

## MAINS

### RICOTTA RAVIOLI

*Arugula, tomato cream*

### TIGER SHRIMP CREOLE

*Tropical tomatoes, peppers, onions,  
jambalaya rice*

### CORNMEAL CRUSTED CHICKEN BREAST

*Black bean, corn, tomato, steamed broccoli*

### PRIME RIB\*

*Grilled onion ring, red wine sauce, baked potato*

### CINNAMON PUMPKIN CHEESE PIE

*Glazed cherry tomatoes, cheese puffs*

### FEATURED VEGETARIAN

*Lentils, basmati rice, papadam and raita*

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## FROM THE GRILL

### SALMON FILLET

*Citrus and pepper rub  
broccoli, carrots, red potato*

### FLAT IRON STEAK\*

*Pepper, herbs, broccoli  
baked potato*

### CHICKEN BREAST

*Roast garlic and herbs  
peas and carrots, red potato*

### PORK CHOP

*Caramelized onions,  
stewed apple, mash*

## SAUCES

*BBQ Sauce, Béarnaise, Peppercorn,  
Wild Mushroom*

## SIDE DISHES

**BROCCOLI, CARROTS ONIONS**

**BAKED POTATO**

*Sour cream, bacon, chives*

**RATATOUILLE**

**MAC N CHEESE, BACON**

**FRENCH FRIES**

*Herb Garlic Butter*

**CREAMED SPINACH**

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# AMERICAN TABLE

CARNIVAL CRUISE LINE



PORT OF CALL

Cozumel

*Today's stop, Cozumel, Mexico, is famous for producing some of the sweetest and juiciest corn in the region, as well as, it's grass-fed, sustainably raised livestock. And of course, tequila. Enjoy a taste or a whole meal of truly authentic Mexican cuisine and pair it with a local favorite cocktail.  
Spanish translation: delicioso!*

## COCKTAIL

### MARGARITA

*The perfect blend of El Jimador Tequila, Patrón Citrónge*

## APPETIZER

### TOSDADO DE POLLO

*Pulled Chicken with Mayonnaise, Citrus, Chipotle, Cumin, Oregano and Chili.*

## MAIN

### STEAK TACOS

*Tender strips of marinated steak, grilled over an open flame, topped with fresh pico de gallo,*

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## STEAKHOUSE SELECTIONS

*Great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of **\$20.00** applies to each entrée*

### BROILED MAINE LOBSTER TAIL

*served with drawn butter*

### SURF & TURF\*

*Maine lobster tail and grilled filet mignon*

### BROILED FILET MIGNON\*

*9-oz. premium aged beef*

### NEW YORK STRIP LOIN STEAK\*

*14-oz. of the favorite cut for steak lovers*

*\*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



## DESSERTS

### CHEESECAKE

*Tropical fruit relish with mint and chili*

### CARNIVAL MELTING CHOCOLATE CAKE

### BUTTERED POPCORN POT DE CRÈME

*Blueberry marmalade*

### \* CHOCOLATE PANNA COTTA

*Warm chocolate sauce*

*\*lower calorie, no added sugar*

### FRESH TROPICAL FRUIT PLATE

### CHEESE PLATE

### SELECTION OF ICE CREAMS

#### FOR THE TABLE

### PIE A LA MODE

*Vanilla ice cream*

## AFTER DINNER COCKTAILS

### CHOCOLATINI

*A seductive mix of Absolut Vanilia Vodka,*

*Irish Cream and Chocolate Liqueur.*

*The perfect finish to any meal. 9.25*

### HOT JAMAICAN COFFEE

*An after dinner classic that's both soothing and*

*inspiring. Premium coffee with Appleton V/X*

*Jamaica Rum, Tia Maria and simple syrup. 6.25*

## COFFEE AND TEA

CAPPUCCINO 2.95

LATTE 2.95

ESPRESSO 1.95

"ART OF TEA" SELECTIONS 1.95