



Our Chef's Favorite Pick

Appetizer

OVEN-BAKED MEATBALLS

Beef meatballs in Parmesan cream sauce with mozzarella and garlic bread

BEETROOT CARPACCIO AND GREENS

Thinly sliced beets, mixed greens, feta cheese, sunflower seeds and cilantro dressing

Entrée

ROAST BEEF STRIP LOIN*



Garlic and herb mashed potatoes, baby carrot, broccoli, creamy peppercorn sauce

Dessert

BITTER 'N BLANC

Cinnamon dulce de leche sauce

APPETIZER

HOT

NEW ENGLAND CLAM CHOWDER

Potatoes, clams, thyme

FRIED SHRIMP

Crispy fried pickle, garlic aioli

VEGETABLE SPRING ROLL

Hot garlic sauce

COLD



SHRIMP COCKTAIL

Chilled shrimp with creamy slaw and cocktail sauce

CHILLED CANTALOUPE SOUP

Evaporated milk, tapioca pearls



TUNA CRUDO*

Sake yuzu vinaigrette and crispy wontons



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



SPAGHETTI CARBONARA

Crispy bacon, creamy egg sauce and Parmesan cheese

BBQ SALMON*

Pork Andouille potato hash, housemade Worcestershire, fried onion rings, tomato gastrique

SOUTHERN FRIED CHICKEN

Mashed potatoes, baked beans and Cajun cream sauce

BACON WRAPPED PORK TENDERLOIN

Pan-seared, lemon potatoes, vichy carrot and raisin au jus

BLACK BEAN GINGER TOFU

Crispy fried, glazed with black bean and ginger sauce, served with Asian greens and jasmine rice

FEATURED INDIAN VEGETARIAN

Mild and creamy vegetables curry, spiced lentil stew, fragrant rice with vegetables



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.

LOMO SALTADO

Stir-fried sirloin, tomatoes, onions, steak fries and white 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 BARRAMUNDI | GRILLED CHICKEN BREAST | BROILED PORK CHOP

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

CHOCOLATE PANNA COTTA

Chocolate sauce and vanilla crisp
-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