

Starters

The Chef Recommends

Fried Shrimp

Baby Greens, Pickled Cucumber and Plum Sauce

Beef and Barley Soup

Garnished with Diced Root Vegetables

Cream of Garden Fresh Broccoli

Enhanced with Aged Wisconsin Cheddar

Smoked Hudson Valley Duck Breast

Served on Thai Glass Noodle Salad

Marinated Fruit with Papaya Smoothie

Gazpacho Andalouse

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

Heart of Iceberg Lettuce

Zucchini and Vine Ripened Tomato Fritters
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%.

Marinated Fruit with Papaya Smoothie

[130 calories, 2 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

Lasagna Bolognese

Baked Casserole with Layers of Pasta, Lean Ground Beef, Tomatoes, Spinach and Mozzarella Cheese
Served on a Lake of Pomodoro Sauce (Also available as a Starter)

Pan Seared Fillet of Tilapia

Green Pea Fondue, Vichy Carrots and Mac 'n Cheese

Chicken à la Grecque

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

Grilled, Marinated Center Cut Pork Chop

Mac 'n Cheese, Vichy Carrots, Green Pea and Sundried Tomato Ragout

Grilled Flat Iron Steak from American Choice Beef

Accompanied by Three Peppercorn Sauce
Mac N Cheese and Vichy Carrots

Cinnamon Pumpkin, Squash, Yam and Cheddar Pot Pie

Vegetarian Entrée

Carnival Classics

Broiled Fillet of Norwegian Salmon

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Barbecued Baby Back 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 Mango Salsa
[330 calories, 8 grams of fat, 0 grams of Trans-Fat]

Starters

The Chef Recommends

Greek Farmer Salad

Iceberg Lettuce, Cucumbers, Bell Peppers, Tomatoes, Onions
Black Olives and Feta Cheese, Tossed with Vinaigrette

Prosciutto Ruffles

Thinly Sliced Italian Ham and Sweet Melons

Baked Stuffed White Mushrooms

Spinach, Romano Cheese and Fine Herbs

Minestrone Milanese

Italian Vegetable Soup with Plum Tomatoes, Beans and Pasta

West Indian Roasted Pumpkin Soup

Gently Roasted in the Oven, Blended with Chicken Stock and a Touch of Cream

Strawberry Bisque

Chilled Creamy Strawberry Soup with Fresh Mint

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



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Prosciutto and Melon

Thinly Sliced Italian Ham and Sweet Melons
[121 Calories, 2 grams of Fat, 0 grams of Trans-Fat]

Minestrone Milanese

Italian Vegetable Soup with Plum Tomatoes, Beans and Pasta
[168 Calories, 6 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

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

Pan Fried Fillet of Grouper
Baby Leek and Yukon Gold Potato Mash, Roasted Broccoli Florets, Lemon Caper Dressing

Duet of Broiled Maine Lobster Tail and Grilled Jumbo Black Tiger Shrimp
Roasted Broccoli Roses, Yukon Gold Potato Mash

Glazed Young Cornish Game Hen
Roasted Broccoli Roses, Yukon Gold Potato Mash

Tender Roasted Prime Rib of American Beef au Jus
Cooked to Perfection, Baked Potato with Traditional Toppings

Zucchini and Eggplant Parmigiana
Vegetarian Entrée; Served on a Lake of Tomato Sauce

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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Pan Fried Fillet of Grouper
Over Cured Tomatoes and Roasted Broccoli, Citrus Tomato Broth
[320 Calories, 6 grams of Fat, 0 grams of Trans-Fat]

Starters

The Chef Recommends

Fantasy of Fresh Tropical Fruit and Berries
Arranged on Mango Sauce

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

Fried Mozzarella with Mixed Greens
Served with Marinara Sauce

American Navy Bean Soup
Prepared with Bacon and Vegetables

Old Fashioned Chicken Noodle Soup

Mango Cream
Iced Mango Cream Soup, Spiced with Fresh Ginger

Assorted Garden and 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%.

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

Garden Fresh Baby Greens
Tossed with Fat Free Vinaigrette Dressing
[45 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Grilled Chicken Breast

Served over Fettuccine, Tossed in Mushroom Cream
Freshly Grated Parmesan Cheese
(Also available as a Starter)

Broiled Fillet of Pike Perch

Yam and Pumpkin Hash, Panko Crumbed Green Beans

Sweet and Sour Shrimp

Fried Tiger Shrimps in a Tangy Sweet and Sour Sauce
Served with Sesame Pineapple and Oriental Fried Rice

Oven Roasted Tom Turkey

Sage and Onion Stuffing, Mashed Yam and Pumpkin Hash,
Panko Crumbed Green Beans, Homemade Cranberry Relish

Jerked Pork Loin

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

Chili Relenos

Vegetarian Entrée; Corn & Potatoes Stuffed Peppers, Served with Tomato Pilaf Rice

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%.

Broiled Supreme of Free Range Chicken

Pumpkin Scallion Hash, Green Asparagus Spears, Wild Berry Sauce

Starters

The Chef Recommends

Crab Cake
Roasted Red Pepper Sauce

Asparagus Vichyssoise
Chilled Asparagus Soup with Asparagus Tips

Wild Mushroom Cream Soup
Enhanced with Fresh Herbs

Hickory Smoked Alaskan Salmon
Cream Cheese Spiced with Chives and Cracked Black Pepper
Tomato Gelee and Baby Capers

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

Gratinated Onion Soup
Baked with a Slice of Homemade Bread, Freshly Grated Gruyere and Parmesan Cheese

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, Arugula, Watermelon and Berries
Served with a Baked Tortilla Chip
[140 Calories, 3 grams of Fat, 0 grams of Trans-Fat]

Chilled Asparagus Vichyssoise
Chilled Asparagus Soup with Asparagus Tips
[119 Calories, 3 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Penne Mariscos

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

Grilled Fillet of Fresh Norwegian Salmon with Dill Mouseline
Pave Potatoes, Grilled Zucchini, Grilled Tomato with Olive Dressing

Bourbon and Honey Glazed, Roasted Spring Chicken
Grilled Zucchini and Onions, Pave Potatoes

Veal Parmigiana with Tomato Sauce
Golden Fried, Milk Fed Veal, Baked with Mozzarella Cheese
Pave Potatoes, Grilled Zucchini

Braised Short Ribs from Aged Premium American Beef
Grilled Zucchini and Onions, Pave Potatoes

Indian Vegetarian Dinner

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

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



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
Steamed Zucchini, Grilled Tomato
[333 Calories, 5 grams of Fat, 0 grams of Trans-Fat]