

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

MINISTRONE
Vegetable soup, tomatoes, beans and pasta

GRILLED VEGETABLE SALAD
Sesame dressing

CANNELLONI
Ricotta, pancetta, shaved parmesan

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

*** ROASTED STRIP LOIN**
Tuscan polenta, red wine

BBQ PORK SPARERIBS
Baked beans, corn bread

RATTATOUILLE LASAGNA
Goat cheese and basil

FROM THE GRILL

MAHI MAHI FILLET
Citrus and pepper rub

FREE RANGE CHICKEN BREAST
Roast garlic and herbs

*** FLAT IRON STEAK**
Pepper and herbs

PORK CHOP
Caramelized onions, stewed apple

SAUCES

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

PORT OF CALL

Costa Maya

Today's stop, Costa Maya, retains the influence of ancient Mayan culture while melding with many layers of Mexican history. Ancient ruins and jungle paradise give way to pristine beaches serving up the freshest seafood prepared in a great variety of ways including ceviche, tamales, and pastelitos.

COCKTAIL

TEQUILA SUNRISE
1800 Reposado Tequila, orange juice and grenadine 8.75

APPETIZER

SHRIMP QUESADILLAS
Hand made flour tortillas stuffed with chili and fajita marinated grilled shrimp, served with fresh pico de gallo, shredded Monterey Jack cheese, guacamole, and zesty lime.

MAIN

CHILI RELLENOS WITH BRAISED CHICKEN
Fresh poblano peppers, stuffed with braised chicken and seasoned with traditional spices, are baked until tender then topped with a cool avocado crema.

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