

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

SMOKED DUCK BREAST
Orange segments

* **CURED SALMON, CANDIED TOMATO**
Dill cream, grapes, lemon dressing

BAKED ONION SOUP
Swiss, parmesan cheese

FOR THE TABLE

FRIED CALAMARI
Zesty tomato sauce, lemon aioli

FLATBREAD
Caramelized onions, mushrooms, ricotta cheese

CAESAR SALAD
House made Caesar 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

CRISPY SHRIMP WITH COCONUT CURRY AND LEMON GRASS
Green mango slaw

BEEF LASAGNA
Spinach, basil, mozzarella

BRAISED BEEF BRISKET
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

SALMON FILLET
Citrus and pepper rub

CHICKEN BREAST
Roast Garlic and 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

Miami

Tonight's meal is a proud celebration of Miami's many cultural influences and a reflection of the city's eclectic and vibrant nature. Colorful and bright appetizers are paired with classic, island-inspired entrée options to create a delicious and memorable kick off to your seafaring excursion. Why not embrace your adventurous side and start with the alligator fritters?!

COCKTAIL

MOJITO
Bacardi Limón Rum, mint leaves, fresh lime juice, sugar and club soda 8.75

APPETIZER

HAM CROQUETA, EMPAÑADAS, BLACK BEAN SALSA
A trio of Latin flavors come together in this tasty dish of ham croquetas, homemade chicken empanadas, and a side of black bean corn salsa.

MAIN

GRILLED MAHI MAHI
Lightly seasoned fillet served with a side of sweet coconut rice and a fresh pineapple and red pepper salsa.

SIDES

ROASTED BROCCOLI, CARROTS PEARL ONIONS

RATTATOUILLE

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 LIBERTY