

Starters

The Chef Recommends

Strawberry Bisque

Chilled Creamy Strawberry Soup with Fresh Mint

Minestrone Milanese

Italian Vegetable Soup with Plum Tomatoes, Beans and Pasta

Carpaccio of Fresh Pear and Citrus Segments

Thinly Sliced Pears, Orange and Grapefruit Wedges Marinated with Campari and Lime Juice

West Indian Roasted Pumpkin Soup

Gently Roasted in the Oven, Blended with Chicken Broth and a Touch of Cream

Baked Stuffed White Mushrooms

Spinach, Romano Cheese and Fine Herbs

Greek Farmer Salad

Iceberg Lettuce, Cucumbers, Bell Peppers, Tomatoes, Onions
Black Olives and Feta Cheese, Tossed with Vinaigrette
Served with Yogurt Marinated Chicken Kebabs

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail

Served with American Cocktail Sauce

Caesar Salad

Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Chilled Supreme of Fresh Fruit

Melons, Kiwi, Mango and Papaya
[100 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Iced Baby Spinach Leaves, Watercress and Alfalfa Sprouts

Served with Fat Free Italian Dressing [30 Calories, 0.5 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Spaghetti Carbonara

Tossed with a Creamy Bacon, Cheese and Garlic Sauce
Also available as Starter

Supreme of Hudson Valley Duck

Presented with Porcini Mushroom Risotto and Roasted Broccoli Florets

Grilled Fillet of Fresh Victorian Perch

Roasted Broccoli, Porcini Mushroom Risotto, Lemon Caper Dressing

Duet of Broiled Maine Lobster Tail and Grilled Jumbo Black Tiger Shrimps

Presented with Porcini Risotto and Roasted Broccoli Florets

Tender Roasted Prime Rib of American Beef au Jus

Cooked to Perfection, Baked Potato with Traditional Toppings

Chili Rellenos

Tomato and Broccoli Stuffed Pepper
Baked with Aged Cheddar and Manchego Cheese

Carnival Classics

Broiled Fillet of Fresh Norwegian Salmon

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Grilled Flat Iron Steak from American Choice Beef

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



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Pan Fried Fillet of Grouper

Over Cured Tomatoes and Roasted Broccoli, Citrus Tomato Broth
[320 Calories, 6 grams of Fat, 0 grams of Trans-Fat]