

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

PENNE SICILIANA
Eggplant, zucchini, plum tomato

CHARRED ROMAINE HEART
*Pistachio, manchego cheese,
green goddess dressing*

MUSHROOM CREAM SOUP

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*

KALE TART
BLACKENED PORK TENDERLOIN
Citrus cream

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

SEARED STRIPED BASS
Lemon, creamy savoy cabbage

ROSEMARY LAMB SHANK
Roasted vegetable

BROILED MAINE LOBSTER TAIL
*Toasted orzo with shrimp
citrus gremolata*

*** SLOW COOKED PRIME RIB**
Onion ring

ROOT VEGETABLES IN PIE CRUST
Herbed ricotta mousse, roasted red pepper

FROM THE GRILL

SALMON FILLET
Citrus and pepper rub

CHICKEN BREAST
Roast garlic and herbs

*** NEW YORK SIRLOIN STEAK**
Pepper, herbs

PORK CHOP
Caramelized onions, stewed apple

SAUCES

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

PORT OF CALL

Catalina Island

Catalina Island is a small rocky, 22 mile long island right in California's backyard. A great weekend getaway spot enjoyed by many. Here the food has the same influences found in Southern California and is seen on menus everywhere on the island.

COCKTAIL

ISLAND RUM
*Bacardi Superior Rum,
pineapple juice,
orange juice
and grenadine 8.75*

APPETIZER

ISLAND CRAB CAKE
*Panko bread crumbs,
tarragon, chervil
and lump crab meat
with herb remoulade*

MAIN

GAME HEN
*Grilled, marinated with
citrus and fresh herbs.
Sautéed napa cabbage
and shiitake mushrooms*

SIDES

SINGAPORE RICE NOODLES

RATATOUILLE

BAKED POTATO
Sour cream, bacon, chive

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 IMAGINATION

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