

FEAST



Our Chef's Favorite Pick

Appetizer

STEAK AND ALE CHEDDAR SOUP

Roasted vegetables, mushrooms and onions

WALDORF SALAD

Apples, celery and grapes with toasted walnuts in a creamy dressing, fresh greens

Entrée



SLOW-ROASTED PRIME RIB*

Served with potato gratin, green beans and au jus

Dessert

CHERRY JUBILEE

Cherry flambe, over vanilla ice cream, almond slivers

APPETIZER

Emeril

THE HOT

NEW ORLEANS-STYLE BBQ SHRIMP

Sautéed shrimp in a rich Creole butter sauce, Andouille pork sausages, served with warm crusty bread

CAJUN FRIED FROG LEGS

Crispy onion rings, remoulade, scallions

STICKY PORK BELLY

Cheddar chorizo corn bread, papaya slaw, Gochujang sauce

CHEESE DIP WITH OLD-FASHIONED SOFT PRETZELS

Cheddar and Brie fondue

COLD



SHRIMP COCKTAIL

Chilled shrimp with creamy slaw and cocktail sauce

CUCUMBER BASIL AVOCADO SOUP

Roasted pumpkin seeds, served chilled

SEARED PEPPERED BEEF CARPACCIO*

Truffle oil, arugula, garlic aioli and puff pastry twist



CAESAR SALAD

Crisp romaine, croûtons and Parmesan with Caesar dressing

MIXED GREENS

Fresh garden mix with your choice of dressing:
Ranch | Balsamic | French | Italian | Caesar | Blue Cheese

ENTRÉE



LASAGNA BOLOGNESE

Beef ragout, ricotta, mozzarella, bechamel sauce

BROILED LOBSTER TAIL

Fork-mashed red skin potatoes, buttered broccoli

SALMON WELLINGTON*

Flaky pastry filled with salmon, cream cheese, spinach, served with Dijon dill sauce, baby carrots and broccoli

Emeril

CHICKEN CUTLETS

Kicked up corn maque choux, green beans, dijon-tarragon sauce

BRAISED PORK OSSO BUCO

Slow-braised bone-in pork shank served with mashed potatoes, roasted vegetables, rosemary red wine sauce

STUFFED PORTOBELLO MUSHROOM

Spinach, couscous, baby carrot, marinara sauce

FEATURED INDIAN VEGETARIAN

Gram flour dumplings with gravy, mixed lentil stew, vegetable pilaf

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 ROULADE

Thinly slice sirloin, prosciutto, bread crumb, garlic broccoli, mashed potatoes and tomato sauce



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 BARRAMUNDI | GRILLED CHICKEN BREAST | 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

BOSTON CREAM CAKE

Sugar free sponge layered with silky vanilla cream, coated in a smooth chocolate glaze

-no added sugar-



CRÈME BRÛLÉE

Classic French custard with a caramelized sugar crust



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.