



## **BREADS** *Select from:*

- BAGUETTE
- WHOLE WHEAT

### *Condiments:*

- whipped butter
- olive oil + balsamic
- bacon pan drippings

## **A P P E T I Z E R S**

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### **SHRIMP COCKTAIL**

*American cocktail sauce, lime garlic remoulade*

### **FRIED MOZZARELLA STICKS**

*marinara sauce*

### **BAKED MEATBALL**

*pomodoro, mozzarella, provolone, parmigiano*

### **MANGO CREAM**

*served chilled, vanilla and fresh ginger*

### **HEART OF ICEBERG LETTUCE**

*tomatoes, butter ranch*

### **CAESAR SALAD**

*housemade dressing, parmesan*

### **ROASTED BROCCOLI & THREE CHEESE**

*sharp cheddar, parmesan, gruyere*

### **TUSCAN MINISTRONE**

*greens, roasted vegetables, cannellini beans, macaroni*

## **R A R E F I N D S** .....

*food you always wanted to try but haven't yet dared...*

### **BRAISED OX TONGUE**

*onion marmalade*

# MAINS

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## LINGUINI, ITALIAN SAUSAGE

*bell peppers, mushrooms*

## SALMON CAKE

*garlic spinach, mustard cauliflower, dill, sour cream*

## SOUTHERN FRIED CHICKEN

*mashed potatoes, gravy*

## GRILLED BEEF TENDERLOIN\*

*potato medley, braised green beans, red wine sauce*

## GRILLED TOFU STEAK

*peppers, Asian greens, vegetable fried rice*

## FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

## FROM THE GRILL

### GRILLED BARRAMUNDI

*lemon pepper marinade, steamed broccoli, skillet potatoes*

### GRILLED CHICKEN BREAST

*garlic & herbs, steamed broccoli, skillet potatoes*

### BROILED FLAT IRON STEAK\*

*creamy peppercorn sauce, steamed broccoli, skillet potatoes*

## STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef,  
seasoned and broiled to your exact specifications.  
a surcharge of \$ 20 applies to each entrée*

### BROILED LOBSTER TAIL

*served with drawn butter*

### SURF & TURF\*

*lobster tail & grilled filet mignon*

### BROILED FILET MIGNON\*

*9 oz. premium aged beef*

### NEW YORK STRIP LOIN STEAK\*

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

### COLOSSAL SEAFOOD TOWER\* \$60.00

*Serve 2 Guests*

*1 whole lobster, 6 fresh oysters,*

*20 large shrimp and 1 pound of premium snow crab legs*

## SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

*\*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.*

# DESSERT

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## BITTER N BLANC

*cinnamon dulce sauce*

## DOUBLE ROASTED PINEAPPLE

*white wine stewed pineapple  
-lower calories, no added sugar-*

## CARNIVAL MELTING CHOCOLATE CAKE

## FRESH TROPICAL FRUIT

## SELECTION OF ICE CREAMS

## CHEESE PLATE

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## COFFEE AND TEA

CAPPUCCINO \$ 3.25

LATTE \$ 3.25

ESPRESSO \$ 2.25

" ART OF TEA " SELECTION \$ 1.95

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



## COCKTAILS

*Talk about a fabulous start to the evening*

### BELLINI

*A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. \$8.75*

### THE FRESH ITALIAN

*Refreshing and light with the essence of orange. Aperol, Bacardi Pineapple Rum, a touch of orange juice, citrus and a splash of soda. \$9.95*

### SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol.  
\$9.75/GLS, \$34/PTC*

### SPICY CHIPOTLE PINEAPPLE MARTINI

*Tito's Handmade Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. \$10.50*

### THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice.  
\$10.50*

## LIQUID DESSERTS

### ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. \$10.95*

### CHOCOLATE MARTINI

*A seductive mix of Absolut Vanilia Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. \$10.50*