

## APPETIZERS

**SHRIMP COCKTAIL**  
*Traditional cocktail sauce*

**\* SEARED TUNA**  
*Romesco vinaigrette, cucumber salad*

**ROASTED BROCCOLI SALAD**  
*Cannellini beans, pecorino, cured lemon*

**VEGETABLE SPRING ROLLS**  
*Vietnamese dipping sauce*

## 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*

**BRAISED RABBIT**  
*Garlic, red wine*

## 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

**VEAL PARMESAN**  
*Spaghetti, tomato sauce*

**SEARED TILAPIA**  
*Capers and parsley*

**ROSEMARY LAMB SHANK**  
*Roasted vegetable*

**CHICKEN POT PIE**  
*Puff pastry dome*

**STUFFED PORTOBELLO MUSHROOM**  
*Quinoa, spinach, cream*

## FROM THE GRILL

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

**FREE RANGE CHICKEN BREAST**  
*Roasted 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

*Nassau*

*Succulent flavors from Africa and the Caribbean come together to create a unique cuisine that is all Bahamian. Local favorites like tonight's Junkanoo Seafood Pot, start with the freshest seafood or meats and build rich flavors by adding island ingredients and spices including coconut, papaya, and spicy peppers.*

## COCKTAIL

**ISLAND RUM**  
*Bacardi Superior Rum,  
pineapple juice,  
orange juice  
and grenadine 8.75*

## APPETIZER

**CRAB SOUP WITH  
LIME AND GARLIC**  
*Tender chunks of crab in a  
simmering and flavorful broth  
with hints of roasted garlic  
and fresh lime.*

## MAIN

**JUNKANOO POT**  
*Nassau hosts the largest Junkanoo  
street parade in the Bahamas.  
Shrimp, Calamari and Chicken  
combined in a tropical sauce  
with pineapple and peppers,  
you gotta try it.*

## SIDES

**CORN AND VEGETABLE SUCCOTASH**

**LOADED DOUBLE BAKED POTATO**

**SAUTÉED BEANS**  
*Bacon*

**WHIPPED YUKON POTATOES**

**FRAGRANT BASMATI PILAF**

**GREEN SALAD**  
*House dressing*

\*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