

## APPETIZERS

**SHRIMP COCKTAIL**  
*Traditional cocktail sauce*

**SMOKED DUCK BREAST**  
*Orange segments*

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

**BAKED ONION SOUP**  
*Swiss, parmesan cheese*

## 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*

**SPICY ALLIGATOR FRITTERS**  
*Tropical tomato salsa*

## 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

**FRIED COCONUT SHRIMPS  
CURRY, LEMON GRASS**  
*Green mango slaw*

**BEEF LASAGNA**  
*Spinach, basil, mozzarella*

\* **CHATEAUBRIAND**  
*Sautéed mushrooms*

**HERB ROASTED CHICKEN**  
*With salsa verde and charred lemon*

**CHICKPEA BISCUITS WITH  
ROASTED SQUASH AND PEPPERS**  
*Yogurt cucumber sauce, pickled chili*

## FROM THE GRILL

**SALMON FILLET**  
*Citrus and pepper rub*

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

\* **FLAT IRON STEAK**  
*Pepper and herbs*

**PORK CHOP**  
*Caramelized onions, stewed apples*

## SAUCES

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

## PORT OF CALL

*Miami*

*Tonight's meal is a proud celebration of Miami's many cultural influences and a reflection of the city's eclectic and vibrant nature. Colorful and bright appetizers are paired with classic, island inspired entrée options to create a delicious and memorable kick off to your seafaring excursion. Why not embrace your adventurous side and start with the alligator fritters?!*

## COCKTAIL

**MOJITO**  
*Bacardi Limón Rum,  
mint leaves,  
fresh lime juice,  
sugar and club soda. 8.75*

## APPETIZER

**HAM CROQUETAS AND  
EMPANADAS BLACK BEAN  
SALSA**  
*A trio of Latin flavors come  
together in this tasty dish of ham  
croquetas, home made chicken  
empanadas, and a side of black  
bean corn salsa.*

## MAIN

**GRILLED MAHI MAHI**  
*Lightly seasoned fillet served  
with a side of coconut rice  
and a fresh pineapple  
and red pepper salsa.*

## 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