

# Starters

## *The Chef Recommends*

### Prosciutto Ruffles

With Sliced Melons, Basil and Thai Spices Cured Eggplant

### A Study in Sushi

Seared Ahi Tuna, Norwegian Salmon Tartar in Spicy Lemon Sauce  
Kumamoto Oyster with Marinated Seafood

### Smoked Chicken Quesadilla

Mild Guacamole, Tomato, Cilantro Salsa and Sour Cream  
Served with Flour Tortilla on a Bed of Field Greens

### French Onion Soup

Baked with a Slice of Homemade Bread  
Freshly Grated Gruyere and Parmesan Cheese

### Black Bean Soup

Served with Steamed Rice and a Touch of Sour Cream

### Chilled Cucumber Soup with Dill

Chopped Handpicked Field Greens with Cheddar Melt  
Choice of Blue Cheese, Thousand Island, Ranch, Balsamic Vinaigrette, or French Dressing

## *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%.

### Spinach and Corn Timbale

Served with Mango and Raspberry Salsa  
[180 Calories, 3 grams of Fat], 0 grams of Trans-Fat

### Vine Ripened Tomatoes on Chopped Lettuce

Tossed with Fat Free Dressing [60 Calories, 0.5 grams of Fat, 0 grams of Trans-Fat]

# *Main Courses*

## *The Chef Recommends*

### Penne Mariscos

Italian Pasta, Tossed with Shrimp, Calamari and Scallops in a Tomato Cream Sauce  
(Also available as a Starter)

### Seared Pike Perch Sun-dried Tomato Cream

Sesame Eggplant and Crisp Garlic Seasoned Green Beans

### Free Range Spring Chicken Sicilian Style

Stewed Potatoes and Crisp Garlic Seasoned Green Beans

### Jerked Pork Loin

Slowly Roasted Center Cut Pork Loin, Marinated in Island Spices and Herbs  
Fried Rice and Crisp Garlic Seasoned Green Beans

### Braised Style Short Ribs from Aged Premium American Beef

Sesame Eggplant and Fried Rice

### Baked Herb Polenta

Vegetarian Entrée; Served with a Ragout of Wild Mushrooms

## *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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### Broiled Supreme of Free Range Chicken

Sesame Eggplant, Green Asparagus Spears, Wild Berry Sauce  
[290 Calories, 2.5 grams of Fat, 0 grams of Trans-Fat]