

APPETIZERS

BEEF CARPACCIO*

Shaved parmesan, lemon vinaigrette

FLATBREAD

Bbq chicken, monterey jack cheese

MANGO CREAM

Iced mango soup, fresh ginger

CAPRESE SALAD

Tomato and fresh mozzarella
balsamico, virgin olive oil, basil

SHRIMP COCKTAIL

Traditional cocktail sauce

STEAMED MUSSELS

Garlic toast

BAKED ONION SOUP

Swiss, parmesan cheese

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, PROVENCE HERB BUTTER

Warm brioche

FEATURED WINES

MOSCATO, CASTELLO DEL POGGIO

Pavia, Italy.
8.75 gal 33 bot

SAUVIGNON BLANC, OYSTER BAY

Marlborough, New Zealand.
8 gal 30 bot

GIFFT BY KATHIE LEE GIFFORD

Red Blend, California.
7.5 gal 29 bot

CHARDONNAY, KENDALL-JACKSON

'Vintner's Reserve', California.
9.25 gal 35 bot

MERLOT, MURPHY GOODE

California.
8.75 gal 33 bot

GIFFT BY KATHIE LEE GIFFORD

Côuedonny, California.
7.5 gal 29 bot

CABERNET SAUVIGNON, HESS SELECT

North Coast, California.
10.25 gal 39 bot

TYS 11308-A

MAINS

RICOTTA RAVIOLI

Arugula, tomato cream

TIGER SHRIMP CREOLE

Tropical tomatoes, peppers, onions
jambalaya rice

CORNMEAL CRUSTED CHICKEN BREAST

Black bean and corn medley
steamed broccoli

PRIME RIB*

Red wine sauce, grilled onion ring
baked potato

CINNAMON PUMPKIN CHEESE PIE

glazed cherry tomatoes, cheese puffs

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

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

SIDE DISHES

BROCCOLI, CARROTS, ONIONS

BAKED POTATO

Sour cream, bacon, chives

RATATOUILLE

MAC N CHEESE, BACON

FRENCH FRIES

Herb garlic butter

CREAMED SPINACH

AMERICAN TABLE

CARNIVAL CRUISE LINE

TYS 11308-B

PORT OF CALL

Eastern Caribbean

The food of the Eastern Caribbean features island specialties like the conch fritters and fish chowder of The Bahamas, the simple but delicious roasted pork with rice and beans of Puerto Rico, and the sweet and savory curry dishes of the Virgin Islands. Paired, of course, with countless varieties of tropical drinks, made almost exclusively with locally distilled rum.

COCKTAIL

ULTIMATE XO

Grey Goose Vodka, Chile 'Orchata' and
Patrón XO Café.

\$10.50

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,
shellfish, or eggs may increase your risk of foodborne illness, especially
if you have certain medical conditions.