

## APPETIZERS

### \* SEARED TUNA

*With romesco vinaigrette, cucumber salad*

### ROASTED BROCCOLI SALAD

*Cannellini beans, pecorino, chili flakes  
cured lemon*

### VEGETABLE SPRING ROLLS

*Vietnamese dipping sauce*

## FOR THE TABLE

### FRIED CALAMARI

*Zesty tomato sauce, lemon aioli*

### FLATBREAD

*Caramelized onions, mushrooms, ricotta cheese*

### KALE OR ROMAINE CAESAR SALAD

*House made dressing, shaved Parmesan*

## RARE FINDS

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

### SESAME CRUSTED SHARK

*With mole poblano and lime*

## FEATURED WINES

### MOSCATO, CASTELLO DEL POGGIO

*Pavia, Italy. Semi-sweet white wine with rich, intense flavors. You'll swear you are tasting a sweet, ripe peach. 8 gl 31 btl*

### SAUVIGNON BLANC, OYSTER BAY

*Marlborough, New Zealand. Crisp, medium-bodied white with notes of tropical fruit, kiwi, grapefruit and other citrus. 7.5 gl 29 btl*

### CHARDONNAY, KENDALL-JACKSON

*'Vintner's Reserve', California. Enjoy hints of apple, mango, papaya, vanilla, honey and a bit of toasted oak. 9 gl 35 btl*

### MERLOT, MURPHY GOODE

*California. Dark plum, black cherry, thyme, nutmeg. Velvety as they come. 7.5 gl 29 btl*

### CABERNET SAUVIGNON, HESS SELECT

*North Coast, California. Full-bodied, with taste inspirations from blackberries & other dark fruit. Hint of leather (yes, leather!). 9.5 gl 37 btl*

## MAINS

### VEAL PARMESAN

*Spaghetti, tomato sauce*

### ROSEMARY BRAISED LAMB SHANK

*Roasted vegetable*

### SEARED TILAPIA

*Capers and parsley*

### CORNMEAL CRUSTED CHICKEN BREAST

*Black bean, corn, tomato*

### STUFFED PORTOBELLO MUSHROOM

*With quinoa and vegetables*

## FROM THE GRILL

### MAHI MAHI FILLET

*Citrus and pepper rub*

### FREE RANGE CHICKEN BREAST

*Roast garlic and herbs*

### \* NEW YORK SIRLOIN STEAK

*Pepper and herbs*

### PORK CHOP

*Caramelized onions, stewed apples*

## SAUCES

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

## 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, sustainable 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

### THE ULTIMATE MARGARITA

*The perfect blend of 1800 Reposado 100% blue agave tequila, Cointreau, lime juice and salt to taste. It's a vacation in a glass 8.75*

## 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 and topped with fresh pico de gallo, tomatillo-cilantro and avocado-arbol chili.*

## SIDES

### ROASTED BROCCOLI, CARROTS AND PEARL ONIONS

### BAKED POTATO

*With sour cream, bacon and chives*

### FRENCH FRIES

*With herb garlic butter*

### MAC N CHEESE

*With bacon*

### RATATOUILLE

### GREEK SALAD

*With feta cheese*

*\*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.*

# AMERICAN TABLE

## CARNIVAL GLORY