

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

VEGETABLE SPRING ROLLS
Vietnamese dipping sauce

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

ROASTED BROCCOLI SALAD
Cannellini beans, pecorino, cured lemon

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

ROSEMARY LAMB SHANK
Roasted vegetable

SEARED TILAPIA
Capers and parsley

CHICKEN POT PIE
Puff pastry dome

STUFFED PORTOBELLO MUSHROOM
Quinoa, spinach, cream

FROM THE GRILL

SALMON
Citrus and pepper rub

FREE RANGE CHICKEN BREAST
Roast garlic and herbs

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

PORK CHOP
Caramelized onions, stewed apples

SAUCES

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

PORT OF CALL

Cozumel

Today's stop, Cozumel, Mexico, is famous for producing some of the sweetest and juiciest corn in the region as well as its grass-fed, sustainable raised livestock and of course tequila. Enjoy a taste or a whole meal of truly authentic Mexican cuisine and pair it with a local favorite cocktail. Spanish translation: delicioso!

COCKTAIL

THE ULTIMATE MARGARITA
The perfect blend of 1800 Reposado 100% blue agave tequila, Cointreau, lime juice and salt to taste. It's a vacation in a glass 8.75

APPETIZER

TORTILLA SOUP WITH BRAISED CHICKEN
Crispy handmade tortillas in a tomato broth, topped with cotija cheese and fresh picked cilantro

MAIN

STEAK TACOS
Tender strips of marinated steak, grilled over an open flame and topped with fresh pico de gallo, tomatillo-cilantro and avocado-arbol chili.

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