

CELEBRATING DELICIOUS FOOD &

# FEAST

NEW FRIENDS ON THE OPEN SEAS

## BREADS

*Select from:*

- BAGUETTE
- MULTIGRAIN CRANBERRY

*Condiments:*

- whipped butter
- olive oil + balsamic
- garlic and herb cheese

## APPETIZER

### SHRIMP COCKTAIL

*American cocktail sauce, lime garlic remoulade*

### CRAB CAKE

*herbs, mustard, remoulade*

### STUFFED MUSHROOMS

*spinach, romano cheese, herbs*

### WEST INDIAN PUMPKIN SOUP

*oven roasted and fine herbs*



### NEW ENGLAND CLAM CHOWDER

*potatoes, steamer clams, thyme*

### FOUR SEASON SALAD

*lettuce, corn, cucumber, tomato*

### CAESAR SALAD

*housemade dressing, parmesan*

## ENTREES

### FETTUCCHINE ALFREDO

*grilled chicken, mushroom, parmesan cream*

### GRILLED JUMBO SHRIMPS

*marinated with garlic, crushed pink peppercorn,  
served with mont d'or potatoes, roasted cauliflower*



### TERIYAKI SALMON\*

*stir fried noodles*

### FILET MIGNON\*

*string beans, red wine sauce*

### GREEK SPINACH PIE

*flaky phyllo pastry, chickpeas and potato stew*

### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

### FROM THE GRILL

#### GRILLED BARRAMUNDI

*lemon pepper marinade, roasted vegetables & potatoes*

#### GRILLED CHICKEN BREAST

*garlic & herbs, roasted vegetables & potatoes*

#### BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, roasted vegetables & potatoes*

### Sauces

*Chimichurri | Béarnaise | Peppercorn Sauce*

### STEAKHOUSE SELECTION

*Great Seafood and premium aged USDA beef,  
seasoned and broiled to your exact specifications.*

*A surcharge of \$23.00 applies to each entrée*

#### BROILED LOBSTER TAIL

*served with drawn butter*

#### SURF & TURF\*

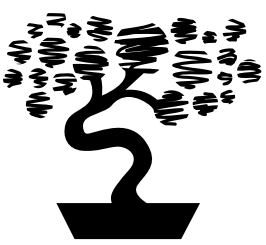
*lobster tail & grilled filet mignon*

#### NEW YORK STRIPLOIN STEAK\*

*14-oz. of the favorite cut for steak lovers*

#### GRILLED LAMB CHOPS\*

*double cut lamb chops*



**BONSAI**  
*Sushi*

### BONSAI SUSHI SHIP \* (FOR 2) \$20.00

*California roll, Bang Bang Bonsai roll,*

*6 pcs assorted sushi (tuna, salmon, shrimp), side salad*

*\*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.*

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# DESSERT

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**GRAND MARNIER SOUFFLÉ**  
*orange creme anglaise*



**KEY LIME MOUSSE**

*-lower calories, no added sugar-*

**CARNIVAL MELTING CHOCOLATE CAKE**

**FRESH TROPICAL FRUIT**

**CHEESE PLATE**

**SELECTION OF ICE CREAMS**

**COFFEE AND TEA**

**CAPPUCCINO \$3.25**

**LATTE \$3.25**

**ESPRESSO \$2.25**

**“ ART OF TEA ” SELECTION \$1.95**

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*A Voyage Back In Time With Your Favorites  
From Our Classic Menus.*

*Please inform your server if you have any food allergies*

## COCKTAILS

### BELLINI

*A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. \$9.95*

### THE FRESH ITALIAN

*Refreshing and light with the essence of orange. Aperol, Bacardi Rum, a touch of orange juice, citrus and a splash of soda. \$10.50*

### SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol.  
\$10.50/GLS, \$36/PTC*

### SPICY CHIPOTLE PINEAPPLE MARTINI

*Stoli Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner.  
\$11.50*

### THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice.  
\$11.50*

## LIQUID DESSERTS

### ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. \$11.95*

### CHOCOLATE MARTINI

*A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. \$11.50*