



APPETIZERS

Sun

FRIED CALAMARI

Zesty tomato sauce, lemon aioli

SHRIMP COCKTAIL

Traditional cocktail sauce

CHILLED VIETNAMESE ROLL

*Shrimp, vegetables and noodles
in rice paper, peanut dipping sauce*

SMOKED CHICKEN QUESADILLA

*Guacamole, tomato
cilantro salsa*

CREAM OF RIPENED TOMATOES

Herb croutons

CORN CHOWDER MARYLAND

Potatoes, oregano, cream

STRAWBERRY BISQUE

Chilled strawberry soup, fresh mint

HEART OF LETTUCE

Tomato vinaigrette, cheese croutons

KALE OR ROMAINE CAESAR SALAD

House made dressing, shaved parmesan

RARE FINDS

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

CURED SALMON, CANDIED TOMATO*

Dill cream, grapes, lemon dressing

FEATURED WINES

MOSCATO, CASTELLO DEL POGGIO

Delle Venezie, Italy.

9.50 gl 36 btl

CHARDONNAY, KENDALL-JACKSON

'Vintner's Reserve', California.

9.75 gl 37 btl

SAUVIGNON BLANC, OYSTER BAY

Marlborough, New Zealand.

8.75 gl 33 btl

MERLOT, MURPHY GOODE

California.

9 gl 34 btl

GIFFT BY KATHIE LEE GIFFORD

Red Blend, California.

7.75 gl 29 btl

GIFFT BY KATHIE LEE GIFFORD

Chardonnay, California.

7.75 gl 29 btl

CABERNET SAUVIGNON, LAYER CAKE

California.

9.75 gl 37 btl

MAINS

Sun

SWEET & SOUR SHRIMP

*Tangy sweet and sour sauce, scallion garlic
and fried rice*

ROASTED CHICKEN

Herbed sausage stuffing, broccoli and carrots

HONEY GLAZED PORK LOIN

*Green asparagus, braised cabbage cinnamon
carrot puree*

BRAISED BEEF BRISKET

Corn pudding, roasted root vegetables

VEGETABLE LASAGNA

Spinach, mushroom, basil, mozzarella

FEATURED INDIAN VEGETARIAN

Lentils, basmati rice, papadam and raita

FROM THE GRILL

SALMON FILLET

*Citrus and pepper rub
broccoli, carrots, red potato*

FLAT IRON STEAK*

*Pepper, herbs, broccoli
baked potato*

CHICKEN BREAST

*Roast garlic and herbs
peas and carrots, red potato*

PORK CHOP

*Caramelized onions,
stewed apple, mash*

SAUCES

*BBQ Sauce, Béarnaise, Peppercorn,
Wild Mushroom*

SIDE DISHES

BROCCOLI, CARROTS ONIONS

MAC N CHEESE, BACON

BAKED POTATO

Sour cream, bacon, chives

FRENCH FRIES

Herb garlic butter

RATATOUILLE

CREAMED SPINACH

AMERICAN TABLE

CARNIVAL CRUISE LINE

Tonight's meal is a proud celebration of Miami's many cultural influences and a reflection of the city's eclectic and vibrant nature. Colorful and bright appetizers are paired with classic, island-inspired entrée options to create a delicious and memorable kickoff to your seafaring excursion. Why not embrace your adventurous side and start with the Rare Finds?!

COCKTAIL

RUM RUNNER

A taste of the tropics. Bacardi Rum, Bacardi 8, Blackberry Brandy, Tropical banana, Pineapple, Orange Juice and Grenadine. 8.95

APPETIZER

CROQUETAS, EMPANADAS, BLACK BEAN SALSA

A trio of Latin flavors come together in this tasty dish of ham croquetas, homemade chicken empanadas and a side of black bean corn salsa.

MAIN

FRIED CHICKEN AND TOMATO B.L.T.

Smokey Bacon, Tomato Fondue, Gruyere Cheese, Preserved lemon

STEAKHOUSE SELECTIONS

Great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$20.00 applies to each entrée

BROILED MAINE LOBSTER TAIL

served with drawn butter

SURF & TURF*

Maine lobster tail and 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

**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.*

Mon

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

**TART WITH BRAISED KALE,
BLACKENED PORK TENDERLOIN**
Citrus cream

FRIED OYSTERS
Chipotle, lime

MUSHROOM CREAM SOUP

ITALIAN WEDDING SOUP
Meatballs, endive, egg, parmesan

BABY SPINACH SALAD
Blue cheese dressing

KALE OR ROMAINE CAESAR SALAD
House made dressing, shaved parmesan



ENTREES

SPAGHETTI CARBONARA
Bacon, cheese, garlic, cream

SEARED STRIPED BASS
*Lemon, creamy savoy cabbage,
sour dough fried potatoes*

BROILED MAINE LOBSTER TAIL
*Toasted orzo with shrimp,
broccoli, citrus gremolata*

