ICarnival.

CAPTAIN'S GALA DINNER

The Master Summons All Who Sail with Him to Dine as Royal Guests in a Spectacular Celebration of the Seagoing Life. All Aboard are to Heed the Captain's Wishes of Making Merry on this Special Occasion. The Captain has Ordered the Very Best of Everything for His Guests, For on His Night, He Salutes Each of You.



APPETIZERS

GULF SHRIMP COCKTAIL traditional cocktail sauce

RAGOUT OF WILD MUSHROOM

goat cheese crostini

PROSCIUTTO AND MELON

sun-ripe melons, smoked and aged Italian ham

BAKED OYSTER ROCKEFELLER

spinach, lemon, romano cheese crust

SOUP

LOBSTER BISQUE

CREAM OF BROCCOLI

GAZPACHO ANDALOUSE

SALAD

tossed salad with iceberg, tomatoes, cucumbers, carrots and choice of dressing

CAESAR SALAD

romaine lettuce with croûtons, parmesan cheese and caesar dressing

PASTA

FARFALLE WITH SMOKED TURKEY

bow tie pasta tossed in cream sauce, green peas



ANCHO HONEY BASTED SALMON

five beans salsa and rice noodle

BROILED LOBSTER TAIL AND GRILLED JUMBO SHRIMP

served over mushroom risotto

COQ AU VIN

chicken marinated with wine and braised with cognac, mushrooms

BEEF WELLINGTON*

fillet of beef topped with mushroom and pate, wrapped in puff pastry and oven baked **BAKED VEGETABLE PRINCESS**

vegetarian entree: seasonal vegetables baked in a cheese sauce and topped with asparagus

CHILDREN'S CHOICE

SEA DOG

QUARTER DECK CHICKEN BURGER

MACARONI AND CHEESE

RIBS ON THE BARBIE

PIZZA

FRENCH FRIES

ICE CREAM CAKE



DESSERT BAKED ALASKA

ice cream cake, meringue -also available lower calories, no added sugar

CARNIVAL MELTING CHOCOLATE CAKE FRESH TROPICAL FRUIT SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$ 3.50

LATTE \$ 3.50

ESPRESSO \$ 2.50

" ART OF TEA" SELECTION \$ 2.50

Please inform your server if you have any food allergies