

Starters

The Chef Recommends

Prosciutto Ruffles

Thinly Sliced Italian Ham and Sweet Melons

A Study in Sushi

Seared Ahi Tuna, Norwegian Salmon Tartar in Spicy Lemon Sauce
Maine Mussel with Marinated Seafood

Smoked Chicken Quesadilla

Mild Guacamole, Tomato, Cilantro Salsa and Sour Cream
Served with Flour Tortilla on a Bed of Field Greens

French Onion Soup

Baked with a Slice of Homemade Bread
Freshly Grated Gruyere and Parmesan Cheese

Black Bean Soup

Served with Steamed Rice and a Touch of Sour Cream

Chilled Cucumber Soup with Dill

Chopped Handpicked Field Greens

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%.

Spinach and Corn Timbale

Served with Corn and Raspberry Salsa
[180 Calories, 3 grams of Fat], 0 grams of Trans-Fat

Vine Ripened Tomatoes on Chopped Lettuce

Tossed with Fat Free Dressing [60 Calories, 0.5 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Penne Mariscos

Italian Pasta, Tossed with Shrimp, Calamari and Scallops in a Tomato Cream Sauce
(Also available as a Starter)

Grilled Fillet of Norwegian Fjord Salmon

Served on Sesame Eggplant and Green Beans

Free Range Spring Chicken Sicilian Style

Stewed Potatoes and Crisp Garlic Seasoned Green Beans

Jerked Pork Loin

Slowly Roasted Center Cut Pork Loin, Marinated in Island Spices and Herbs
Fried Rice and Crisp Garlic Seasoned Green Beans

Braised Style Short Ribs from Aged Premium American Beef

Sesame Eggplant and Fried Rice

Baked Herb Polenta

Vegetarian Entrée; Served with a Ragout of Wild Mushrooms

Carnival Classics

Broiled Fillet of Snapper

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



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Broiled Supreme of Free Range Chicken

Sesame Eggplant, Green Asparagus Spears, Wild Berry Sauce
[290 Calories, 2.5 grams of Fat, 0 grams of Trans-Fat]