

APPETIZERS

SEAFOOD QUICHE

shrimp, crab meat, white fish, lemon tossed crisp salad



Italian salami, prosciutto, fresh mozzarella and bruschetta

SHRIMP COCKTAIL

cocktail sauce

CARCIOFI ALLA ROMANA

artichoke hearts, herb butter, bacon, lemon, olive oil

CAESAR SALAD

housemade dressing, parmesan

KANSAS CITY BEEF SOUP

carrot, celery, onions

BUTTERNUT SQUASH SOUP

herbs, cream

CHILLED WATERMELON SOUP

lemon, mint

BLOOD SAUSAGE

green apple and leek fondue



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 JAPANESE SEA BASS FILLET

honey jalapeño slaw, sweet potato mash

CHICKEN ALA GRECQUE

broiled boneless chicken breast with herbs and tomato confit

VEAL PARMIGIANA 🎮

boneless veal cutlet, lightly breaded, topped with marinara and mozzarella, served on spaghetti tomato sauce

PECAN CRUSTED TOFU

collard greens, wax bean, carrot chips, truffle mustard aioli

CHEESE TORTELLINI

prosciutto, cherry tomatoes, leaf spinach

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*

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

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

NAPOLEON CREMA ALLA NOCCIOLA E NUTELLA 🏴

flaky pastry, decadent nutella, toasted hazelnut

BLACK FOREST CHEESECAKE

kirschwasser, dark cherry coulis -lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE FRESH TROPICAL FRUIT SELECTION OF ICE CREAM

CHEESE PLATE

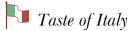
COFFEE AND TEA

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.