



## APPETIZERS

### MARINATED CHICKEN TENDERS

*sweet chili relish*

### ERBAZZONE

*a savory pie filled with fresh kale and spinach,  
parmigiano-reggiano cheese, marinara sauce*

### SHRIMP COCKTAIL

*cocktail sauce*

### INSALATA DI TONNO E FAGIOLI

*cannellini beans, tuna, red onions, olive oil,  
Mantova red wine vinegar, flake salt*

### CAESAR SALAD

*housemade dressing, parmesan*

### DILL LEMON COMFORT SOUP

*shredded chicken, orzo, lemon broth, egg drop*

### STEAK ALE AND CHEDDAR SOUP

*roasted vegetables, mushrooms, smoked onions*

### PEACH SOUP

*served chilled, mint*

### FROG LEGS, PROVENÇAL HERB BUTTER

*garlic brioche*



### 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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### COUNTRY FRIED CHICKEN

*cheddar mash, pickle slaw, gravy*

### JERK PORK LOIN

*island spices, rice and beans, scallion*

### COSTINE BRASATE

*braised short ribs, roasted polenta, sautéed green beans, mushroom sauce*

### VEGETABLE WELLINGTON

*tomatoes, roasted peppers, mushroom, feta cheese*

### PENNE ALLO SCOGLIO

*shrimp, calamari, mussels, fresh tomato cream sauce, olive oil*

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

## DESSERT

JELLYBEANS

### **SPUMONI CASSATA**

*Ice cream terrine, fluffy cream, candied fruits  
-also available 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