

## **BREADS** *Select from:*

RUSTIC FRENCH

CIABATTA

### *Condiments:*

whipped butter

olive oil + balsamic

tomato & olive tapenade

## **A P P E T I Z E R S**

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### **SHRIMP COCKTAIL**

*American cocktail sauce, lime garlic remoulade*

### **MARINATED CHICKEN TENDERS**

*sweet chili relish*

### **FRIED SHRIMP**

*roasted red pepper remoulade*

### **COBB SALAD**

*tomato, boiled egg, corn, romaine, iceberg, red wine vinaigrette*

### **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 with cinnamon and nutmeg*

### **R A R E F I N D S**.....

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

### **FROG LEGS, PROVENÇAL HERB BUTTER**

*garlic brioche*

## MAINS

### PENNE MARISCOS

*shrimp, calamari, mussels, tomato cream*

### CHICKEN MILANESE

*tomato parmesan salad, sautéed green beans*

### BROILED PORK CHOP

*smothered squash, mac n' cheese*

### BRAISED SHORT RIBS

*potato gratin, sautéed green beans, red wine sauce*

### ENCHILADAS

*black bean and vegetables, melted jack cheese, cashew mole, fresh cilantro*

### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

## FROM THE GRILL

### GRILLED SALMON\*

*lemon pepper marinade, steamed broccoli, skillet potatoes*

### GRILLED CHICKEN BREAST

*garlic & herbs, steamed broccoli, skillet potatoes*

### BROILED FLAT IRON STEAK\*

*creamy peppercorn sauce, steamed broccoli, skillet 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

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## BAKED ALASKA

*ice cream cake, meringue*

*-also available 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

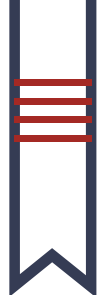
CAPPUCCINO \$ 3.25

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*