

Starters

The Chef Recommends

Vine Ripe Beefsteak Tomatoes and Fresh Buffalo Mozzarella
Marinated with Basil Leaves and Virgin Olive Oil

Fried Shrimps
Pickled Cucumbers and Plum Sauce

Chicken Breast, Marinated with Thai Spices
Served with Pickled Mushroom and Baby Spinach Leaves

Wild Mushroom Cream Soup
Enhanced with Fresh Herbs

Old Fashioned Chicken Noodle Soup

Asparagus Vichyssoise
Chilled Asparagus and Potato Soup
Garnished with Asparagus Tips

California Spring Mix and Cherry Tomatoes
Garnished with Cured Apples, White and Yellow Cheddar Cheese
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



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%.

Charred Broccoli and Cauliflower Tortellini
Served in Slow Cooked Tomato Broth
[190 Calories, 4 grams of Fat, 0 grams of Trans-Fat]

California Spring Mix
Tossed with Fat Free Italian Dressing
[25 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Veal Parmigiana

Sautéed Cutlet of Wisconsin Milk Fed Veal
Baked with Plum Tomato Sauce and Mozzarella Cheese

Oven Roasted Tom Turkey

Sage and Onion Stuffing, Pumpkin Scallion Hash

Pan Fried Fillet of Red Snapper

Black Olives, Panko Crusted Green Beans

Penne, Tossed in a Tomato Cream with Vodka

Freshly Grated Parmesan Cheese; Also available as Starter

Grilled Filet Mignon of the Finest Aged American Beef

Oven Roasted Potatoes, Red Burgundy Wine Sauce

Vegetarian Lasagna with Spinach, Mushrooms and Ricotta Cheese

Vegetarian Entrée; Served on Italian Tomato Sauce

Carnival Classics

Broiled Fillet of Fresh Norwegian Salmon

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 Red Snapper Fillet on Gazpacho Juice

Served with Pumpkin and Scallion Hash, Green Beans

[240 Calories, 6 grams of Fat, 0 grams of Trans-Fat]

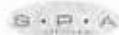
Desserts

CHOCOLATE, RASPBERRY AND VANILLA CREAM CAKE

With Almond Sponge, Raspberry Coulis and Raspberry Sorbet

OLD FASHIONED APPLE PIE

On Request with Vanilla Ice Cream



DIET PUMPKIN PIE

Light in Calories, but not in Flavor with all the Authentic Spices
Dessert is Prepared with a Sugar Substitute

Carnival Classics

Warm Chocolate Melting Cake

Served with Vanilla Ice Cream

Fresh Tropical Fruit Plate

• Ice Creams

Vanilla • Chocolate • Strawberry • Butter Pecan

*Sugar-Free Ice Cream is available upon request

Sherbets

Orange • Pineapple • Lime

Cheeses

Port Salut • Brie • Gouda • Imported Swiss • Danish Bleu

Beverages

Freshly Brewed Coffee, Regular or Decaffeinated • Milk • Skimmed Milk
Hot Chocolate • Iced, Hot and Herbal Teas • Espresso • Cappuccino

Liqueurs

Sambuca • Kahlúa • Grand Marnier
Amaretto Di Saronno

Cognacs and Brandies

Hardy V.S.O.P. • Rémy Martin V.S.O.P. • Courvoisier V.S.
Fundador Brandy

Dessert Wines and Ports

Dow's Late Bottled Vintage • Graham's Six Grape
Quady Electra, California