

## Starters

### *The Chef Recommends*

Cream of Sun Ripened Tomatoes  
Served with Herb Croutons

Tropical Fruits  
Marinated with Lime Juice and a Touch of Tequila

Cured Salmon and Candied Tomato  
Dill Cream, Stewed Apples and Grapes in Lemon Dressing

Fried Chicken Tenders, Marinated Cucumber and Lettuce  
Served with a Zesty Honey Mustard Sauce

Heart of Iceberg Lettuce  
Choice of Blue Cheese, Thousand Island, Ranch, Balsamic Vinaigrette, or French Dressing

Beef and Barley Soup with Diced Root Vegetables

Gazpacho Andalouse  
Chilled Tomato Broth with Diced Plum Tomatoes  
Peppers, Cucumbers and Mediterranean Herbs

### *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%.

Marinated Fruit with Mango Coulis  
[130 calories, 3 grams of fat, 0 grams of Trans-Fat]

Gazpacho Andalouse  
Chilled Tomato Broth with Diced Plum Tomatoes, Peppers, Cucumbers and Mediterranean Herbs  
[61 calories, 2.5 grams of fat, 0 grams of Trans-Fat]

## *Main Courses*

### *The Chef Recommends*

#### Pan Seared Fillet of Tilapia

Green Pea Fondue, Vichy Carrots  
Mac 'n Cheese

#### Sweet and Sour Shrimp

Large Tiger Shrimps in a Tangy Sweet and Sour Sauce  
Served with Scallion, Garlic and Shrimp Fried Rice Noodles

#### Chicken à la Grecque

Broiled Boneless Chicken Breast with Herbs and Tomato Confit  
Virgin Olive and Basil Oil

#### Grilled Flat Iron Steak from American Choice Beef

Accompanied by Three Peppercorn Sauce  
Mac N Cheese and Vichy Carrots

#### Linguini with Italian Sausage, Bell Peppers and Mushrooms

Served with Freshly Grated Parmesan Cheese (Also available as a Starter)

#### Indian Vegetarian Dinner

Cottage Cheese and Peas, Roasted Vegetables Mash with Indian Spices  
Slow Cooked Chick Peas, Indian Bread Stuffed with Cumin Scented Red Onions

### *Carnival Classics*

#### Broiled Fillet of Mahi Mahi

Served with Vegetables of the Day

#### Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

#### Barbecued St. Louis Style Pork Spare Ribs

Served with Creamy Coleslaw, Grilled Spring Onion and Fries

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



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%.

#### Pan Seared Fillet of Tilapia

Vichy Carrots, Romaine and Melon Salad Dressed with Salsa  
[330 calories, 8 grams of fat, 0 grams of Trans-Fat]

## *Starters*

### *The Chef Recommends*

Smoked Duck and Caramelized Oranges

Fried Mozzarella with Mixed Greens

Served with Marinara Sauce

Yukon Gold Potato Cream Soup

Enhanced with Cheese and Garlic Croutons

Tom Ka Gai

Chicken Soup with Coconut and Lemongrass

Chilled Cream of Peaches

Sliced Beef Tenderloin and Noodle Salad

Marinated with Peanut Dressing

Wilted Spinach and Portobello Mushrooms with Fresh Bacon Bits

Walnut and Blue Cheese 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%.

Fresh Fruit Cocktail

[58 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Wilted Spinach and Portobello Mushrooms

Marinated with Low Cal Vinaigrette  
[70 Calories, 1 gram of Fat, 0 grams of Trans-Fat]

## *Main Courses*

### *The Chef Recommends*

#### Beef Stroganoff

Beef Tenderloin Tips in a Creamy Mushroom Sauce  
Garnished with Pickles, Beets and Sour Cream  
Served with Homemade Spaetzle

Farfalle with Roast Turkey Breast and Green Peas  
Italian Bow Tie Pasta Tossed in a Cream Sauce (Also available as a Starter)

#### Assorted Seafood, Newburg Style

Black Tiger Prawns and Ocean Scallops, Tossed with a Creamy Lobster Sauce  
Served with Saffron Pilaf Rice

#### Grilled, Marinated Center Cut Pork Chop

Grilled Zucchini and Boulangere Potatoes

#### Rack of New Zealand Spring Lamb Dijonnaise

Marinated with Garlic and Fresh Herbs, Baked with Dijon Mustard Crust  
Spiced Carrot and Turnip Mash, Boulangere Potatoes

#### Black Bean and Vegetable Enchiladas

Vegetarian Entrée; Served with Sour Cream, Guacamole and Mild Salsa

### *Carnival Classics*

#### Broiled Fillet of Mahi Mahi

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



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%.

