



## **BREADS** *Select from:*

BAGUETTE

WHOLE WHEAT

*Condiments:*

whipped butter

olive oil + balsamic

## **A P P E T I Z E R S**

---

### **CORN FRITTERS**

*pineapple coconut salsa*

### **SHRIMP ESCABECHE\***

*pickled shrimp with red onions, garlic and vegetable strips*

### **PINEAPPLE CUCUMBER SALAD**

*bell peppers, cherry tomatoes, honey lime dressing*

### **CAESAR SALAD**

*housemade dressing, parmesan*

### **SHRIMP COCKTAIL**

*American cocktail sauce*

### **BLACK BEAN SOUP**

*rice, chopped onions*

### **HOT AND SOUR SOUP**

*egg drops*

### **CREAM OF LYCHEES**

*cream, vanilla, mint*

### **STIR FRIED BUCKWHEAT PASTA**

*Napa cabbage, shitake mushrooms, snow peas, tofu, sprouts*

### **R A R E F I N D S** .....

*food you always wanted to try but haven't yet dared...*

### **FRIED WILD BOAR**

*culantro, sour orange and caramelized plantain*

## MAINS

### FRIED SHRIMP AND FISH

*curly fries, remoulade sauce*

### ROASTED DUCKLING

*red cabbage with apple, carrot mash*

### TERIYAKI PORK CHOP

*honey sesame crisp potato stir-fry vegetables*

### YANKEE POT ROAST

*root vegetables, red wine gravy*

### STIR FRY BUCKWHEAT PASTA

*Napa cabbage, shitake mushrooms, snow peas, tofu, sprouts*

### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

## FROM THE GRILL

### GRILLED SALMON\*

*lemon pepper marinade, steamed vegetables, mashed potato*

### GRILLED CHICKEN BREAST

*garlic & herbs, steamed vegetables, mashed potato*

### BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, steamed vegetables, mashed potato*

## 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 SHIP \* (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,  
6 pcs assorted sushi (tuna, salmon, shrimp), side salad*

# DESSERT

---

## RED VELVET CAKE

*cream cheese frosting*

## PEAR TART

*milk crumble*

*-lower calories, no added sugar-*

## 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*