

APPETIZERS

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...

BRAISED RABBIT

Puff pastry shell, red wine sauce

FEATURED WINES

MONSIEUR, CASTELLO DEL POGGIO

Pavia, Italy.
8.75 gl 33 bot

CHARDONNAY, KENDALL-JACKSON

'Vintner's Reserve', California.
9.25 gl 33 bot

SAUVIGNON BLANC, OYSTER BAY

Marlborough, New Zealand.
8 gl 30 bot

MERLOT, MURPHY GOODE

California.
8.75 gl 33 bot

GIFFT BY KATHIE LEE GIFFORD

Red Blend, California.
7.5 gl 29 bot

GIFFT BY KATHIE LEE GIFFORD

Chardonnay, California.
7.5 gl 29 bot

CABERNET SAUVIGNON, HESS SELECT

North Coast, California.
10.25 gl 39 bot

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MAINS

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

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

SIDE DISHES

BROCCOLI, CARROTS ONIONS

BAKED POTATO

Sour cream, bacon, chives

MAC N CHEESE, BACON

FRENCH FRIES

Herb garlic butter

RATATOUILLE

CREAMED SPINACH

AMERICAN TABLE

CARNIVAL CRUISE LINE

PORT OF CALL

Saint John

Salmon, scallops and mussels are important staples of Saint John's diet. Home to one of the highest tides in the world, it is no surprise that most of the town's specialties involve seafood. In addition, mushrooms have earned their place in Saint John's local dishes. The town's wild mushroom hunting tradition has been passed down through generations and is one of the area's booming businesses.

COCKTAIL

ULTIMATE XO

An alluring Blend of Grey Goose Vodka,
Chila'Orchata and Patron Café \$10.50

APPETIZER

ATLANTIC CHOWDER

Rich Salmon, Mussel and Clam Soup
with Bacon and Potatoes
Sour Cream and Chives

MAIN

STEWED GAME HEN

Smothered with Wild Mushrooms
In a Sauce with White Wine, Leeks and Celery
Creamy Polenta with Mascarpone

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.