

# **APPETIZERS**

### QUESADILLA

chicken tinga, queso blanco, crema, pico de gallo

CALAMARI FRITTI zesty tomato sauce

### SHRIMP COCKTAIL

cocktail sauce

#### MIXED GREENS

tomato, cucumber, red onions, carrots, balsamic dressing

CAESAR SALAD housemade dressing, parmesan

PAPPA AL POMODORO tomato soup with Tuscan bread

## SMOKED POBLANO AND CORN SOUP

roasted tomatoes, crema fresca, cumin, lime

## STRAWBERRY BISQUE

served chilled, sour cream and fresh mint

## CURED SALMON, CANDIED TOMATO\*

dill cream, lemon dressing



# BONSAI SUSHI SHIP\* (FOR 2) \$26.00 California roll, Bang Bang Bonsai roll, 6 pcs assorted sushi (tuna, salmon, shrimp)

\*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

# MAINS-

### SWEET & SOUR SHRIMP

tangy sauce, scallion garlic fried rice

#### GRILLED MAHI MAHI

pumpkin and okra stew, tomato relish

# POLLO ARROSTO CON SALSICCIA 🏴

half-roasted chicken with sausage, herb-sautéed potatoes, broccoli

### BRAISED BEEF BRISKET

garlic cheddar mash, roasted vegetables

# LASAGNA AL FORNO 🏴

layered vegetables, ragu di pomodoro, cheese crust

#### 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

#### SAUCES

● chimichurri ● béarnaise ● peppercorn sauce

Surcharge of \$5.00 for third entree or more applies

18% service charge will automatically be added to your order

## 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\*

 $lobster\ tail\ \mathcal{G}\ grilled\ filet\ mignon$ 

#### **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

## DESSERT



mascarpone, espresso, savoiardi biscuit

#### STRAWBERRY CREAM

Chantilly cream, soy milk, toasted elderflower sponge -lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE
FRESH TROPICAL FRUIT
SELECTION OF ICE CREAM
CHEESE PLATE

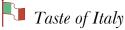
COFFEE AND TEA

CAPPUCCINO \$3.75

ESPRESSO \$2.75

**LATTE \$3.75** 

"ART OF TEA" SELECTION \$2.75



Please inform your server if you have any food allergies.