

APPETIZERS

BBQ PORK SLIDER

slow cooked pulled pork, slaw, sharp cheddar



pistachio pesto, peperonata, mozzarella

SHRIMP COCKTAIL

cocktail sauce

GREEK SALAD

vegetables, olives, feta, lemon herb dressing



housemade dressing, parmesan

CHICKEN NOODLE SOUP

roasted chicken broth, vegetable, egg noodles

LENTIL, PUMPKIN AND CHORIZO

garlic, thyme, smoked paprika

AFFETTATI MISTI ANTIPASTI 🏴

prosciutto, salami, mortadella, marinated olives, bread stick

ESCARGOTS BOURGUIGNONNE

farm raised snails, garlic butter



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

GRILLED TILAPIA

capers and parsley butter, sweet potatoes succotash

VEAL MARSALA ங

mushroom sauce, parmesan semolina gnocchi, roasted broccoli

ROAST LEG OF LAMB*

Dijon potatoes, skillet brussels sprouts, au jus

STUFFED PORTOBELLO MUSHROOMS

spinach, butternut squash, mozzarella, stewed tomatoes



short twisted pasta tossed in beef Bolognese, white wine, olive oil and parmesan bread crumbs

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 & 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

CHEESECAKE

strawberry sauce

ZUPPA INGLESE 🏴

cocoa trifle, orange custard -lower calories, no added sugar-

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

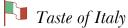
COFFEE AND TEA

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.