

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 Snapper

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



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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

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 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

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



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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 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 Red Snapper Fillet on Gazpacho Juice

Served with Pumpkin and Scallion Hash

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

Wines By The Glass

SPARKLING WINES

KORBEL, BRUT, CALIFORNIA	6.50
DOMAINE CHANDON, BRUT, CALIFORNIA	9.25

BLUSH & WHITE WINES

CHARDONNAY, LA TERRE, CALIFORNIA	5.25
CHARDONNAY, WOODBRIDGE TWIN OAKS, CALIFORNIA	5.75
PINOT GRIGIO, TERRE PALLADIANE, ITALY	5.75
WHITE ZINFANDEL, WOODBRIDGE BY ROBERT MONDAVI, CALIFORNIA	5.75
CHARDONNAY, ROBERT MONDAVI, PRIVATE SELECTION, CENTRAL COAST	6.25
WHITE ZINFANDEL, BERINGER, CALIFORNIA	6.50
RIESLING, CHATEAU STE. MICHELLE, WASHINGTON	6.75
SAUVIGNON BLANC, NOBILO, NEW ZEALAND	7.25
CHARDONNAY, MERIDIAN, CALIFORNIA	7.25
CHARDONNAY, TOASTED HEAD, CALIFORNIA	7.75
CHARDONNAY, BERINGER, NAPA VALLEY	8.75
FUMÉ BLANC, ROBERT MONDAVI, NAPA VALLEY	9.00
POUILLY-FUISSÉ, LABOURÉ-ROI, FRANCE	9.00
CHARDONNAY, KENDALL-JACKSON, GRAND RESERVE, CALIFORNIA	9.50
PINOT GRIGIO, SANTA MARGHERITA, ITALY	10.50
CONUNDRUM, CAYMUS, CALIFORNIA	10.75

RED WINES

MERLOT, LA TERRE, CALIFORNIA	5.25
CABERNET SAUVIGNON, LA TERRE, CALIFORNIA	5.25
CABERNET SAUVIGNON, WOODBRIDGE TWIN OAKS, CALIFORNIA	5.75
PINOT NOIR, REX-GOLIATH, FRANCE	6.25
MERLOT, FETZER, VALLEY OAKS, CALIFORNIA	6.50
BARBERA D'ASTI, CASTILLO DEL POGGIO, ITALY	6.50
ZINFANDEL, FETZER, VALLEY OAKS, CALIFORNIA	6.50
SHIRAZ, BLACK OPAL, AUSTRALIA	6.75
PINOT NOIR, MIRASSOU, CALIFORNIA	7.00
CABERNET SAUVIGNON, MERIDIAN, CALIFORNIA	7.50
MERLOT, COLUMBIA CREST, WASHINGTON	7.50
CABERNET SAUVIGNON, SEBASTIANI, CALIFORNIA	8.75
CABERNET SAUVIGNON, ROBERT MONDAVI, NAPA VALLEY	11.00

DESSERT WINE

QUADY ELECTRA, CALIFORNIA, 2.5 OZ. GLASS	3.75
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