

APPETIZERS

SHRIMP COCKTAIL

Traditional cocktail sauce

TOMATO, MOZZARELLA

Balsamico, virgin olive oil, basil

SALMON CAKE

Roasted red peppers, herbs

ROASTED PUMPKIN SOUP

FOR THE TABLE

FRIED CALAMARI

Zesty tomato sauce, lemon aioli

FLATBREAD

Caramelized onions, mushrooms, ricotta cheese

KALE OR ROMAINE CAESAR SALAD

House made dressing, shaved parmesan

RARE FINDS

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

ESCARGOT BOURGUIGNONNE

Burgundy snails in garlic butter

FEATURED WINES

MOSCATO, CASTELLO DEL POGGIO

Pavia, Italy. Semi-sweet white wine with rich, intense flavors. You'll swear you are tasting a sweet, ripe peach. 8 gl 31 btl

SAUVIGNON BLANC, OYSTER BAY

Marlborough, New Zealand. Crisp, medium-bodied white with notes of tropical fruit, kiwi, grapefruit and other citrus. 7.5 gl 29 btl

CHARDONNAY, KENDALL-JACKSON

'Vintner's Reserve,' California. Enjoy hints of apple, mango, papaya, vanilla, honey and a bit of toasted oak. 9 gl 35 btl

MERLOT, MURPHY GOODE

California. Dark plum, black cherry, thyme, nutmeg. Velvety as they come. 7.5 gl 29 btl

CABERNET SAUVIGNON, HESS SELECT

North Coast, California. Full-bodied, with taste inspirations from blackberries & other dark fruit. Hint of leather (yes, leather!). 9.5 gl 37 btl

MAINS

PENNE MARISCOS

*Shrimp, calamari, scallops and mussels
lobster cream*

CHICKEN CHOW MEIN

*Waterchestnuts, bean sprouts, carrots
snow peas, fried noodles*

JERKED PORK

*Slowly roasted pork, marinated in
island spices and herbs*

* ROASTED BEEF TENDERLOIN

Green beans

STUFFED PORTOBELLO MUSHROOM

Quinoa, vegetables, watercress

FROM THE GRILL

SALMON FILLET

Citrus, pepper rub

CHICKEN BREAST

Roast garlic, herbs

* NEW YORK SIRLOIN STEAK

Pepper, herbs

PORK CHOP

Caramelized onions, stewed apple

SAUCES

*Chimichurri, BBQ Sauce, Béarnaise,
Peppercorn, Roasted Garlic and Tomato Tapenade*

PORT OF CALL

Baja Mexico

Baja Mexico could have some of Mexico's most exciting foods. Ranging from Tex-Mex to traditional authentic Mexican, the cuisine is deeply rooted in the local culture. The basic staples are native foods such as corn, beans, and chili peppers. Europeans introduced meats and dairy helping influence the rich food culture Mexico has to offer.

COCKTAIL

PAINKILLER

*Bacardi Superior Rum,
Bacardi 8, pineapple juice,
coconut and
orange juice 8.75*

APPETIZER

* CEVICHE

*Marinated redfish fillets
and shrimp with
fresh lime juice
cilantro and chilies*

MAIN

STUFFED PEPPER WITH BRAISED CHICKEN

*Fresh poblano peppers, stuffed
with braised chicken and seasoned
with traditional spices, are
baked until tender, then topped
with a cool avocado cream*

SIDES

SINGAPORE RICE NOODLES

RATATOUILLE

BAKED POTATO

Sour cream, bacon, chive

MAC N CHEESE, BACON

FRENCH FRIES

Herb garlic butter

GREEK SALAD

Feta cheese

*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.

AMERICAN TABLE

CARNIVAL IMAGINATION

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