

## **BREADS** *Select from:*

- BAGUETTE**
- MULTIGRAIN CRANBERRY**

### *Condiments:*

- whipped butter**
- olive oil + balsamic**

## **APPETIZERS**

---

### **FIRE ROASTED CHICKEN**

*BLT salad, sesame dressing*

### **SMOKED SALMON\***

*horseradish cream*

### **SHRIMP COCKTAIL**

*American cocktail*

### **BUTTER LETTUCE**

*cherry tomatoes, blue cheese*

### **CAESAR SALAD**

*housemade dressing, parmesan*

### **LENTIL SOUP**

*frankfurters*

### **SEAFOOD CHOWDER**

*herbed garlic bread*

### **CHILLED CUCUMBER SOUP**

*yogurt and dill*

### **TEX MEX PENNE**

*ground beef, kernel corn, tomatoes, chili and bell peppers*

### **RARE FINDS** .....

*food you always wanted to try but haven't yet dared...*

### **TUNA TARTAR\***

*lemon dressing*

## MAINS

---

### BLACKENED TILAPIA

*dirty rice, green beans, citrus aioli*

### CHICKEN MARSALA

*swiss chard, potato mash, mushroom marsala sauce*

### SMOKED PORK LOIN

*fork mashed yam and swiss chard*

### BAKED POLENTA

*wild mushrooms in cream*

### TEX MEX PENNE

*ground beef, kernel corn, tomatoes, chili and bell peppers*

### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

## FROM THE GRILL

### GRILLED SALMON\*

*lemon pepper marinade, steamed vegetables, mashed potato*

### GRILLED CHICKEN BREAST

*garlic & herbs, steamed vegetables, mashed potato*

### BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, steamed vegetables, mashed potato*

## SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

## STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef,  
seasoned and broiled to your exact specifications.  
a surcharge of \$ 23 applies to each entrée*

### SURF & TURF\*

*lobster tail & grilled filet mignon*

### BROILED FILET MIGNON\*

*9 oz. premium aged beef*

### NEW YORK STRIPLOIN STEAK\*

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

### GRILLED LAMB CHOPS\*

*double cut lamb chops*



BONSAI  
Sushi

### BONSAI SUSHI SHIP \* (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,*

*6 pcs assorted sushi (tuna, salmon, shrimp), side salad*

# DESSERT

---

## HAZELNUT & PEANUT CAKE

*ginger ice cream, five spice caramel*

## OVEN ROASTED APPLE

*citrus reduction, almond raisin crust*

*-lower calories, no added sugar-*

## CARNIVAL MELTING CHOCOLATE CAKE

## FRESH TROPICAL FRUIT

## SELECTION OF ICE CREAMS

## CHEESE PLATE

---

## COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50

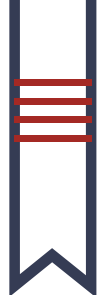
---

*Please inform your server if you have any food allergies*

*\*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.*

*18% service charge will automatically be added to your order*

*Surcharge of \$5.00 for third entree or more applies*



## COCKTAILS

*Talk about a fabulous start to the evening*

### BELLINI

*A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. \$9.95*

### THE FRESH ITALIAN

*Refreshing and light with the essence of orange. Aperol, Bacardi Rum, a touch of orange juice, citrus and a splash of soda. \$10.50*

### SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol.  
\$10.50/GLS, \$36/PTC*

### SPICY CHIPOTLE PINEAPPLE MARTINI

*Stoli Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner.  
\$11.50*

### THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice.  
\$11.50*

## LIQUID DESSERTS

### ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. \$11.95*

### CHOCOLATE MARTINI

*A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. \$11.50*