



APPETIZERS

QUESADILLA

chicken tinga, queso blanco, crema, pico de gallo

CALAMARI FRITTI

zesty tomato sauce

SHRIMP COCKTAIL

cocktail sauce

MIXED GREENS

tomato, cucumber, red onions, carrots, balsamic dressing

CAESAR SALAD

housemade dressing, parmesan

PAPPA AL POMODORO

tomato soup with Tuscan bread

SMOKED POBLANO AND CORN SOUP

roasted tomatoes, crema fresca, cumin, lime

STRAWBERRY BISQUE

served chilled, sour cream and fresh mint

CURED SALMON, CANDIED TOMATO*

dill cream, lemon dressing



BONSAI SUSHI SHIP* (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp)*

**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*

M A I N S

SWEET & SOUR SHRIMP

tangy sauce, scallion garlic fried rice

GRILLED MAHI MAHI

pumpkin and okra stew, tomato relish

POLLO ARROSTO CON SALSICCIA

half-roasted chicken with sausage, herb-sautéed potatoes, broccoli

BRAISED BEEF BRISKET

garlic cheddar mash, roasted vegetables

LASAGNA AL FORNO

layered vegetables, ragu di pomodoro, cheese crust

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, sautéed vegetables, buttered potatoes

GRILLED CHICKEN BREAST

garlic & herbs, sautéed vegetables, buttered potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, sautéed vegetables, buttered potatoes

SAUCES

● chimichurri

● béarnaise

● peppercorn sauce

Surcharge of \$5.00 for third entree or more applies

18% service charge will automatically be added to your order

STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications.
a surcharge of \$ 23 applies to each entrée*

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14 oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus

DESSERT

TIRAMISU

mascarpone, espresso, savoiardi biscuit

STRAWBERRY CREAM

*Chantilly cream, soy milk, toasted elderflower sponge
-lower calories, no added sugar-*

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.75

ESPRESSO \$2.75

LATTE \$3.75

"ART OF TEA" SELECTION \$2.75

 *Taste of Italy*

Please inform your server if you have any food allergies.

CARNIVAL CRUISE LINE