

APPETIZERS

MARINATED CHICKEN TENDERS

sweet chili relish

FRITTELLE DI ZUCCHINE E CARCIOFI



zucchini and artichoke fritters, parmesan, olives- garlic aioli

SHRIMP COCKTAIL

cocktail sauce

INSALATA DI TONNO E FAGIOLI 🏴



cannellini beans, tuna, red onions, olive oil, Mantova red wine vinegar, flake salt

CAESAR SALAD

housemade dressing, parmesan

DILL LEMON COMFORT SOUP

shredded chicken, orzo, lemon broth, egg drop

STEAK ALE AND CHEDDAR SOUP

roasted vegetables, mushrooms, smoked onions

PEACH SOUP

served chilled, mint

FROG LEGS, PROVENÇAL HERB BUTTER

garlic brioche



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-

COUNTRY FRIED CHICKEN

cheddar mash, pickle slaw, gravy

JERK PORK LOIN

island spices, rice and beans, scallion

COSTINE BRASATE



braised short ribs, roasted polenta, sautéed green beans, mushroom sauce

ENCHILADAS

black bean and vegetables, melted jack cheese, tomatillo mole, pico de gallo

PENNE ALLO SCOGLIO



shrimp, calamari, mussels, fresh tomato cream sauce, olive oil

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

SPUMONI CASSATA 🍱

Ice cream terrine, fluffy cream, candied fruits -also available lower calories, no added sugar-

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

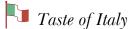
COFFEE AND TEA

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.