*** SLOW COOKED PRIME RIB**
Baked potato, horseradish

ROOT VEGETABLES IN A PIE CRUST
Herbed ricotta mousse, roasted red pepper

FEATURED VEGETARIAN
*Indian style vegetable dish with lentils, basmati rice,
pickle, papadam and raita*

FROM THE GRILL

SALMON FILLET
Citrus and pepper rub

FLAT IRON STEAK*
Pepper, herbs

CHICKEN BREAST
Roast Garlic and Herbs

PORK CHOP
Caramelized onions, stewed apple

Sauces

*BBQ Sauce, Béarnaise, Peppercorn
Wild Mushroom*

STEAKHOUSE SELECTIONS

*Premium aged USDA beef,
seasoned and broiled to your exact specifications.
a surcharge of \$20.00 applies to each entrée*

GRILLED LAMB CHOPS*

BROILED FILET MIGNON*

NY Strip Loin

Double cut lamb chops

9 oz. premium aged beef

— APPETIZERS —

Tues

PROSCIUTTO RUFFLES

Cured ham, sweet melon

SHRIMP COCKTAIL

Traditional cocktail sauce

RED BEET CARPACCIO

*Grapefruit segments, arugula blue
cheese crumbles*

CANNELLONI

Ricotta, bacon, shaved parmesan

CREAM OF BROCCOLI

Aged cheddar

MINISTRONE MILANESE

Tomato, bean, pasta soup

PEACH SOUP

Chilled, fresh mint

HEART OF ICEBERG LETTUCE

Tomatoes, blue cheese crumbles

KALE OR ROMAINE CAESAR SALAD

House made dressing, shaved parmesan

RARE

FINDS

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

BRAISED OX TONGUE

Onion Marmalade

— FEATURED WINES —

MOSCATO, CASTELLO DEL POGGIO

Delle Venezie, Italy.

9.50 gl 36 btl

CHARDONNAY, KENDALL-JACKSON

'Vintner's Reserve', California.

9.75 gl 37 btl

SAUVIGNON BLANC, OYSTER BAY

Marlborough, New Zealand.

8.75 gl 33 btl

MERLOT, MURPHY GOODE

California.

9 gl 34 btl

GIFFT BY KATHIE LEE GIFFORD

Red Blend, California.

7.75 gl 29 btl

GIFFT BY KATHIE LEE GIFFORD

Chardonnay, California.

7.75 gl 29 bt

CABERNET SAUVIGNON, LAYER CAKE

North Coast, California.

9.75 gl 37 btl

MAINS

Tues

SALMON CAKE

*Lemon, capers, dill, sour cream
leaf spinach, grilled tomato*

SOUTHERN FRIED CHICKEN

Gravy, steamed broccoli, mashed potatoes

LINGUINI, ITALIAN SAUSAGE

Bell peppers, mushrooms

BBQ PORK SPARERIBS

Baked bean, corn and cheese bread

GRILLED TOFU STEAK

Stir-fried vegetables

FEATURED VEGETARIAN

Lentils, basmati rice, papadam and raita

FROM THE GRILL

SWORD FISH STEAK

*Citrus and pepper rub,
broccoli, carrots, red potato*

GRILLED BEEF TENDERLOIN*

Polenta, red wine sauce

CHICKEN BREAST

*Roast garlic and herbs, peas
and carrots, red potato*

PORK CHOP

*Caramelized onions, stewed
apple, potato mash*

SAUCES

*BBQ Sauce, Béarnaise, Peppercorn
Wild Mushroom*

SIDE DISHES

CORN AND VEGETABLE SUCCOTASH

WHIPPED POTATOES

BAKED POTATO

Sour cream, bacon, chives

SAUTEED GREEN BEANS

With bacon

STEAMED BROCCOLI

FRAGRANT BASMATI PILAF



PORT OF CALL

Ocho Rios

TUES

Jamaica is famous for its street food and Jerk cooking. The Jerk method of dry rubbing meats with spices and seasonings then slow roasting it for many hours was used by the Jamaican Maroon people to preserve the meat for days. Originally only done with pork, today you find chicken, fish, sausage and other meats jerked as well.

