APPETIZERS

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

LYCHEE BISQUE
Chilled lychee soup with lemongrass

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
Pavia, Italy.
8.75 gl 33 btl

CHARDONNAY, KENDALL-JACKSON
'Vintner's Reserve', California.
9.25 gl 35 btl

SAUVIGNON BLANC, OYSTER BAY
Marlborough, New Zealand.
8 gl 30 btl

MERLOT, MURPHY GOODE
California.
8.75 gl 33 btl

GIFFT BY KATHIE LEE GIFFORD
Red Blend, California.
7.5 gl 29 btl

GIFFT BY KATHIE LEE GIFFORD
Chardonnay, California.
7.5 gl 29 btl

CABERNET SAUVIGNON, HESS SELECT
North Coast, California.
10.25 gl 39 btl

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MAINS

SWEET & SOUR SHRIMP
Tangy sweet and sour sauce, scallion garlic and fried rice

ROAST CHICKEN
Herbed sausage stuffing, broccoli and carrots

HONEY GLAZED PORK LOIN
Green asparagus, braised cabbage cinnamon carrot puree

GRILLED MAHI MAHI
Pineapple salsa, steamed broccoli coconut rice

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

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

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

PORT OF CALL

New York

New York chefs are known all over the world. The city's cuisine is a compilation of a variety of international dishes, since Ellis Island was the main port of entry for many immigrants between 1880 and 1920, especially Eastern European Jews. Brisket is often served in traditional Jewish cooking as a holiday main course, braised as a pot roast. New York is also famous for its hot dogs, which are often topped with a tangy red onion sauce developed by a local street vendor over 20 years ago.

COCKTAIL

MANHATTAN
Templeton Rye, Sweet Vermouth, Sugar and Bitters, one of our Finest Classics. $9.25

APPETIZER

POUTINE WITH DUCK AND MUSHROOMS
A Blend of Confit and Smoked Breast of Duck, Fried Potatoes, Onions and Mushrooms Greens with Mustard Vinaigrette Served with a Cheese Curd

MAIN

BRAISED BEEF BRISKET
Served with Onion Sauce on Horseradish Potato Mash Carrots, Fennel and Green Beans Arugula Pesto

STEAKHOUSE SELECTIONS

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

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.