

## APPETIZERS

**MARINATED CHICKEN TENDERS**  
*Sweet chili relish*

**SHRIMP COCKTAIL**  
*Traditional cocktail sauce*

**FRIED SHRIMP**  
*Roasted red pepper remoulade*

**MOROCCAN PUMPKIN HARIRA SOUP**  
*Olive oil and mozzarella crouté*

**ASPARAGUS VICHYSOISE**  
*Chilled asparagus and potato soup*

**TUSCAN MINISTRONE**  
*Cannellini beans, sea shell pasta  
parmesan*

**HONEY ROASTED HAM**  
*Pineapple chutney, ginger bread  
mustard mayo*

**MIXED GREENS**  
*Tomato, cucumber and carrots*

**KALE OR ROMAINE CAESAR SALAD**  
*House made dressing, shaved parmesan*

## RARE FINDS

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

**ESCARGOTS BOURGUIGNONNE**  
*Burgundy snails, garlic butter*

## FEATURED WINES

**PINOT GRIGIO, ECCO DOMANI**  
*Delle Venezie, Italy,  
10.25 gl 39.95*

**CHARDONNAY, KENDALL-JACKSON**  
*"Vintner's Reserve", California,  
10 gl 38.95*

**SAUVIGNON BLANC, OYSTER BAY**  
*Marlborough, New Zealand,  
9.25 gl 35.95*

**MERLOT, MURPHY GOODE**  
*California,  
9.25 gl 35.95*

**GIFT BY KATHIE LEE GIFFORD**  
*Red Blend, California,  
8.50 gl 32.95*

**PINOT NOIR, LAYER CAKE**  
*California,  
10.50 gl 40.95*

**CABERNET SAUVIGNON, LAYER CAKE**  
*California,  
10 gl 38.95*

## MAINS

**BEEF LASAGNA**  
*Tomato basil sauce, mozzarella*

**CHICKEN MILANESE**  
*Charred lemon, sautéed green beans*

**PENNE MARISCOS**  
*Shrimp, calamari, scallops, mussels,  
lobster cream*

**BRAISED SHORT RIBS**  
*Potato and pea gratin, red wine sauce  
Sautéed Green Beans*

**CORN, CHILI, QUINOA BAKED TOMATO**  
*Potato jalapeno croquette,  
cheese sauce, leek hash*

**FEATURED 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

*BBQ Sauce, Bearnaise, Peppercorn,  
Wild Mushroom*

## SIDE DISHES

**CORN AND VEGETABLE SUCCOTASH**

**WHIPPED POTATOES**

**BAKED POTATO**  
*Sour cream, bacon, chives*

**SAUTEED GREEN BEANS**  
*With bacon*

**STEAMED BROCCOLI**

**FRAGRANT BASMATI PILAF**

## AMERICAN TABLE

CARNIVAL CRUISE LINE

## PORT OF CALL

*Heritage Wharf, Bermuda*

*Bermudian Cuisine blends English and Portuguese Cuisines with Local Seafood species. A traditional Sunday Dish is Salted Codfish with Tomato Sauce and Olive Oil. Fish chowder is considered a national Dish and a staple to Homes and Restaurants alike. Also popular is Shark Hash made from minced Shark Meat, sautéed with Spices and served on Toast.*

### COCKTAIL

#### RUM RUNNER

*A taste of the tropics. Bacardi Rum, Bacardi 8, Blackberry Brand, Tropical Banana, Pineapple, Orange Juice and Grenadine. 9.25*

### APPETIZER

#### SALTED COD FISH CAKES

*Spicy Tomato Sauce  
Pineapple Salad*

### MAIN

#### ENGLISH ROASTBEEF

*Roasted Strip Loin of Beef  
Served with Yorkshire Pudding and  
Grilled Tomato and Pan Gravy*

## 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*

**COLOSSAL SEAFOOD TOWER\* \$60.00**

*(Serves 2 Guests)*

*1 Whole Maine Lobster, 6 Fresh Oysters  
20 Large Shrimp and 1 Pound of Premium Snow Crab Legs*

*\*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.*