COCKTAIL

PIRATE PUNCH

Savor a delicious mix of Bacardi Rum, Bacardi 8, Disaronno Amaretto and orange juice. 8.95

APPETIZER

JERKED CHICKEN WINGS

*Marinated with spicy island seasonings.
Fried and tossed in jerk seasoning, served with
banana chips and jicama slaw*

MAIN

SHRIMP CURRY

*Sauteed shrimp in an Caribbean curry sauce
with lemongrass, chilies and tropical fruit.
Served with coconut rice.*

STEAKHOUSE
SELECTIONS

*Great seafood and premium aged USDA beef,
seasoned and broiled to your exact specifications.
a surcharge of \$20.00 applies to each entrée*

BROILED MAINE LOBSTER TAIL

served with drawn butter

SURF & TURF*

Maine lobster tail and 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

APPETIZERS

Wed

SHRIMP COCKTAIL
Traditional cocktail sauce

CHESAPEAKE CRAB CAKE
Herb remoulade

STUFFED MUSHROOMS
Spinach, romano cheese, fine herbs

NEW ENGLAND CLAM CHOWDER
Potatoes, little necks

PASTA E FAGIOLI
Beans, bacon, tomato

FOUR SEASON SALAD
Lettuce, corn, cucumber, tomato

KALE OR ROMAINE CAESAR SALAD
House made dressing, shaved parmesan



ENTREES

FUSILLI, MUSHROOM CREAM
Spiral pasta, mushroom, aged parmesan

TERIYAKI SALMON FILLET
Sesame rice cake, vegetable medley

GRILLED JUMBO SHRIMP
Marinara sauce, mustard potatoes

* DUO OF FILET MIGNON AND SHORT RIB
String beans, red wine sauce

SPANAKOPITA AND STUFFED BELL PEPPERS
*Greek pie with layers of phyllo dough, spinach, tomatoes
feta cheese, couscous stuffed peppers*

FEATURED VEGETARIAN
*Indian style vegetable dish with lentils, basmati rice,
pickle, papadam and raita*

FROM THE GRILL

STRIPED BASS FILLET
Citrus and pepper rub

* FLAT IRON STEAK
Pepper, herbs

CHICKEN BREAST
Roast Garlic and Herbs

PORK CHOP
Caramelized onions, stewed apple

Sauces

BBQ Sauce, Béarnaise, Peppercorn
Wild Mushroom

STEAKHOUSE SELECTIONS

Great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. A surcharge of \$20.00 applies to each entrée

BROILED MAINE
LOBSTER TAIL

Served with drawn butter

* NEW YORK
STRIP LOIN STEAK

14-oz. of the favorite cut for steak lovers

*Grilled
Lamb
chops*

— APPETIZERS — *Shuro*

SEARED TUNA*

Romesco vinaigrette, cucumber salad

SHRIMP COCKTAIL

Traditional cocktail sauce

FLATBREAD

Cajun shrimp, corn, pineapple

VEGETABLE SPRING ROLLS

Soy dipping sauce

BAKED MEAT BALLS

Smokey tomato sauce

AMERICAN NAVY BEAN SOUP

Root vegetables, leeks

GAZPACHO ANDALOUSE

*Chilled tomato with peppers,
cucumbers, mediterranean herbs*

GREEK SALAD

Feta cheese

KALE OR ROMAINE CAESAR SALAD

House made dressing, shaved parmesan

**RARE
FINDS**

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

OYSTERS ROCKEFELLER

Spinach, Cheese Sauce

— FEATURED WINES —

MOSCATO, CASTELLO DEL POGGIO

Delle Venezie, Italy.

9.50 gl 36 btl

CHARDONNAY, KENDALL-JACKSON

'Vintner's Reserve', California.

9.75 gl 37 btl

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California.

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Red Blend, California.

7.75 gl 29 btl

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Chardonnay, California.

7.75 gl 29 btl

CABERNET SAUVIGNON, LAYER CAKE

California.

9.75 gl 37 btl

MAINS

Thurs

SEARED TILAPIA

*Capers and parsley butter
succotash, whipped potatoes*

VEAL PARMESAN

*Tomato sauce, spaghetti
steamed broccoli*

ROSEMARY LAMB SHANK

Roasted cauliflower, root vegetables

BAKED ZITI

Ham, green peas and cheese

CRISP PORTOBELLO MUSHROOMS

*Filled with spinach, butternut squash,
pepper confit, parmesan cream*

FEATURED INDIAN VEGETARIAN

Lentils, basmati rice, papadam and raita

FROM THE GRILL

SALMON FILLET

*Citrus and pepper rub
broccoli, carrots, red potato*

FLAT IRON STEAK*

*Pepper, herbs, broccoli
baked potato*

CHICKEN BREAST

*Roast garlic and herbs
peas and carrots, red potato*

PORK CHOP

*Caramelized onions,
stewed apple, mash*

SAUCES

*BBQ Sauce, Béarnaise, Peppercorn,
Wild Mushroom*

SIDE DISHES

BROCCOLI, CARROTS ONIONS

MAC N CHEESE, BACON

BAKED POTATO

Sour cream, bacon, chives

FRENCH FRIES

Herb garlic butter

RATATOUILLE

CREAMED SPINACH

Thur

PORT OF CALL

Cozumel

Today's stop, Cozumel, Mexico, is famous for producing some of the sweetest and juiciest corn in the region, as well as, it's grass-fed, sustainably raised livestock. And of course, tequila. Enjoy a taste or a whole meal of truly authentic Mexican cuisine and pair it with a local favorite cocktail.

