Grab an accessible menu.

## MAINS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Ingredients</th>
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<tbody>
<tr>
<td>Ricotta Ravioli</td>
<td>Arugula, tomato cream</td>
</tr>
<tr>
<td>Tiger Shrimp Creole</td>
<td>Tropical tomatoes, peppers, onions, jambalaya rice</td>
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<tr>
<td>Cornmeal Crusted Chicken Breast</td>
<td>Black bean, corn, tomato, steamed broccoli</td>
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<tr>
<td>Prime Rib*</td>
<td>Grilled onion ring, red wine sauce, baked potato</td>
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<tr>
<td>Cinnamon Pumpkin Cheese Pie</td>
<td>Glazed cherry tomatoes, cheese puffs</td>
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<tr>
<td>Featured Vegetarian</td>
<td>Lentils, basmati rice, papadum and raita</td>
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## FROM THE GRILL

<table>
<thead>
<tr>
<th>Dish</th>
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<tbody>
<tr>
<td>Salmon Fillet</td>
<td>Citrus and pepper rub, broccoli, carrots, red potato</td>
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<tr>
<td>Flat Iron Steak*</td>
<td>Pepper, herbs, broccoli, baked potato</td>
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<tr>
<td>Chicken Breast</td>
<td>Roast garlic and herbs, peas and carrots, red potato</td>
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<tr>
<td>Pork Chop</td>
<td>Caramelized onions, stewed apple, mash</td>
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</tbody>
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## SAUCES

- BBQ Sauce
- Béarnaise
- Peppercorn
- Wild Mushroom

## SIDE DISHES

<table>
<thead>
<tr>
<th>Dish</th>
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<tbody>
<tr>
<td>Broccoli, Carrots, Onions</td>
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<tr>
<td>Baked Potato</td>
<td>Sour cream, bacon, chives</td>
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<tr>
<td>Ratatouille</td>
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<tr>
<td>Mac n Cheese, Bacon</td>
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</tr>
<tr>
<td>French Fries</td>
<td>Herb Garlic Butter</td>
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<tr>
<td>Creamed Spinach</td>
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</tbody>
</table>
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!

MARGARITA
The perfect blend of El Jimador Tequila, Patrón Citrónge

PULLED CHICKEN WITH MAYONNAISE, CITRUS, CHIPOTLE, CUMIN, OREGANO AND CHILI.

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

STEAKHOUSE SELECTIONS
Great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. A surcharge of $20.00 applies to each entree

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 COCCA
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
COCKTAILS

BELLINI
An always cheerful celebration of Sparkling Wine and peach purée.

THE FRESH ITALIAN
Refreshing and light with the essence of orange. Aperol, Bacardi Pineapple Rum, a touch of orange juice, citrus and a splash of soda.

SANGRIA
Choose classic Red or fresh White. Featuring the hottest Sangria under the sun, Beso del Sol. Available by Glass or Pitcher

SPICY CHIPOTLE PINEAPPLE MARTINI
Tito’s Handmade Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A spicy start to your dinner.

APPLETINI
Sweet and sour delight with Skyy Vodka and Sour Apple Pucker.

THE CARNIVAL COSMO
Carnival’s twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice.