepared with Skyy Vodka, Limoncello and cranberry juice. \$11.50*

LIQUID DESSERTS

ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua.
Coffee fan must have. \$11.95*

CHOCOLATE MARTINI

*A seductive mix of Absolut Vanilia Vodka, Irish Cream and
Chocolate Liqueur. The perfect finish to any meal. \$11.50*

Please inform your server if you have any food allergies