

## APPETIZERS

### SHRIMP COCKTAIL

*Traditional cocktail sauce*

### GRILLED VEGETABLE SALAD

*Sesame dressing*

### CANNELLONI

*Ricotta, pancetta, shaved parmesan*

### MINISTRONE MILANESE

*Italian vegetable soup, plum tomatoes, beans and pasta*

## 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*

### OYSTERS ROCKEFELLER

*Spinach, cheese sauce*

## 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

### SALMON CAKE

*Lemon, capers, dill sour cream*

### LINGUINI, ITALIAN SAUSAGE

*Bell peppers, mushrooms*

### \* ROAST STRIPLOIN

*Tuscan polenta, red wine*

### BBQ PORK SPARERIBS

*Baked beans, corn bread*

### RATATOUILLE LASAGNA

*Goat cheese, basil*

## FROM THE GRILL

### MAHI MAHI FILLET

*Citrus and pepper rub*

### \* FLAT IRON STEAK

*Pepper and herbs*

### FREE RANGE CHICKEN BREAST

*Roast garlic and herbs*

### PORK CHOP

*Caramelized onions, stewed apple*

### SAUCES

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

## PORT OF CALL

*St. Thomas*

*A small island that packs a powerful culinary punch, St. Thomas is blessed with an abundance of fresh local fruits, vegetables, and sea life. Start your evening off with a classic cocktail made with Caribbean distilled rum, and add a little spice in your life with a local favorite like tonight's Island Chicken Curry.*

### COCKTAIL

### PAINKILLER

*Bacardi Superior Rum, Bacardi 8, pineapple juice, coconut and orange juice 8.75*

### CEVICHE

*Marinated redfish fillets and red shrimps with fresh lime juice, cilantro and chilies*

### MAIN

### ISLAND CHICKEN CURRY

*An island favorite! West Indian chickpea curry simmered with white meat chicken and served with potato crisps and a sweet-and-sour mango chutney.*

## 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