

# APPETIZERS

# MARINATED MOZZARELLA



olive oil and herbs, garlic crostini

## JALAPEÑO POPPERS

black eyed peas and corn salsa

## SHRIMP COCKTAIL

cocktail sauce

#### GREEN BEAN AND TOMATO

tender greens, tossed in vinaigrette





housemade dressing, parmesan

## BOUILLABAISSE

seafood soup

# ZUPPA DI FARRO E FAGIOLI BORLOTTI ங



Tuscan style, farro and borlotti beans cooked in vegetable broth

## CHILLED TOMATO AND ORANGE SOUP

olive oil, Greek yogurt

## VENISON SPRING ROLL

tomato and bbq dip



# 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 BARRAMUNDI FILLET

sautéed spinach, parsley potatoes

#### CHICKEN POT PIE

flaky crust, carrot, green peas, mushroom sauce

#### PORK PICCATA

pan fried, buttered green beans, creamy caper sauce

# PARMIGIANA DI ZUCCHINE E MELANZANE 🏴



zucchini, eggplant, pomodoro sauce

# TAGLIATELLE BOLOGNESE 🏴

meat sauce, parmesan shaving

### FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

#### FROM THE GRILL

#### GRILLED SALMON\*

lemon pepper marinade, steamed broccoli, skillet potatoes

#### GRILLED CHICKEN BREAST

garlic & herbs, steamed broccoli, skillet potatoes

### BROILED STRIPLOIN STEAK\*

creamy peppercorn sauce, steamed broccoli, skillet 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

## TORTA AMARETTI E CIOCCOLATO

amaretto chocolate cake

## APPLE GALETTE

fig and ginger pudding -lower calories, no added sugar-

# CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM

CHEESE PLATE

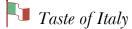
#### COFFEE AND TEA

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.