



Our Chef's Favorite Pick

Appetizer

BEEF ARANCINI

Crispy risotto balls with marinara, pesto and Parmesan

SOUTHWESTERN QUINOA BABY SHRIMP

Butter lettuce, pinto beans, tomato, avocado, corn and smoky lime dressing

Entrée

BBQ PORK SPARE RIBS



Homemade baked beans, corn bread

Dessert

BANANA CREAM DELIGHT

Creamy banana custard, whipped cream

APPETIZER

HOT

CREAM OF MUSHROOM BISQUE

Buttermilk, Sherry vinegar, smoked Gouda

QUESO FUNDIDO

Melted cheese with sautéed mushrooms, spinach tortilla chips



FRIED OYSTERS

Sweet-tangy slaw, remoulade sauce

COLD



SHRIMP COCKTAIL

Chilled shrimp with creamy slaw and cocktail sauce

WATERMELON TOMATO GAZPACHO

Chilled soup with avocado, pistachios and mint

HUMMUS AND LAMB KEBABS

Pistachio-crusted spiced lamb, couscous, minted yogurt, grilled pita



CAESAR SALAD

Crisp romaine, croûtons, Caesar dressing and Parmesan

MIXED GREENS

Fresh garden mix with your choice of dressing:
Ranch | Balsamic | French | Italian | Caesar | Blue Cheese

ENTRÉE



PENNE MARISCOS

Shrimp, calamari, fish and mussels in tomato cream sauce

CRISPY FRIED FISH

Crisp-fried basa with chili crema, pico de gallo, yuca fries and tartar sauce

BAKED CHICKEN

Slow-cooked in sundried tomato and Parmesan sauce, sweet potato patty, zucchini



MADEIRA-BRAISED SHORT RIBS

Garlicky green beans, creamy polenta, fried onion rings, pan jus

CAULIFLOWER PARMIGIANA

Layered with buffalo mozzarella, basil and crushed tomatoes

FEATURED INDIAN VEGETARIAN

Potato and peas, spiced yellow lentil stew, vegetable saffron-rice



CARNIVAL CREW FAVORITES

Crafted from the heart, inspired by our diverse crew, this dish captures the global flavors that bring our family at sea together.

SAUSAGE AND GRAVY

Grilled pork bratwurst with mashed potatoes, green beans and caramelized onions



BONSAI SUSHI SHIP* (FOR 2) \$34.00

California roll, Bang Bang Bonsai roll, 6 pcs assorted sushi (tuna, salmon, shrimp)

FROM THE GRILL

Sides available upon request: mashed potatoes, steamed vegetables or French fries

GRILLED SALMON* | GRILLED CHICKEN BREAST | STRIP LOIN STEAK*

SAUCES

chimichurri | béarnaise | peppercorn

Surcharge of \$5.00 for third entree or more applies

.....



Steakhouse Premium Selections

Great seafood and premium aged USDA beef,
a surcharge of **\$25** applies to each entrée

SURF AND TURF*

Half lobster tail and grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIP STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS

Double-cut chops, perfectly grilled

14 OZ WAGYU CHEESEBURGER*

Grilled patty with cheddar, bacon, lettuce, tomato, pickles and crispy
onions on a brioche bun, served with seasoned fries

Choice of sauce:

Carolina bbq sauce | garlic-truffle aioli | chipotle hot sauce

+ 20% service charge will automatically be added to your order.

DESSERT

CAPPUCCINO CRÈME DE POT

Finished with mocha crumble and cinnamon
-no added sugar-



MILE-HIGH GELATO PIE \$6

Salted caramel, mocha, toasted coconut, Chantilly cream



CARNIVAL MELTING CHOCOLATE CAKE

SELECTION OF ICE CREAM AND SHERBET

FRESH FRUIT PLATE

CHEESE PLATE



Carnival Classic

"Please inform your server if you have any food allergies"

*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