

## APPETIZERS

**FRIED CALAMARI**  
Zesty tomato sauce, lemon aioli

**SHRIMP COCKTAIL**  
Traditional cocktail sauce

**CHILLED VIETNAMESE ROLL**  
Shrimp, vegetables and noodles  
in rice paper, peanut dipping sauce

**SMOKED CHICKEN QUESADILLA**  
Guacamole, tomato  
cilantro salsa

**CREAM OF RIPENED TOMATOES**  
Herb croutons

**STEAK ALE AND CHEDDAR SOUP**  
Mushrooms, provolone cheese

**STRAWBERRY BISQUE**  
Chilled strawberry soup, fresh mint

**HEART OF LETTUCE**  
Tomato vinaigrette, cheese croutons

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

## RARE FINDS

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

**CURED SALMON, CANDIED TOMATO\***  
Dill cream, grapes, lemon dressing

## FEATURED WINES

**PINOT GRIGIO, ECCO DOMANI**  
Delle Venezie, Italy.  
10.25 gl 39 btl

**CHARDONNAY, KENDALL-JACKSON**  
'Vintner's Reserve', California.  
10 gl 38 btl

**SAUVIGNON BLANC, OYSTER BAY**  
Marlborough, New Zealand.  
9.25 gl 35 btl

**MERLOT, MURPHY GOODE**  
California.  
9.25 gl 35 btl

**GIFT BY KATHIE LEE GIFFORD**  
Red Blend, California  
8.50 gl 32 btl

**PINOT NOIR, LAYER CAKE**  
California.  
10.50 gl 40 btl

**CABERNET SAUVIGNON, LAYER CAKE**  
California.  
10 gl 38 btl

## MAINS

**FRIED SHRIMP**  
Tangy sweet and sour sauce, scallion  
garlic and shrimp fried rice

**ROASTED CHICKEN**  
Herbed sausage stuffing, broccoli and carrots

**HONEY GLAZED PORK LOIN**  
Green asparagus, braised cabbage  
cinnamon carrot puree

**GRILLED MAHI MAHI**  
Coconut rice, fresh pineapple and  
red pepper

**VEGETABLE LASAGNA**  
Spinach, mushroom, basil, mozzarella

**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, potato mash

## SAUCES

BBQ Sauce, Béarnaise, Peppercorn,  
Wild Mushroom

## SIDE DISHES

**BROCCOLI, CARROTS ONIONS**

**MAC N CHEESE, BACON**

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

**FRENCH FRIES**  
Herb garlic butter

**RATATOUILLE**

**CREAMED SPINACH**

AMERICAN TABLE

CARNIVAL CRUISE LINE

## PORT OF CALL

New York

New York chefs are known all over the world. The city's cuisine is a compilation of a variety of international dishes, since Ellis Island was the main port of entry for many immigrants between 1880 and 1920, especially Eastern European Jews. Brisket is often served in traditional Jewish cooking as a holiday main course, braised as a pot roast. New York is also famous for its hot dogs, which are often topped with a tangy red onion sauce developed by a local street vendor over 20 years ago.

### COCKTAIL

#### MAN HATTAN

Templeton Rye, Sweet Vermouth,  
Sugar and Bitters, one of our  
Finest Classics. \$10.50

### APPETIZER

#### POUTINE WITH DUCK AND MUSHROOMS

A Blend of Confit and Smoked Breast of Duck,  
Fried Potatoes, Onions and Mushrooms  
Greens with Mustard Vinaigrette  
Served with a Cheese Curd

### MAIN

#### BRAISED BEEF BRISKET

Served with Onion Sauce on Horseradish Potato Mash  
Carrots, Fennel and Green Beans  
Arugula Pesto

## STEAKHOUSE SELECTIONS

Great seafood and premium aged USDA beef,  
seasoned and broiled to your exact specifications.  
a surcharge of \$20.00 applies to each entrée

#### 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.