

## APPETIZERS

### SHRIMP COCKTAIL

*Traditional cocktail sauce*

### GRILLED VEGETABLE SALAD

*Sesame dressing*

### CANNELLONI

*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*

### 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

*Belize*

*The diversity of food in Belize is the most varied in Central America. Creole, Mayan, Spanish, Chinese, British and American foods are common from these country's immigrants. Meal time is communion for families and schools with some businesses closing at midday for lunch. Fry Jacks, Meat Pies, Stewed Chicken, Escabeche (onion soup), and tamales are all typical meals served in Belize.*

### COCKTAIL

### TEQUILA SUNRISE

*1800 Reposado Tequila, orange juice and grenadine 8.75*

### APPETIZER

### FRY JACKS

*Try this staple of Belize cuisine with chipotle butter. Before you order this in Belize, know they call a pile of fry jacks "fry jack"!*

### MAIN

### STUFFED PEPPER WITH BRAISED CHICKEN

*Fresh poblano peppers, stuffed with braised chicken and seasoned with traditional spices, are baked until tender, then topped with a cool avocado cream. Served with rice and red beans.*

## SIDES

### ROASTED BROCCOLI, CARROTS AND 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