

BREADS *Select from:*

- RUSTIC FRENCH
- PUMPKIN SUNFLOWER

Condiments:

- whipped butter
- olive oil + balsamic
- tomato & olive tapenade

APPETIZERS

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

MICHIGAN PASTY

filled with beef and potatoes, honey mustard dip

BUFFALO CAULIFLOWER

roasted cashew and garlic aioli

BLT SALAD

romaine, blue cheese, croutons, herb dressing

CAESAR SALAD

housemade dressing, parmesan

TOM KHA GAI

Thai coconut chicken soup, kaffir lime, galangal, lemongrass

BAKED POTATO AND CHEDDAR SOUP

smoked infusion, pickle juice, crispy onion, bacon

ICED BING CHERRY SOUP

fresh mint

RARE FINDS

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

BRAISED RABBIT

puff pastry shell, red wine sauce

MAINS

PENNE SICILIANA

zucchini, eggplant, tomato, mozzarella

SEAFOOD NEWBURG

shrimp, calamari, scallops, mussels, lobster cream, green peas pilaf

ROAST TURKEY

traditional stuffing, bourbon maple sweet potato, gravy

SLOW COOKED PRIME RIB*

double cooked potatoes, au jus

VEGETABLE MOUSSAKA

black lentil, potatoes, eggplant, zucchini, tomato, feta

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 FLAT IRON STEAK*

creamy peppercorn sauce, sautéed vegetables, buttered potatoes

STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef,
seasoned and broiled to your exact specifications.
a surcharge of \$ 20 applies to each entrée*

BROILED LOBSTER TAIL

served with drawn butter

SURF & TURF*

lobster tail & 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

COLOSSAL SEAFOOD TOWER* \$60.00

Serve 2 Guests

1 whole lobster, 6 fresh oysters,

20 large shrimp and 1 pound of premium snow crab legs

SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

**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

BOSTON CREAM CAKE

bittersweet chocolate, pastry cream

CHOCOLATE AND CHEESE BROWNIE

caramel popcorn, chocolate crunch

-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

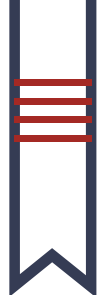
CAPPUCCINO \$ 3.25

LATTE \$ 3.25

ESPRESSO \$ 2.25

" ART OF TEA " SELECTION \$ 1.95

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. \$8.75

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. \$9.95

SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol.
\$9.75/GLS, \$34/PTC*

SPICY CHIPOTLE PINEAPPLE MARTINI

Tito's Handmade Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. \$10.50

THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice.
\$10.50*

LIQUID DESSERTS

ESPRESSOTINI

Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. \$10.95

CHOCOLATE MARTINI

A seductive mix of Absolut Vanilia Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. \$10.50