



Our Chef's Favorite Pick



Appetizer

CATFISH FINGERS

Golden fried, Cajun tartar sauce

Emeril

CERRY MOZZARELLA AND MIX GREENS

Hierloom tomatoes, basil oil and balsamic

Entrée

WIENER SCHNITZEL

Breaded veal cutlet with asparagus, mustard potatoes, and creamy pan sauce

Dessert

BLACK FOREST GÂTEAU

White and dark chocolate mousse, cherries, chocolate sponge

APPETIZER

HOT

ROASTED TOMATO SOUP

Honey, olive oil, mint, basil

DUCK CONFIT CROQUETTES

Dijon mustard aioli, caramelized onion jam

BBQ CHICKEN FLATBREAD

Grilled chicken, tangy barbecue sauce, mozzarella, red onions, arugula

COLD



SHRIMP COCKTAIL

Chilled shrimp with creamy slaw and cocktail sauce

ICED BING CHERRY SOUP

Vanilla cream and fresh mint

ANTIPASTI*

Salami, prosciutto, chorizo, Kalamata olives, Parmigiano, torn mozzarella, baguette toast



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 AND MEATBALLS

Tossed in tomato sauce, parmesan and basil



FIRECRACKER BRANZINO

BBQ-basted, sliced roast potatoes, southern greens, horseradish cream sauce

CHICKEN IN CREAMY MUSHROOM

Braised chicken, white wine cream sauce, buttered noodles, baby carrots, asparagus

STUFFED PORK TENDERLOIN

Apple-cranberry stuffed, fingerlings, peach whiskey glazed



ENCHILADAS

Black bean and vegetable filling, melted jack cheese, corn-cilantro mole

FEATURED INDIAN VEGETARIAN

Mixed vegetables in coconut and yogurt, tempered yellow lentil stew, buttered 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.

SINGAPORE CHILI SHRIMP

Street-style specialty with a tangy chili sauce, garlic and aromatics, served with steamed jasmine rice and broccoli tempura



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

PIÑA COLADA CHEESECAKE

Creamy coconut and pineapple
-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