

Starters

The Chef Recommends

Freshly Grilled Portabello Mushroom and Handpicked Mesclun Lettuce
Marinated with Balsamic, Fresh Basil and Virgin Olive Oil

Delice of the Ocean

Black Tiger Shrimp, Ahi Tartare, and Hickory Smoked Pacific Salmon
Served with Watercress, American Cocktail Sauce and a Touch of Caviar

Escargots Bourguignonne

Burgundy Snails in Garlic Butter with an Infusion of Chablis and Pernod

Cream of Garden Fresh Broccoli

Enhanced with Aged Wisconsin Cheddar

Corn Chowder Maryland

Creamy Corn Soup with Bacon, Potatoes and Vegetables

Chilled Creamy Bing Cherry Soup

Cured Greenland Shrimps on Green Bean and Roma Tomatoes
Garnished with Tender Greens, Tossed in Vinaigrette 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, Arugula, Watermelon and Berries

Served with a Baked Corn Tortilla Chip [140 Calories, 3 grams of Fat, 0 grams of Trans-Fat]

Green Bean and Roma Tomato on Tender Greens

Served with Fat Free Vinaigrette [45 Calories, 0.5 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Penne Siciliana

Durum Wheat Pasta, Tossed with a Sauce of Eggplant, Zucchini, Plum Tomatoes, Cream Pecorino Cheese and Italian Herbs. (Also available as a Starter)

Grilled Jumbo Tiger Shrimps with Beurre Blanc

Served with Butter Sauce, Leek Fondue Enhanced Mustard Potatoes

Lemon Confit Topped Grouper Fillet

Leek Fondue Enhanced Mustard Potatoes

Charred Half Spring Chicken

Roasted Cauliflower, Seasoned with Green Pepper Corn Chimichurri

Chateaubriand with Sauce Béarnaise

Sliced, Grilled Beef Shoulder Tender

Cinnamon Pumpkin, Squash, Yam and Cheddar Pot Pie

Vegetarian Entrée

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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Grilled Supreme of Spring Chicken

Roasted Cauliflower, Green Peas and Dried Cranberries
[357 Calories, 2 grams of Fat, 0 grams of Trans-Fat]