

APPETIZERS

- SHRIMP COCKTAIL**
Traditional cocktail sauce
- ROASTED BROCCOLI SALAD**
Cannellini beans, pecorino, lemon confit
- SMOKED CHICKEN QUESADILLA**
Guacamole, sour cream
- 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 dressing, shaved parmesan

RARE FINDS

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

- FROG LEGS**
PROVENCAL 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

- VEAL PARMESAN**
Spaghetti, tomato sauce
- SEARED TILAPIA**
Capers and parsley
- SHRIMP, NOODLE AND VEGETABLE BOWL**
Mushrooms, bok choy, broth
- TERIYAKI PORK SPARERIBS**
Grilled scallion
- RATATOUILLE LASAGNA**
With goat cheese, basil

FROM THE GRILL

- REDFISH FILLET**
Citrus, 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

Ensenada

The fishing and agriculture industries are major contributors to Ensenada's economy and a big influence on typical food found here. Lobster, tilapia, shrimp, tomatoes, broccoli, and asparagus are amongst the most popular. Tacos of all kinds are iconic Mexican dishes. The Mediterranean climate also allows for the cultivation of grapes and olives, which in turn make wine and olive oil. Great complements to Mexican flavors.

COCKTAIL

- ULTIMATE MARGARITA**
The perfect blend of 1800 Reposado Tequila, Patron Citronage and lime juice 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 and open flame and topped with fresh pico de gallo, tomatillo-cilantro and avocado-arbol chili

SIDES

- CORN AND VEGETABLE SUCCOTASH**
- WHIPPED YUKON GOLD POTATOES**
- LO MEIN NOODLES**
- STEAMED RICE**
- SAUTÉED BEANS**
Bacon
- 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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