



BREADS *Select from:*

- BAGUETTE**
- MULTIGRAIN CRANBERRY**

Condiments:

- whipped butter**
- olive oil + balsamic**
- bacon pan drippings**

APPETIZERS

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

QUESADILLA

chicken tinga, queso blanco, guacamole, crema, pico de gallo

FRIED CALAMARI

zesty tomato sauce, lemon aioli

MIXED GREENS

tomato, cucumber, red onions, carrots, balsamic dressing

CAESAR SALAD

housemade dressing, parmesan

ROASTED TOMATO SOUP

honey, olive oil, mint, basil

SMOKED POBLANO AND CORN SOUP

roasted tomatoes, crema fresca, cumin, lime

STRAWBERRY BISQUE

served chilled, sour cream and fresh mint

RARE FINDS

food you always wanted to try but haven't yet dared...

CURED SALMON, CANDIED TOMATO*

dill cream, lemon dressing

**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.*

MAINS

SWEET & SOUR SHRIMP

tangy sauce, scallion garlic fried rice

GRILLED MAHI MAHI

pumpkin and okra stew, tomato relish

ROAST CHICKEN

Bourbon glaze, grilled zucchini, skillet potatoes

BRAISED BEEF BRISKET

garlic cheddar mash, roasted vegetables

VEGETABLE LASAGNA

roasted vegetables, spinach, ricotta, tomato ragu

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, sautéed vegetables, buttered potatoes

GRILLED CHICKEN BREAST

garlic & herbs, sautéed vegetables, buttered potatoes

BROILED FLAT IRON STEAK*

creamy peppercorn sauce, sautéed vegetables, buttered potatoes

STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef,
seasoned and broiled to your exact specifications.
a surcharge of \$ 20 applies to each entrée*

BROILED LOBSTER TAIL

served with drawn butter

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIP LOIN STEAK*

14-oz. of the favorite cut for steak lovers

COLOSSAL SEAFOOD TOWER* \$60.00

Serve 2 Guests

1 whole lobster, 6 fresh oysters,

20 large shrimp and 1 pound of premium snow crab legs

SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

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DESSERT

TIRAMISU

mascarpone, lady finger, espresso, cocoa

STRAWBERRY CREAM

*chantilly cream, soy milk, toasted elderflower sponge
-lower calories, no added sugar-*

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

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COFFEE AND TEA

CAPPUCCINO \$ 3.25

LATTE \$ 3.25

ESPRESSO \$ 2.25

" ART OF TEA " SELECTION \$ 1.95

Please inform your server if you have any food allergies



COCKTAILS

Talk about a fabulous start to the evening

BELLINI

A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. \$8.75

THE FRESH ITALIAN

Refreshing and light with the essence of orange. Aperol, Bacardi Pineapple Rum, a touch of orange juice, citrus and a splash of soda. \$9.95

SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol.
\$9.75/GLS, \$34/PTC*

SPICY CHIPOTLE PINEAPPLE MARTINI

Tito's Handmade Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. \$10.50

THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice.
\$10.50*

LIQUID DESSERTS

ESPRESSOTINI

Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. \$10.95

CHOCOLATE MARTINI

A seductive mix of Absolut Vanilia Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. \$10.50