

Starters

The Chef Recommends

Chilled Supreme of Fresh Fruit
Finished with Peach Schnapps

New England Crab Cake
Served with Apple Relish, Roasted Bell Pepper and Rosemary Remoulade

Grilled Portabello Mushroom and Handpicked Mesclun Lettuce
Marinated with Balsamic, Fresh Basil and Virgin Olive Oil

Fatoush Salad
Garnished with Arugula, Mint, Feta Cheese and Flat Bread

American Navy Bean Soup
Simmered with Root Vegetables

Lobster Bisque
Hearty Lobster Soup with Cream and Oak Wood Aged Brandy

Mango Cream
Iced Mango Cream Soup, Spiced with Fresh Ginger

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail
Served with American Cocktail Sauce

Caesar Salad
Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Fantasy of Fresh Fruit
Served on Mango Sauce
[60 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Heart of Iceberg Lettuce
Garnished with Florida Orange and Grapefruit Segments
Served with Fat Free Italian Dressing [70 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Grilled Chicken Breast

Served over Fettucine, Tossed in Mushroom Cream (Also available as a Starter)

Norwegian Salmon with Dill Mouseline

Grilled Salmon Fillet with a Dill Butter Sauce
Creamed Garlic Spinach, Gratin Potatoes

Panko Crusted Jumbo Shrimp

Artichokes, Sun Ripened Tomatoes and Kernel Corn Medley

Barbecued, Whole Cornish Game Hen

Marinated with Southern Herbs and Spices

Tender Roasted Prime Rib of American Beef au Jus

Baked Potato with Traditional Toppings

Zucchini and Eggplant Parmigiana

Vegetarian Entrée; Served on a Lake of Pomodoro Sauce

Carnival Classics

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Barbecued St. Louis Style Pork Spare Ribs

Served with Creamy Coleslaw, Grilled Spring Onion and Fries

Grilled Flat Iron Steak from American Choice Beef

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Steamed Fillet of Fresh Norwegian Salmon

Artichokes, Sun Ripened Tomatoes and Kernel Corn Medley
[333 Calories, 8 grams of Fat, 0 grams of Trans-Fat]

Starters

The Chef Recommends

Strawberry Bisque

Chilled Creamy Strawberry Soup with Fresh Mint

Minestrone Milanese

Italian Vegetable Soup with Plum Tomatoes, Beans and Pasta

Carpaccio of Fresh Pear and Citrus Segments

Thinly Sliced Pears, Orange and Grapefruit Wedges Marinated with Lime Juice

West Indian Roasted Pumpkin Soup

Gently Roasted in the Oven, Blended with Chicken Broth and a Touch of Cream

Baked Stuffed White Mushrooms

Spinach, Romano Cheese and Fine Herbs

Greek Farmer Salad

Iceberg Lettuce, Cucumbers, Bell Peppers, Tomatoes, Onions
Black Olives and Feta Cheese, Tossed with Vinaigrette

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail

Served with American Cocktail Sauce

Caesar Salad

Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



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Chilled Supreme of Fresh Fruit

Melons, Kiwi, Pineapple and Strawberries
[54 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Iced Baby Spinach Leaves, Watercress and Alfalfa Sprouts

Served with Fat Free Italian Dressing [30 Calories, 0.5 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Spaghetti Carbonara

Tossed with a Creamy Bacon, Cheese and Garlic Sauce
Also available as Starter

Supreme of Hudson Valley Duck

Presented with Roasted Broccoli Florets, Yukon Gold Potato Mash

Grilled Fillet of Fresh Victorian Perch

Roasted Broccoli, Yukon Gold Potato Mash, Lemon Caper Dressing

Duet of Broiled Maine Lobster Tail and Grilled Jumbo Black Tiger Shrimp

Yukon Gold Potato Mash, Roasted Broccoli Florets

Tender Roasted Prime Rib of American Beef au Jus

Cooked to Perfection, Baked Potato with Traditional Toppings

Chili Rellenos

Tomato and Broccoli Stuffed Pepper
Baked with Aged Cheddar and Manchego Cheese

Carnival Classics

Broiled Fillet of Mahi Mahi

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Grilled Flat Iron Steak from American Choice Beef

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



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Pan Fried Fillet of Grouper

Over Cured Tomatoes and Roasted Broccoli, Citrus Tomato Broth
[320 Calories, 6 grams of Fat, 0 grams of Trans-Fat]

