

CELEBRATING DELICIOUS FOOD &

# FEAST

NEW FRIENDS ON THE OPEN SEAS

## BREADS

*Select from:*

- CIABATTA
- PETITE SOURDOUGH

*Condiments:*

- whipped butter
- olive oil + balsamic
- garlic and herb cheese

## APPETIZER

### SHRIMP COCKTAIL

*American cocktail sauce, lime garlic remoulade*

### BLACKENED PORK TART

*tenderloin, caramelized pineapple, citrus cream*

### FRIED OYSTERS

*chipotle aioli*

### ROASTED WILD MUSHROOM BISQUE

*buttermilk, sherry vinegar, smoked Gouda*

### SICILIAN MEATBALL SOUP

*fennel, tomato broth, roasted pumpkin*

### BABY SPINACH SALAD

*walnut, blue cheese dressing*

### CAESAR SALAD

*housemade dressing, parmesan*

## ENTREES

### SPAGHETTI CARBONARA

*bacon, parmesan, garlic, cream*

### PAN FRIED STRIPED BASS

*potato gnocchi, green peas*

### BROILED LOBSTER TAIL

*mushroom risotto, buttered broccoli*

### SLOW COOKED PRIME RIB\*

*double cooked potatoes, au jus*

### ROOT VEGETABLES IN A PIE CRUST

*herbed ricotta mousse, roasted red pepper*

### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

### FROM THE GRILL

#### GRILLED SALMON\*

*lemon pepper marinade, steamed vegetables, mashed potatoes*

#### GRILLED CHICKEN BREAST

*garlic & herbs, steamed vegetables, mashed potatoes*

#### BROILED STRIP LOIN STEAK\*

*creamy peppercorn sauce, steamed vegetables, mashed potatoes*

### STEAKHOUSE SELECTION

*Great Seafood and premium aged USDA beef,  
seasoned and broiled to your exact specifications.*

*A surcharge of \$20.00 applies to each entrée*

#### SURF & TURF\*

*lobster tail & grilled filet mignon*

#### BROILED FILET MIGNON\*

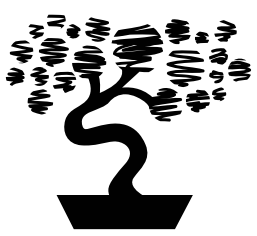
*9 oz. premium aged beef*

#### NEW YORK STRIP LOIN STEAK\*

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

#### GRILLED LAMB CHOPS\*

*double cut lamb chops*



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

#### BONSAI SUSHI SHIP \* (FOR 2) \$18.00

*California roll, Bang Bang Bonsai roll,*

### Sauces

*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

---

---

## VANILLA CRÉME BRÛLÉE

*vanilla custard, caramelized sugar*

## COFFEE CREAM CAKE

*espresso sabayon, oats crumble*

*-lower calories, no added sugar-*

## CARNIVAL MELTING CHOCOLATE CAKE

## FRESH TROPICAL FRUIT PLATE

## CHEESE PLATE

## SELECTION OF ICE CREAMS

## 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

### 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*