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## APPETIZERS

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### SEAFOOD QUICHE

*shrimp, crab meat, white fish, lemon tossed crisp salad*

### ANTIPASTI

*Italian salami, prosciutto, fresh mozzarella and bruschetta*

### SHRIMP COCKTAIL

*cocktail sauce*

### CARCIOFI ALLA ROMANA

*artichoke hearts, herb butter, bacon, lemon, olive oil*

### CAESAR SALAD

*housemade dressing, parmesan*

### KANSAS CITY BEEF SOUP

*carrot, celery, onions*

### BUTTERNUT SQUASH SOUP

*herbs, cream*

### CHILLED WATERMELON SOUP

*lemon, mint*

### BLOOD SAUSAGE

*green apple and leek fondue*



### 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*

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## M A I N S

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### GRILLED JAPANESE SEA BASS FILLET

*honey jalapeño slaw, sweet potato mash*

### CHICKEN ALA GRECQUE

*broiled boneless chicken breast with herbs and tomato confit*

### VEAL PARMIGIANA

*boneless veal cutlet, lightly breaded, topped with marinara and mozzarella, served on spaghetti tomato sauce*

### PECAN CRUSTED TOFU

*collard greens, wax bean, carrot chips, truffle mustard aioli*

### CHEESE TORTELLINI

*prosciutto, cherry tomatoes, leaf spinach*

### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

## FROM THE GRILL

### GRILLED SALMON\*

*lemon pepper marinade, steamed broccoli, skillet potatoes*

### GRILLED CHICKEN BREAST

*garlic & herbs, steamed broccoli, skillet potatoes*

### BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, steamed broccoli, skillet potatoes*

## SAUCES

● chimichurri

● béarnaise

● peppercorn sauce

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*Surcharge of \$5.00 for third entree or more applies*

*18% service charge will automatically be added to your order*

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## STEAKHOUSE SELECTION

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*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*

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## DESSERT

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**NAPOLEON CREMA ALLA NOCCIOLA E NUTELLA**   
*flaky pastry, decadent nutella, toasted hazelnut*

### **BLACK FOREST CHEESECAKE**

*kirschwasser, dark cherry coulis  
-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.*

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CARNIVAL CRUISE LINE