

## APPETIZERS

### SHRIMP COCKTAIL

*Traditional cocktail sauce*

### GRILLED VEGETABLE SALAD

*Sesame dressing*

### CANNELLONNI

*Ricotta, pancetta shaved parmesan*

### MINISTRONE

*Vegetable soup, tomatoes, beans, pasta*

## 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*

### \* OYSTER ROCKEFELLER

*Spinach, cheese sauce*

## 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

### SALMON CAKE

*Lemon, capers, dill, sour cream*

### \* ROASTED STRIP LOIN

*Tuscan polenta, red wine*

### LINGUINI, ITALIAN SAUSAGE

*Bell peppers, mushrooms*

### BBQ PORK SPARERIBS

*Baked beans, corn bread*

### RATATOUILLE LASAGNA

*With goat cheese, basil*

## FROM THE GRILL

### MAHI MAHI FILLET

*Citrus and pepper rub*

### \* FLAT IRON STEAK

*Pepper, herbs*

### CHICKEN BREAST

*Roast garlic, herbs*

### PORK CHOP

*Caramelized onions, stewed apple*

### SAUCES

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

## PORT OF CALL

*St. Thomas*

*A small island that packs a powerful culinary punch, St. Thomas is blessed with an abundance of fresh local fruits, vegetables, and sea life. Start your evening off with a classic cocktail made with locally distilled rum, and add a little spice in your life with a local favorite like tonight's West Indian Chicken Curry.*

### COCKTAIL

### PAINKILLER

*Bacardi Superior Rum, Bacardi 8, pineapple juice, coconut and orange juice 8.75*

### CEVICHE

*Marinated redfish fillets and red shrimps with fresh lime juice, cilantro and chilies*

### MAIN

### ISLAND CHICKEN CURRY

*An island favorite! West Indian chickpea curry simmered with white meat chicken and served with potato crisps and a sweet-and-sour mango chutney.*

## 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 LIBERTY