

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

MINISTRONE MILANESE
Italian vegetable soup with plum tomatoes, beans and pasta

CANNELLONI
With ricotta, pancetta and peas

FOR THE TABLE

FRIED CALAMARI
Zesty tomato sauce, lemon aioli

FLATBREAD
Caramelized onions, mushrooms, ricotta cheese

CAESAR SALAD
House made dressing, shaved Parmesan

RARE FINDS

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

OYSTERS ROCKEFELLER
Baked with spinach and cheese sauce

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

BASA FILLET
Stewed lentils, arugula pesto

*** ROAST STRIPLOIN**
Tuscan polenta and salsa verde

SALMON FISH CAKE
Lemon, capers, dill, sour cream sauce

BBQ PORK SPARERIBS
Roasted corn on the cob

RATATOUILLE LASAGNA
With goat cheese and basil

FROM THE GRILL

SALMON FILLET
Citrus and pepper rub

FREE RANGE CHICKEN BREAST
Roast garlic and herbs

*** FLAT IRON STEAK**
Pepper and herbs

PORK CHOP
Caramelized onions, stewed apple

SAUCES

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

PORT OF CALL

St. Thomas

A small island that packs a powerful culinary punch, St. Thomas is blessed with an abundance of fresh local fruits, vegetables, and sea life. Start your evening off with a classic cocktail made with Caribbean distilled rum, and add a little spice in your life with a local favorite like tonight's Island Chicken Curry.

COCKTAIL

PAINKILLER
Bacardi Superior Rum, Bacardi 8, pineapple juice, coconut and orange juice 8.75

APPETIZER

TROPICAL SALAD
Lettuce, raisins, coconut, chili, almonds, cilantro lime dressing

MAIN

ISLAND CHICKEN CURRY
An island favorite! West Indian chickpea curry simmered with white meat chicken and served with potato crisps and a sweet-and-sour mango chutney.

SIDES

CORN AND VEGETABLE SUCCOTASH

LOADED DOUBLE BAKED POTATO

SAUTÉED BEANS
With bacon

WHIPPED YUKON POTATOES
With chiles

FRAGRANT BASMATI PILAF

MESCLUN GREENS SALAD
With house dressing

*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