

## *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 Breast, Marinated with Thai Spices  
Served with Pickled Mushroom and Baby Spinach Leaves

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  
Garnished with Cured Apples, White and Yellow Cheddar Cheese  
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

#### Grilled Filet Mignon of the Finest Aged American Beef

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 Fresh Norwegian Salmon

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, Green Beans

[240 Calories, 6 grams of Fat, 0 grams of Trans-Fat]

## *Desserts*

### CHOCOLATE, RASPBERRY AND VANILLA CREAM CAKE

With Almond Sponge, Raspberry Coulis and Raspberry Sorbet

### OLD FASHIONED APPLE PIE

On Request with Vanilla Ice Cream

### DIET PUMPKIN PIE

Light in Calories, but not in Flavor with all the Authentic Spices  
Dessert is Prepared with a Sugar Substitute

## *Carnival Classics*

### Warm Chocolate Melting Cake

Served with Vanilla Ice Cream

### Fresh Tropical Fruit Plate

## *• Ice Creams*

Vanilla • Chocolate • Strawberry • Butter Pecan

\*Sugar-Free Ice Cream is available upon request

## *Sherbets*

Orange • Pineapple • Lime

## *Cheeses*

Port Salut • Brie • Gouda • Imported Swiss • Danish Bleu

## *Beverages*

Freshly Brewed Coffee, Regular or Decaffeinated • Milk • Skimmed Milk  
Hot Chocolate • Iced, Hot and Herbal Teas • Espresso • Cappuccino

## *Liqueurs*

Sambuca • Kahlúa • Grand Marnier  
Amaretto Di Saronno

## *Cognacs and Brandies*

Hardy V.S.O.P. • Rémy Martin V.S.O.P. • Courvoisier V.S.  
Fundador Brandy

## *Dessert Wines and Ports*

Dow's Late Bottled Vintage • Graham's Six Grape  
Quady Electra, California