

## APPETIZERS

**SHRIMP COCKTAIL**  
*Traditional cocktail sauce*

**NEW ENGLAND CLAM CHOWDER**

**TOMATO, MOZZARELLA**  
*Balsamico, virgin olive oil, basil*

**STEAMED MUSSELS**  
*Garlic toast*

## FOR THE TABLE

**FRIED CALAMARI**  
*Zesty tomato sauce, lemon aioli*

**FLATBREAD**  
*Caramelized onions, mushrooms, ricotta cheese*

**KALE OR ROMAINE CAESAR SALAD**  
*House made Caesar dressing, shaved Parmesan*

## RARE FINDS

*food you always wanted to try,  
but haven't yet dared*

**FROG LEGS WITH  
PROVENCALE HERB BUTTER**  
*Warm Brioche*

## 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

**RICOTTA RAVIOLI**  
*Arugula, tomato cream*

**CORNMEAL CRUSTED CHICKEN**  
*Black bean, corn, tomato salsa*

**TIGER SHRIMP CREOLE**  
*Tropical tomatoes, peppers, onions*

**\* PRIME RIB**  
*Grilled onion ring,  
red burgundy wine sauce*

**CINNAMON PUMPKIN, SQUASH, YAM  
CHEEDAR CHEESE PIE**

## FROM THE GRILL

**STRIPED BASS FILLET**  
*Citrus and pepper rub*

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

**\* NY STRIPLOIN STEAK**  
*Pepper and herbs*

**PORK CHOP**  
*Caramelized onions, cured apple*

## SAUCES

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

## PORT OF CALL

*Western Caribbean*

*A cruise through the Western Caribbean means a front row seat to the most authentic Latin influenced cuisine there is. Enjoy the spicy chili-infused goodness of Mexico, savor the tangy jerk flavors of Jamaica, and reward yourself with the unmistakably American cocktails of Key West.*

## COCKTAIL

**GRAND SUNSET**  
*Bacardi Razz, Bacardi 8,  
Disaronno Amaretto  
and orange juice 8.75*

## APPETIZER

**CARIBBEAN PEPPER POT**  
*Stewed peppers, tomatoes,  
yams and okra  
plantain, coconut milk*

## MAIN

**JERK PORK LOIN**  
*Slowly roasted pork loin,  
marinated in  
island spices and herbs*

## 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