

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

* **SEARED TUNA**
Noodle salad, sesame dressing

VEGETABLE SPRING ROLLS
Vietnamese dipping sauce

BAKED ONION SOUP
Swiss, parmesan cheese

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*

SPICY ALLIGATOR FRITTERS
Tropical tomato salsa

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

SWEET & SOUR SHRIMP
Fried rice

BEEF LASAGNA
Spinach, basil, mozzarella

BRAISED BEEF SHORT RIBS
Corn pudding, grilled red onions

HERB ROASTED CHICKEN
Salsa verde, charred lemon

CHICKPEA BISCUITS WITH ROASTED SQUASH AND PEPPERS
Yogurt cucumber sauce, pickled chili

FROM THE GRILL

MAHI MAHI FILLET
Citrus and pepper rub

CHICKEN BREAST
Roast garlic, herbs

* **FLAT IRON STEAK**
Pepper, herbs

PORK CHOP
Caramelized onions, stewed apple

SAUCES

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

PORT OF CALL

Los Angeles

Nicknamed the City of Angles, Los Angeles is often billed as the "Creative Capital of the World". Food culture is no exception in LA where mixed cultures influence a melting pot of creative new restaurants. Mexican food is the go to cuisine but Asian food has a strong foothold in LA along with Filipino and others being mixed in to create unique and exciting new foods.

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

DUCK POTSTICKERS :
*Tender duck combined with
Asian spices and star anise
filled tender dumplings
that are topped with
an orange duck glaze* :

MAIN

**MISO MARINATED
SALMON FILLET** :
*Salmon fillet with miso
marinade, sesame rice cake,
mushrooms and a ginger
soy vinaigrette*

SIDES

CORN AND VEGETABLE SUCCOTASH

LO MEIN NOODLES

SAUTÉED BEANS
Bacon

WHIPPED YUKON GOLD POTATOES

STEAMED RICE

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 IMAGINATION

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