

## APPETIZERS

**SHRIMP COCKTAIL**  
*Traditional cocktail sauce*

**TOMATO, MOZZARELLA**  
*Balsamico, virgin olive oil, basil*

**STEAMED MUSSELS**  
*Garlic toast*

**NEW ENGLAND CLAM CHOWDER**

## FOR THE TABLE

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

**FLATBREAD**  
*Caramelized onions, mushrooms, ricotta cheese*

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

## RARE FINDS

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

**FROG LEGS WITH  
PROVENCALE HERB BUTTER**  
*Warm Brioche*

## 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

**RICOTTA RAVIOLI**  
*Arugula, tomato cream*

**TIGER SHRIMP CREOLE**  
*Tropical tomatoes, peppers, onions*

**CORNMEAL CRUSTED CHICKEN**  
*Black bean, corn, tomato salsa*

**\* PRIME RIB**  
*Grilled onion ring, burgundy wine sauce*

**CINNAMON PUMPKIN, SQUASH, YAM  
CHEDDAR CHEESE PIE**

## FROM THE GRILL

**STRIPED BASS FILLET**  
*Citrus and pepper rub*

**FREE RANGE CHICKEN BREAST**  
*Roast garlic and herbs*

**\* NEW YORK SIRLOIN STEAK**  
*Pepper and herbs*

**PORK CHOP**  
*Caramelized onions, stewed apple*

## SAUCES

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

## PORT OF CALL

*Eastern Caribbean*

*The food of the Eastern Caribbean features island specialties like the conch fritters and fish chowder of The Bahamas, the simple but delicious roasted pork with rice and beans of Puerto Rico, and the sweet and savory curry dishes of the Virgin Islands. Paired, of course, with countless varieties of tropical drinks, made almost exclusively with locally distilled rum.*

## COCKTAIL

**RUM RUNNER**  
*Bacardi Superior Rum,  
Goslings Black Seal Rum,  
crème de cassis, banana liquor,  
orange juice, pineapple juice  
and grenadine 8.75*

## APPETIZER

**CARIBBEAN PEPPER POT**  
*Stewed peppers, tomatoes, yams  
okra plantain  
coconut milk*

## MAIN

**JERK PORK LOIN**  
*Slowly roasted pork loin  
marinated in island  
spices and herbs*

## SIDES

**ROASTED BROCCOLI, CARROTS,  
PEARL ONIONS**

**RATATOUILLE**

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

**MAC N CHEESE, BACON**

**FRENCH FRIES**  
*Herb garlic butter*

**GREEK SALAD**  
*Feta cheese*

\*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