

FEATURED GLUTEN FREE

WELCOME ABOARD
AND BON APPÉTIT!



Our Chef's Favorite Pick



Appetizer

BBQ BABY BACK PORK RIBS

Barbecue glazed, cheesy potatoes, coleslaw

COBB SALAD

Classic salad with lettuce, bacon, grilled chicken, egg, tomato, blue cheese, cheddar, onion, and red wine vinaigrette

Entrée

STRIP LOIN STEAK AU POIVRE*

Emeril

Creamy peppercorn sauce, steak fries, broccoli

Dessert

CAPPUCCINO CHEESECAKE

Cheesecake paired with an indulgent salted caramel sauce

APPETIZER

HOT

Emeril

WARM SPINACH-ARTICHOKE DIP

Spinach, artichoke &cheese dip, served with corn tortilla chips

SHRIMP AND CRAB BISQUE

Rich seafood soup with shrimp, crab and a touch of Sherry

COLD



SHRIMP COCKTAIL

Chilled shrimp with creamy slaw and cocktail sauce

CHILLED MANGO AND PEAR SOUP

Vanilla, fresh ginger and mango pearls

BEET & GOAT CHEESE MOUSSE

Cherry tomatoes, mesclun, citrus vinaigrette



CAESAR SALAD

Crisp romaine, Caesar dressing and Parmesan

MIXED GREENS

Fresh garden mix with your choice of dressing:

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

ENTRÉE

ROTELLE PASTA

Creamy Parmesan, bacon and herbs



BROILED SWORDFISH

Lemon-caper sauce, broccoli and parsley potatoes



CHICKEN MARSALA

Pan-seared chicken breast with mushrooms in a rich Marsala wine sauce, garlic mashed potatoes, asparagus

BRAISED LAMB SHANK

Slow cooked in tomato wine sauce, risotto and roasted baby carrots

VEGETARIAN CHILI POT

Hearty stew of beans, tomatoes, peppers and corn, topped with cheddar, sour cream

FEATURED INDIAN VEGETARIAN

Creamy cottage cheese curry, spiced lentil, cumin rice



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.

KUNG PAO CHICKEN

Stir-fried chicken with Sichuan peppercorns, chilies and cashews, served with egg-fried rice



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



MILE-HIGH GELATO PIE \$6

Salted caramel, mocha, toasted coconut, Chantilly cream



CARNIVAL MELTING CHOCOLATE CAKE

VANILLA ICE CREAM OR MANGO SORBET

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