



BREADS *Select from:*

- SOUR DOUGH**
- PITA WITH ZAATAR**

Condiments:

- whipped butter**
- olive oil + balsamic**

APPETIZERS

SHRIMP COCKTAIL

American cocktail sauce

BATTUTA DI MANZO*

Italian beef tartare

stracciatella, parmesan, olive crisps, mustard aioli, garum cream

BOLINHOS DE BACALHAU

Portuguese salted cod dumplings, lemon, garlic sauce

ALBONDIGAS

Spanish meatballs with Manchego in smoky tomato sauce

SIGARA BOREK

Turkish cheese rolls, hummus, sweet and spicy ezme dressing

GREEK TOMATO SALAD

greens, red onion, herbs, garlic vinaigrette, feta

CAESAR SALAD

house made dressing, parmesan

KOTOSOUPA AVGOLEMONO

creamy Greek pulled chicken soup with lemon

HARIRA

Lebanese chicken pea, lentil and beef stew with spices

LINGUINE VONGOLE

clams, olive oil, fresh tomatoes, garlic

MAINS

PAN FRIED FISH

Calabrian chili gremolata, white bean and olives, potatoes

ROAST HALF CHICKEN

Moroccan style, preserved lemon, olives, olive oil poached potatoes

STRIP STEAK AU POIVRE*

caramelized shallots & mushrooms, green beans, roast potatoes

IMAM BAYILDI

stuffed eggplant

LINGUINE VONGOLE

clams, olive oil, fresh tomatoes, garlic

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

SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

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 chops



BONSAI
Sushi

BONSAI SUSHI SHIP * (FOR 2) \$26.00

California roll, Bang Bang Bonsai roll,

6 pcs assorted sushi (tuna, salmon, shrimp), side salad

DESSERT

APPLE CROSTATA

house-made buttermilk gelato, slow-stewed apple, cinnamon

LEMON FROZEN TORTE

poppy seed cake, mascarpone cream, roasted blueberries

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50

Please inform your server if you have any food allergies

**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.*

18% service charge will automatically be added to your order



COCKTAILS

Talk about a fabulous start to the evening

BELLINI

A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. \$9.95

THE FRESH ITALIAN

Refreshing and light with the essence of orange. Aperol, Bacardi Rum, a touch of orange juice, citrus and a splash of soda. \$10.50

SANGRIA

Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol. \$10.50/GLS, \$36/PTC

SPICY CHIPOTLE PINEAPPLE MARTINI

Stoli Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. \$11.50

THE CARNIVAL COSMO

Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice. \$11.50

LIQUID DESSERTS

ESPRESSOTINI

Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. \$11.95

CHOCOLATE MARTINI

A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. \$11.50