



BREADS *Select from:*

RUSTIC FRENCH

CIABATTA

Condiments:

whipped butter

olive oil + balsamic

A P P E T I Z E R S

MARINATED CHICKEN TENDERS

sweet chili relish

CEVICHE



marinated seafood, lime juice, onion, cilantro (Chef cooking demo)

SHRIMP COCKTAIL

American cocktail sauce

COBB SALAD

tomato, boiled egg, corn, romaine, iceberg, red wine vinaigrette

CAESAR SALAD

housemade dressing, parmesan

DILL LEMON COMFORT SOUP

shredded chicken, orzo, lemon broth, egg drop

STEAK ALE AND CHEDDAR SOUP

roasted vegetables, mushrooms, smoked onions

PEACH SOUP

served chilled, mint

PENNE MARISCOS

shrimp, calamari, mussels, tomato cream

R A R E F I N D S

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

FROG LEGS, PROVENÇAL HERB BUTTER

garlic brioche

MAINS

COUNTRY FRIED CHICKEN

cheddar mash, pickle slaw, gravy

STEAK TACOS



grilled tender strips of marinated steak, pico de gallo, cilantro and avocado-arbol chilli (Chef cooking demo)

BRAISED SHORT RIBS

potato gratin, sautéed green beans, red wine sauce

ENCHILADAS

black bean and vegetables, melted jack cheese, tomatillo mole, pico de gallo

PENNE MARISCOS

shrimp, calamari, mussels, tomato cream

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed broccoli, skillet potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed broccoli, skillet potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, steamed broccoli, skillet potatoes

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 au jus



BONSAI
Sushi

BONSAI SUSHI SHIP * (FOR 2) \$20.00

California roll, Bang Bang Bonsai roll,

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

**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.*

DESSERT

BABALOO CAKE



*fruit and tutti frutti layered cake with vanilla frosting
-also available 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



A Voyage Back In Time With Your Favorites From Our Classic Menus.

Please inform your server if you have any food allergies



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