

FEAST

APPETIZER

HOT

CAJUN FRIED FROG LEGS

Crispy cajun frog legs, remoulade, scallions

CHEESE DIP WITH OLD-FASHIONED SOFT PRETZELS

Cheese + Cole Fondue



STEAK AND ALE SOUP

Roasted vegetables, mushrooms, cheddar cheese

COLD

GRILLED SHRIMP SUMMER ROLLS

(gf)

Rice paper rolls filled with grilled shrimp, rice noodles, lettuce, herbs, xoo, ginger dipping sauce



SHRIMP COCKTAIL

Cocktail sauce

CUCUMBER BASIL AVOCADO SOUP

Roasted pumpkin seeds



CAESAR SALAD

Romaine lettuce, croutons, Parmesan, Caesar dressing



WALDORF SALAD

Apples, celery, grapes, walnut, fresh greens, mayo

MIXED GREENS

Selection of dressings

Ranch | Balsamic | French | Honey | Caesar | Blue Cheese



BONSAI SUSHI SHIP* (FOR 2) \$34.00

California roll, Bang Bang Roll, spicy tuna roll
6pcs assorted sushi
(extra salmon \$3/roll)



ENTRÉE



LASAGNA BOLOGNESE

Beef ragout, ricotta, mozzarella, bechamel sauce

BROILED LOBSTER TAIL

Fork-mashed red skin potatoes, buttered broccoli

SALMON WELLINGTON*

Flaky pastry filled with salmon, cream cheese, spinach, served with
Dijon dill sauce, baby carrots and broccoli



CHICKEN CUTLETS

Kicked up corn maque choux, green beans, dijon-tarragon sauce

BRAISED PORK SHANK

Slow-braised bone-in pork shank served with mashed potatoes,
roasted vegetables, rosemary red wine sauce

STUFFED PORTOBELLO MUSHROOM

Spinach, couscous, baby carrot, marinara sauce

FEATURED INDIAN VEGETARIAN

Gram flour dumplings with gravy, mixed lentil stew, vegetable pilaf

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.*

BEEF ROULADE

Thinly slice sirloin, prosciutto, bread crumb, garlic broccoli,
mashed potatoes and tomato sauce



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 BARRAMUNDI | 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

BOSTON CREAM CAKE

Sugar free sponge layered with silky vanilla cream,
coated in a smooth chocolate glaze
-no added sugar-



CRÈME BRÛLÉE

Classic French custard with a caramelized sugar crust



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.