Our Chef's Favorite Pick

Appetizer

ESCARGOTS BOURGUIGNONNE
Snails baked in garlic-herb butter, crisp baguette

CLASSIC ICEBERG WEDGE SALAD
Tomato, red onion, bacon and blue cheese dressing

Entrée

BEEF WELLINGTON*
Filet of beef with mushroom pâté wrapped in puff pastry and baked to perfection

Dessert

OPERA GÂTEAU
Almond sponge, layered in smooth coffee cream and dark chocolate ganache

APPETIZER

HOT

COUNTRY CHICKEN SOUP
Wild rice, Gruyère, Dijon mustard, chives and sage

CHIPOTLE-LIME CHICKEN TENDERS
Charred corn and poblano pepper

POTATO AND PARMESAN HASH
Five spice and apple sauce

COLD

SHRIMP COCKTAIL
Chilled shrimp with creamy slaw and cocktail sauce

PEACH LEMONGRASS SOUP
Creme fraiche, pumpkin seeds

Emeril **GRILLED SHRIMP SUMMER ROLLS**
Rice paper rolls filled with grilled shrimp, rice noodles, lettuce, herbs and soy-ginger dipping sauce

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 WITH SMOKED TURKEY
Pasta tossed in cream sauce with green peas

Emeril **PECAN-CRUSTED BARRAMUNDI**
Crab relish, lemon butter sauce, sautéed spinach, potato and cauliflower gratin

FIESTA CHICKEN ENCHILADA
Chicken tinga, refried beans, cheese, cilantro and enchilada sauce

DUET OF LAMB*
Braised lamb leg, herb crusted double lamb-chop, potato wedges and jus

SPANAKOPITA
Flaky pastry filled with spinach and feta, served with stuffed pepper, lemon potatoes and tomato sauce

FEATURED INDIAN VEGETARIAN
Mixed vegetable curry, rich and creamy lentil stew, rice and peas

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 BOURGUIGNON
Slow-braised beef in red wine sauce, buttered noodles

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 | BROILED PORK CHOP

SAUCES

chimichurri | béarnaise | peppercorn

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

PASSION FRUIT AND MANGO MOUSSE CAKE
Layers of mousse and a refreshing tropical balance
-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.