

# 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*

#### Strawberry Bisque

Chilled Creamy Strawberry Soup with Fresh Mint

#### Minestrone Milanese

Italian Vegetable Soup with Plum Tomatoes, Beans and Pasta

#### Carpaccio of Fresh Pear and Citrus Segments

Thinly Sliced Pears, Orange and Grapefruit Wedges Marinated with Lime Juice

#### West Indian Roasted Pumpkin Soup

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

#### Baked Stuffed White Mushrooms

Spinach, Romano Cheese and Fine Herbs

#### Greek Farmer Salad

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

### *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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#### Chilled Supreme of Fresh Fruit

Melons, Kiwi, Pineapple and Strawberries  
[54 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

#### Iced Baby Spinach Leaves, Watercress and Alfalfa Sprouts

Served with Fat Free Italian Dressing [30 Calories, 0.5 grams of Fat, 0 grams of Trans-Fat]

## *Main Courses*

### *The Chef Recommends*

#### Spaghetti Carbonara

Tossed with a Creamy Bacon, Cheese and Garlic Sauce  
Also available as Starter

#### Supreme of Hudson Valley Duck

Presented with Roasted Broccoli Florets, Yukon Gold Potato Mash

#### Grilled Fillet of Fresh Victorian Perch

Roasted Broccoli, Yukon Gold Potato Mash, Lemon Caper Dressing

#### Duet of Broiled Maine Lobster Tail and Grilled Jumbo Black Tiger Shrimp

Yukon Gold Potato Mash, Roasted Broccoli Florets

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

Cooked to Perfection, Baked Potato with Traditional Toppings

#### Chili Rellenos

Tomato and Broccoli Stuffed Pepper  
Baked with Aged Cheddar and Manchego Cheese

### *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



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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*

#### 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



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#### 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 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



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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]

## *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



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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]