



## APPETIZERS

### IMPEPATA DI COZZE AL VINO BIANCO

*mussels in white wine and fresh ground black pepper*

### FLAT BREAD

*bbq chicken, Monterey jack cheese*

### INSALATA CAPRESE

*fresh mozzarella, ripe tomatoes, balsamic, basil*

### SHRIMP COCKTAIL

*cocktail sauce*

### VINE RIPENED TOMATOES AND LETTUCE

*mild onions, basil, feta, raspberry vinaigrette*

### CAESAR SALAD

*housemade dressing, parmesan*

### BAKED ONION SOUP

*Swiss, parmesan cheese*

### WILD RICE, GRUYÈRE AND COUNTRY CHICKEN SOUP

*dijon mustard, chives, sage*

### ALLIGATOR BEIGNETS

*serrano aioli*



### BONSAI SUSHI SHIP\* (FOR 2) \$26.00

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

*\*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*

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## M A I N S

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### SHRIMP CREOLE

*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*

### INVOLTINI DI MELANZANE

*eggplant rolled up and baked with ricotta and spinach,  
marinara sauce*

### LASAGNE ALLA BOLOGNESE

*meat sauce, three cheese, roasted tomato sauce*

THE

### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

JELLYBEANS

FROM THE GRILL

.NET

### GRILLED SALMON\*

*lemon pepper marinade, steamed broccoli, skillet potatoes*

### GRILLED CHICKEN BREAST

*garlic & herbs, steamed broccoli, skillet potatoes*

### BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, steamed broccoli, skillet potatoes*

## SAUCES

● chimichurri

● béarnaise

● peppercorn sauce

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

*18% service charge will automatically be added to your order*

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— STEAKHOUSE SELECTION —

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 STRIPLOIN STEAK\***

14 oz. of the favorite cut for steak lovers

**GRILLED LAMB CHOPS\***

double cut, lamb au jus

THE

**D E S S E R T**

**TORTA SBRICOLATA ALLE MELE E MANDORLE**



apple crumble pie, orange peel confit, brown butter, almonds

**POACHED PINEAPPLE IN CITRUS SYRUP**

creme Chantilly, oatmeal crumble  
-lower calories, no added sugar-

**CARNIVAL MELTING CHOCOLATE CAKE**

**FRESH TROPICAL FRUIT**

**SELECTION OF ICE CREAM**

**CHEESE PLATE**

**COFFEE AND TEA**

**CAPPUCCINO \$3.75**

**ESPRESSO \$2.75**

**LATTE \$3.75**

**"ART OF TEA" SELECTION \$2.75**



*Taste of Italy*

Please inform your server if you have any food allergies.

CARNIVAL CRUISE LINE