



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

- CIABATTA
- PETITE SOURDOUGH

### *Condiments:*

- whipped butter
- olive oil + balsamic

## **APPETIZERS**

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### **STEAMED MUSSELS**

*garlic bread*

### **FLAT BREAD**

*bbq chicken, Monterey jack cheese*

### **CAPRESE**

*fresh mozzarella, ripe tomatoes, balsamic, basil*

### **SHRIMP COCKTAIL**

*American cocktail sauce*

### **VINE RIPENED TOMATOES AND CHOPPED LETTUCE**

*mild onions, basil, feta, raspberry vinaigrette*

### **CAESAR SALAD**

*housemade dressing, parmesan*

### **FRENCH ONION SOUP**



*Swiss, parmesan cheese*

### **WILD RICE, GRUYERE AND COUNTRY CHICKEN SOUP**

*dijon mustard, chives, sage*

### **LASAGNA BOLOGNESE**

*four layers, meat sauce, three cheese, roasted tomato sauce*

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

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

### **ALLIGATOR BEIGNETS**

*serrano aioli*

## MAINS

### SHRIMP CREOLE

*cajun tomatoes, peppers, onions, jambalaya rice*

### SUPREME OF POULET FARCIE



*chicken breast stuffed with spinach and cheese, tarragon sauce*

### BBQ PORK SPARERIBS

*southern baked beans, creamed corn, steak fries*

### CORN, CHILI, QUINOA BAKED TOMATO

*potato and jalapeño croquette, cheese sauce, leek hash*

### LASAGNA BOLOGNESE

*four layers, meat sauce, three cheese, roasted tomato sauce*

### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

## FROM THE GRILL

### GRILLED SALMON\*

*lemon pepper marinade, sautéed vegetables, buttered potatoes*

### GRILLED CHICKEN BREAST

*garlic & herbs, sautéed vegetables, buttered potatoes*

### BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, sautéed vegetables, buttered 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

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APPLE PIE



*vanilla ice cream*

PRALINE CAKE

*gratinated meringue, hazelnut cream*

*-lower calories, no added sugar-*

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

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## COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50

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*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*