



Our Chef's Favorite Pick



Appetizer

ESCARGOTS BOURGUIGNONNE

Snails baked in garlic-herb butter, crisp baguette

CLASSIC ICEBERG WEDGE SALAD

Tomato, red onion, bacon and blue cheese dressing

Entrée

BEEF WELLINGTON*

Filet of beef with mushroom pâté wrapped in puff pastry and baked to perfection

Dessert

OPERA GÂTEAU

Almond sponge, layered in smooth coffee cream and dark chocolate ganache

APPETIZER

HOT

COUNTRY CHICKEN SOUP

Wild rice, Gruyère, Dijon mustard, chives and sage

CHIPOTLE-LIME CHICKEN TENDERS

Charred corn and poblano pepper

POTATO AND PARMESAN HASH

Five spice and apple sauce

COLD



SHRIMP COCKTAIL

Chilled shrimp with creamy slaw and cocktail sauce

PEACH LEMONGRASS SOUP

Crème fraîche, pumpkin seeds



GRILLED SHRIMP SUMMER ROLLS

Rice paper rolls filled with grilled shrimp, rice noodles, lettuce, herbs and soy-ginger dipping sauce



CAESAR SALAD

Crisp romaine, croûtons, Caesar dressing and Parmesan

MIXED GREENS

Fresh garden mix with your choice of dressing:

Ranch | Balsamic | French | Italian | Caesar | Blue Cheese

ENTRÉE

PENNE WITH SMOKED TURKEY

Pasta tossed in cream sauce with green peas



PECAN-CRUSTED BARRAMUNDI

Crab relish, lemon butter sauce, sautéed spinach, potato and cauliflower gratin



FIESTA CHICKEN ENCHILADA

Chicken tinga, refried beans, cheese, cilantro and enchilada sauce

DUET OF LAMB*

Braised lamb leg, herb crusted double lamb-chop, potato wedges and jus



SPANAKOPITA

Flaky pastry filled with spinach and feta, served with stuffed pepper, lemon potatoes and tomato sauce

FEATURED INDIAN VEGETARIAN

Mixed vegetable curry, rich and creamy lentil stew, rice and peas



CARNIVAL CREW FAVORITES

Crafted from the heart, inspired by our diverse crew, this dish captures the global flavors that bring our family at sea together.

BEEF BOURGUIGNON

Slow-braised beef in red wine sauce, buttered noodles



BONSAI SUSHI SHIP* (FOR 2) \$34.00

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

FROM THE GRILL

Sides available upon request: mashed potatoes, steamed vegetables or French fries

GRILLED SALMON* | **GRILLED CHICKEN BREAST** | **BROILED PORK CHOP**

SAUCES

chimichurri | **béarnaise** | **peppercorn**

Surcharge of \$5.00 for third entree or more applies.



Steakhouse Premium Selections

Great seafood and premium aged USDA beef, a surcharge of **\$25** applies to each entrée.

SURF AND TURF*

Half lobster tail and grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIP STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS

Double-cut chops, perfectly grilled

14 OZ WAGYU CHEESEBURGER*

Grilled patty with cheddar, bacon, lettuce, tomato, pickles and crispy onions on a brioche bun, served with seasoned fries

Choice of sauce:

Carolina bbq sauce | garlic-truffle aioli | chipotle hot sauce

+ 20% service charge will automatically be added to your order.

DESSERT



PASSION FRUIT AND MANGO MOUSSE CAKE

Layers of mousse and a refreshing tropical balance -no added sugar-



MILE-HIGH GELATO PIE \$6

Salted caramel, mocha, toasted coconut, Chantilly cream



CARNIVAL MELTING CHOCOLATE CAKE

SELECTION OF ICE CREAM AND SHERBET

FRESH FRUIT PLATE

CHEESE PLATE



Carnival Classic

"Please inform your server if you have any food allergies"

*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.