Starters

The Chef Recommends

Prosciutto Ruffles

Thinly Sliced Italian Ham and Sweet Melons

A Study in Sushi

Seared Ahi Tuna, Norwegian Salmon Tartar in Spicy Lemon Sauce
Maine Mussel with Marinated Seafood

Smoked Chicken Quesadilla

Mild Guacamole, Tomato, Cilantro Salsa and Sour Cream
Served with Flour Tortilla on a Bed of Field Greens

French Onion Soup

Baked with a Slice of Homemade Bread
Freshly Grated Gruyere and Parmesan Cheese

Black Bean Soup

Served with Steamed Rice and a Touch of Sour Cream

Chilled Cucumber Soup with Dill

Chopped Handpicked Field Greens

Choice of Blue Cheese, Thousand Island, Ranch, Balsamic Vinaigrette, or French Dressing

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail

Served with American Cocktail Sauce

Caesar Salad

Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



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Spinach and Corn Timbale

Served with Corn and Raspberry Salsa
[180 Calories, 3 grams of Fat], 0 grams of Trans-Fat

Vine Ripened Tomatoes on Chopped Lettuce

Tossed with Fat Free Dressing [60 Calories, 0.5 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Penne Mariscos

Italian Pasta, Tossed with Shrimp, Calamari and Scallops in a Tomato Cream Sauce
(Also available as a Starter)

Grilled Fillet of Norwegian Fjord Salmon

Served on Sesame Eggplant and Green Beans

Free Range Spring Chicken Sicilian Style

Stewed Potatoes and Crisp Garlic Seasoned Green Beans

Jerked Pork Loin

Slowly Roasted Center Cut Pork Loin, Marinated in Island Spices and Herbs
Fried Rice and Crisp Garlic Seasoned Green Beans

Braised Style Short Ribs from Aged Premium American Beef

Sesame Eggplant and Fried Rice

Baked Herb Polenta

Vegetarian Entrée; Served with a Ragout of Wild Mushrooms

Carnival Classics

Broiled Fillet of Mahi Mahi

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Grilled Flat Iron Steak from American Choice Beef

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



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Broiled Supreme of Free Range Chicken

Sesame Eggplant, Green Asparagus Spears, Wild Berry Sauce
[290 Calories, 2.5 grams of Fat, 0 grams of Trans-Fat]

Starters

The Chef Recommends

Smoked Duck and Caramelized Oranges

Fried Mozzarella with Mixed Greens
Served with Marinara Sauce

Yukon Gold Potato Cream Soup
Enhanced with Cheese and Garlic Croutons

Tom Ka Gai
Chicken Soup with Coconut and Lemongrass

Chilled Cream of Peaches

Sliced Beef Tenderloin and Noodle Salad
Marinated with Peanut Dressing

Wilted Spinach and Portobello Mushrooms with Fresh Bacon Bits
Walnut and Blue Cheese Dressing

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail
Served with American Cocktail Sauce

Caesar Salad
Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



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Fresh Fruit Cocktail
[58 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Wilted Spinach and Portobello Mushrooms
Marinated with Low Cal Vinaigrette
[70 Calories, 1 gram of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Beef Stroganoff

Beef Tenderloin Tips in a Creamy Mushroom Sauce
Garnished with Pickles, Beets and Sour Cream
Served with Homemade Spaetzle

Farfalle with Roast Turkey Breast and Green Peas
Italian Bow Tie Pasta Tossed in a Cream Sauce (Also available as a Starter)

Assorted Seafood, Newburg Style

Black Tiger Prawns and Ocean Scallops, Tossed with a Creamy Lobster Sauce
Served with Saffron Pilaf Rice

Grilled, Marinated Center Cut Pork Chop

Grilled Zucchini and Boulangere Potatoes

Rack of New Zealand Spring Lamb Dijonnaise

Marinated with Garlic and Fresh Herbs, Baked with Dijon Mustard Crust
Spiced Carrot and Turnip Mash, Boulangere Potatoes

Black Bean and Vegetable Enchiladas

Vegetarian Entrée; Served with Sour Cream, Guacamole and Mild Salsa

Carnival Classics

Broiled Fillet of Mahi Mahi

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Grilled Flat Iron Steak from American Choice Beef

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Grilled Fillet of Fresh Norwegian Salmon

Spiced Carrot and Turnip Mash, Green Beans
[333 Calories, 5 grams of Fat, 0 grams of Trans-Fat]