#### Grilled Fillet of Fresh Norwegian Salmon

Spiced Carrot and Turnip Mash, Green Beans  
[333 Calories, 5 grams of Fat, 0 grams of Trans-Fat]

# Starters

## *The Chef Recommends*

Chilled Supreme of Fresh Fruit  
Finished with Peach Schnapps

New England Crab Cake  
Served with Apple Relish, Roasted Bell Pepper and Rosemary Remoulade

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

Fatoush Salad  
Garnished with Arugula, Mint, Feta Cheese and Flat Bread

American Navy Bean Soup  
Simmered with Root Vegetables

Lobster Bisque  
Hearty Lobster Soup with Cream and Oak Wood Aged Brandy

Mango Cream  
Iced Mango Cream Soup, Spiced with Fresh Ginger

## *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%.

Fantasy of Fresh Fruit  
Served on Mango Sauce  
[60 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Heart of Iceberg Lettuce  
Garnished with Florida Orange and Grapefruit Segments  
Served with Fat Free Italian Dressing [70 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

## *Main Courses*

### *The Chef Recommends*

#### Grilled Chicken Breast

Served over Fettucine, Tossed in Mushroom Cream (Also available as a Starter)

#### Norwegian Salmon with Dill Mouseline

Grilled Salmon Fillet with a Dill Butter Sauce  
Creamed Garlic Spinach, Gratin Potatoes

#### Panko Crusted Jumbo Shrimp

Artichokes, Sun Ripened Tomatoes and Kernel Corn Medley

#### Barbecued, Whole Cornish Game Hen

Marinated with Southern Herbs and Spices

#### Tender Roasted Prime Rib of American Beef au Jus

Baked Potato with Traditional Toppings

#### Zucchini and Eggplant Parmigiana

Vegetarian Entrée; Served on a Lake of Pomodoro Sauce

### *Carnival Classics*

#### Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

#### Barbecued St. Louis Style Pork Spare Ribs

Served with Creamy Coleslaw, Grilled Spring Onion and Fries

#### 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



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%.

#### Steamed Fillet of Fresh Norwegian Salmon

Artichokes, Sun Ripened Tomatoes and Kernel Corn Medley  
[333 Calories, 8 grams of Fat, 0 grams of Trans-Fat]

## *Starters*

### *The Chef Recommends*

Baked Eggplant with Mozzarella Cheese  
Served on Romesco Sauce and Green Pea Fondue

Delice of the Ocean  
Black Tiger Shrimp, Ahi Tartare, and Hickory Smoked Pacific Salmon  
Served with Watercress and American Cocktail Sauce

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 Potatoes and Vegetables

Chilled Creamy Bing Cherry Soup

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 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

Served with Our Special Marinara Sauce, Mustard Potatoes

#### MARTINI® Braised Basa Fillet with Tomato, Chili and Fennel

Served on a Sundried Tomato, Chive and Potato Gallette  
(Our Winning Recipe created by Chef Ajay Nair  
In the Italian Category at the 5th Bacardi Cruise Competition)

#### 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 Mahi Mahi

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



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%.

#### Grilled Supreme of Spring Chicken

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



## Starters

### *The Chef Recommends*

Vine Ripe Beefsteak Tomatoes and Fresh Buffalo Mozzarella  
Marinated with Basil Leaves and Virgin Olive Oil

Fried Shrimps  
Pickled Cucumbers and Plum Sauce

Chicken Tenders Marinated in Thai Spices  
Boston Lettuce, Carrots and Sweet Chili Sauce

Wild Mushroom Cream Soup  
Enhanced with Fresh Herbs

Old Fashioned Chicken Noodle Soup

Asparagus Vichyssoise  
Chilled Asparagus and Potato Soup  
Garnished with Asparagus Tips

California Spring Mix and Cherry Tomatoes  
Choice of Blue Cheese, Thousand Island, Ranch, Balsamic Vinaigrette, or French 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%.

Charred Broccoli and Cauliflower Tortellini  
Served in Slow Cooked Tomato Broth  
[190 Calories, 4 grams of Fat, 0 grams of Trans-Fat]

California Spring Mix  
Tossed with Fat Free Italian Dressing  
[25 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

## *Main Courses*

### *The Chef Recommends*

#### Veal Parmigiana

Sautéed Cutlet of Wisconsin Milk Fed Veal  
Baked with Plum Tomato Sauce and Mozzarella Cheese

#### Oven Roasted Tom Turkey

Sage and Onion Stuffing, Pumpkin Scallion Hash

#### Pan Fried Fillet of Red Snapper

Black Olives, Panko Crusted Green Beans

#### Penne, Tossed in a Tomato Cream with Vodka

Freshly Grated Parmesan Cheese; Also available as Starter

#### Duet of Petite Filet Mignon and Short-Rib Confit

Oven Roasted Potatoes, Red Burgundy Wine Sauce

#### Vegetarian Lasagna with Spinach, Mushrooms and Ricotta Cheese

Vegetarian Entrée; Served on Italian Tomato Sauce

## *Carnival Classics*

#### Broiled Fillet of Mahi Mahi

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



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%.

#### Grilled Red Snapper Fillet on Gazpacho Juice

Served with Pumpkin and Scallion Hash  
[240 Calories, 6 grams of Fat, 0 grams of Trans-Fat]