Spanish translation: delicioso!

COCKTAIL

MARGARITA

The perfect blend of El Jimador Tequila, Patrón Citrónge and lime juice. 8.95

APPETIZER

TORTILLA SOUP WITH BRAISED CHICKEN

Crispy handmade tortillas in a tomato broth, topped with cotija cheese and fresh picked cilantro.

MAIN

STEAK TACOS

Tender strips of marinated steak, grilled over an open flame, topped with fresh pico de gallo, cilantro and avocado-arbol chili.

STEAKHOUSE SELECTIONS

Great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$20.00 applies to each entrée

BROILED MAINE LOBSTER TAIL

served with drawn butter

SURF & TURF*

Maine lobster tail and 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

Friday



— APPETIZERS —

BEEF CARPACCIO*

Shaved parmesan, lemon vinaigrette

SHRIMP COCKTAIL

Traditional cocktail sauce

FLATBREAD

Bbq chicken, monterey jack cheese

STEAMED MUSSELS

Garlic toast

MANGO CREAM

Iced mango soup, fresh ginger

BAKED ONION SOUP

Swiss, parmesan cheese

CAPRESE SALAD

*Tomato and fresh mozzarella
balsamico, virgin olive oil, basil*

**VINE RIPENED TOMATOES AND
CHOPPED LETTUCE**

Choice of dressing

KALE OR ROMAINE CAESAR SALAD

House made dressing, shaved parmesan

**RARE
FINDS**

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

FROG LEGS, PROVENCALE HERB BUTTER

Warm brioche

— FEATURED WINES —

MOSCATO, CASTELLO DEL POGGIO

Delle Venezie, Italy.

9.50 gl 36 btl

CHARDONNAY, KENDALL-JACKSON

'Vintner's Reserve', California.

9.75 gl 37 btl

SAUVIGNON BLANC, OYSTER BAY

Marlborough, New Zealand.

8.75 gl 33 btl

MERLOT, MURPHY GOODE

California.

9 gl 34 btl

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Red Blend, California.

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GIFFT BY KATHIE LEE GIFFORD

Chardonnay, California.

7.75 gl 29 btl

CABERNET SAUVIGNON, LAYER CAKE

North Coast, California.

9.75 gl 37 btl

MAINS

RICOTTA RAVIOLI

Arugula, tomato cream

TIGER SHRIMP CREOLE

*Tropical tomatoes, peppers, onions,
jambalaya rice*

CORNMEAL CRUSTED CHICKEN BREAST

Black bean, corn, tomato, steamed broccoli

PRIME RIB*

Grilled onion ring, red wine sauce, baked potato

CINNAMON PUMPKIN CHEESE PIE

Glazed cherry tomatoes, cheese puffs

FEATURED VEGETARIAN

Lentils, basmati rice, papadam and raita

FROM THE GRILL

SALMON FILLET

*Citrus and pepper rub,
broccoli, carrots, red potato*

FLAT IRON STEAK*

*Pepper, herbs, broccoli baked
potato*

CHICKEN BREAST

*Roast garlic and herbs, peas
and carrots, red potato*

PORK CHOP

*Caramelized onions, stewed
apple, potato mash*

SAUCES

*BBQ Sauce, Béarnaise, Peppercorn,
Wild Mushroom*

Friday

SIDE DISHES

CORN AND VEGETABLE SUCCOTASH

WHIPPED POTATOES

BAKED POTATO

Sour cream, bacon, chives

SAUTEED GREEN BEANS


With bacon

STEAMED BROCCOLI

FRAGRANT BASMATI PILAF

AMERICAN TABLE

CARNIVAL CRUISE LINE


PORT OF CALL

Western Caribbean

Friday

A cruise through the Western Caribbean means a front row seat to the most authentic Latin influenced cuisine there is. Enjoy the spicy chili-infused goodness of Mexico, savor the tangy jerk flavors of Jamaica, and reward yourself with the unmistakably American cocktails of Key West.

COCKTAIL**PALOMA**

A refreshing blend of El Jimador Silver Tequila, Grapefruit juice a touch of sugar and club soda. 8.95

APPETIZER**CARIBBEAN PEPPER POT**

Stewed peppers, tomatoes, yams, okra, potatoes and plantain with coconut milk.

MAIN**JERK PORK LOIN**

Slowly roasted pork loin, marinated in island spices and herbs.

STEAKHOUSE SELECTIONS

Great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$20.00 applies to each entrée

BROILED MAINE LOBSTER TAIL

served with drawn butter

SURF & TURF*

Maine lobster tail and 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

**Public health advisory: consuming raw or undercooked meats, poultry, seafood,*