

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

AMERICAN TABLE

CARNIVAL CRUISE LINE



*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

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*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*



## 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.*



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