

FEAST



Our Chef's Favorite Pick

Appetizer

BRAISED BEEF SHORT RIBS CONFIT

Mac 'n' cheese croquette, pomegranate drizzle and chives

FRENCH ONION SOUP

Caramelized onion, beef broth and Gruyère cheese



Entrée

VEAL PICCATA

Tender veal with lemon-caper sauce, angel hair pasta



Dessert

BOURBON PECAN PUDDING

Warm pudding served with vanilla ice cream and finished with a rich caramel sauce

APPETIZER

HOT

LOW COUNTRY CRAB DIP

Warm, creamy crab dip served with buttery crostini

PANKO CRUSTED SHRIMP

Crispy tempura shrimp, soy-mirin dip



SPINACH AND CHEESE EMPANADA

Flaky pastry filled with spinach and cheese, served with roasted tomato salsa.

COLD



SHRIMP COCKTAIL

Chilled shrimp with creamy slaw and cocktail sauce

CHILLED STRAWBERRY AND CHIA SEED

Sweet yogurt, poached strawberry soup

PROSCIUTTO AND MELON*

Sweet cantaloupe with thinly sliced prosciutto and a drizzle of balsamic glaze

BURRATA AND HEIRLOOM TOMATO SALAD

Basil and aged balsamic



CAESAR SALAD

Crisp romaine, croûtons and Parmesan with Caesar dressing

MIXED GREENS

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

ENTRÉE



FETTUCCHINE ALFREDO

Grilled chicken, creamy Parmesan sauce

JUMBO SHRIMP

Seafood paella, lemon butter sauce,
roasted broccoli and sweet peas

SEA BASS

Baked fish, white beans, cherry tomatoes,
olives and fingerling potatoes

BRAISED PORK BELLY

Mashed potatoes, Brussels sprouts, stewed apples and gravy

GRILLED FILET MIGNON*

Red wine sauce, mustard potatoes, green bean medley



VEGETABLE WELLINGTON

Roasted vegetables and feta wrapped in golden pastry

FEATURED INDIAN VEGETARIAN

Spiced veg curry, tangy lentil stew, coconut 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.

BUTTER CHICKEN

Chicken simmered in a rich tomato butter cream sauce,
served with basmati rice



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

S'MORES CHOCOLATE BAR

Decadent chocolate with a crisp cookie and toasted marshmallow



KEY LIME PIE

Zesty lime filling with a crisp crust

-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