

APPETIZERS

MARINATED CHICKEN TENDERS
Sweet chili relish

SHRIMP COCKTAIL
Traditional cocktail sauce

FRIED SHRIMP
Roasted red pepper remoulade

ROASTED PUMPKIN SOUP
Crouton, cream

ASPARAGUS VICHYSOISE
Chilled asparagus and potato soup

BEEF AND BARLEY SOUP
Root vegetables

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

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

ESCARGOTS BOURGUIGNONNE
Burgundy snails, garlic butter

FEATURED WINES

MOSCATO, CASTELLO DEL POGGIO
Pavia, Italy.
8.75 gl 33 btl

CHARDONNAY, KENDALL-JACKSON
'Vintner's Reserve', California.
9.25 gl 35 btl

SAUVIGNON BLANC, OYSTER BAY
Marlborough, New Zealand.
8 gl 30 btl

MERLOT, MURPHY GOODE
California.
8.75 gl 33 btl

GIFFT BY KATHIE LEE GIFFORD
Red Blend, California.
7.5 gl 29 btl

GIFFT BY KATHIE LEE GIFFORD
Chardonnay, California.
7.5 gl 29 btl

CABERNET SAUVIGNON, HESS SELECT
North Coast, California.
10.25 gl 39 btl

MAINS

BEEF LASAGNA
Tomato basil sauce, mozzarella

CHICKEN MILANESE
Charred lemon, sauteed green beans

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

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

CORN, CHILI, QUINOA BAKED TOMATO
Potato jalapeño croqueta,
cheese sauce, leek hash

FEATURED INDIAN 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

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

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

Grand Turk

Serving as the historical and cultural center of the archipelago, Grand Turk is the largest island in the Turks and Caicos. The clear, turquoise waters teem with colorful sea life, and freshly caught seafood is abundant. Simple preparations paired with sweet plantains and rice are a popular local staple.

COCKTAIL

RUM RUNNER

A taste of the tropics: Bacardi Rum, Bacardi 8, Blackberry Brandy, Tropical banana, pineapple, orange juice and grenadine. \$8.95

APPETIZER

CHICKEN PATTIES

Warm and flaky pockets of pastry, filled with traditionally seasoned shredded chicken breast.

MAIN

SEA BASS FILLET WITH PLANTAIN CRUST

Sweet and savory with a satisfying crunch, the fish fillet is covered in a house made mixture of plantains and bread crumbs and lightly fried, served alongside black bean and corn.

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

*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.