

BREADS *Select from:*

- RUSTIC FRENCH
- PUMPKIN SUNFLOWER

Condiments:

- whipped butter
- olive oil + balsamic
- garlic and herb cheese

APPETIZERS

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

VEGETABLE SPRING ROLLS

soy dipping sauce

BBQ PORK SLIDER

slow cooked pulled pork, slaw, sharp cheddar

CEVICHE*

marinated seafood, lime juice, onion, cilantro

GREEK SALAD

vegetables, olives, feta, lemon herb dressing

CAESAR SALAD

housemade dressing, parmesan

CHICKEN NOODLE SOUP

roasted chicken broth, vegetable, egg noodles

LENTIL, PUMPKIN AND CHORIZO

garlic, thyme, smoked paprika

RARE FINDS.....

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

ESCARGOTS BOURGUIGNONNE

farm raised snails, garlic butter

**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

BAKED ZITI

ham, green peas and cheese

GRILLED TILAPIA

capers and parsley butter, sweet potatoes succotash

ROAST LEG OF LAMB*

crispy dijon potatoes, skillet brussels sprouts, au jus

VEAL PARMESAN

spaghetti pomodoro, roasted broccoli

STUFFED PORTOBELLO MUSHROOMS

spinach, butternut squash, mozzarella, stewed tomatoes

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed vegetables, mashed potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed vegetables, mashed potatoes

BROILED FLAT IRON STEAK*

creamy peppercorn sauce, steamed vegetables, mashed 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

**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.*

DESSERT

CHEESECAKE

strawberry sauce

CHOCOLATE PANNA COTTA

warm chocolate sauce

-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

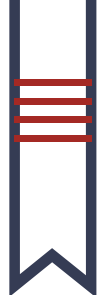
CAPPUCCINO \$ 3.25

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