

BREADS *Select from:*

- RUSTIC FRENCH
- PUMPKIN SUNFLOWER

Condiments:

- whipped butter
- olive oil + balsamic

A P P E T I Z E R S

MICHIGAN PASTY

filled with beef and potatoes, honey mustard dip

BUFFALO CAULIFLOWER

creamy truffle sauce

GRILLED PORTOBELLO MUSHROOM



mesclun lettuce, fresh basil and olive oil

SHRIMP COCKTAIL

American cocktail sauce

CAESAR SALAD

housemade dressing, parmesan

PUMPKIN HARIRA SOUP

sweet paprika, turmeric, coriander

BAKED POTATO AND CHEDDAR SOUP

smoked infusion, pickle juice, crispy onion, bacon

ICED BING CHERRY SOUP

fresh mint

PENNE SICILIANA

zucchini, eggplant, tomato, mozzarella

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

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

BRAISED RABBIT

puff pastry shell, red wine sauce

MAINS

SEAFOOD NEWBURG

shrimp, calamari, scallops, mussels, lobster cream, green peas pilaf

ROAST TURKEY

traditional stuffing, Bourbon maple sweet potato, gravy

TAMARIND RUBBED, TENDER ROASTED PRIME RIB*



baked potato with traditional topping

EGGPLANT PARMIGIANA

roasted tomato sauce, mozzarella, basil

PENNE SICILIANA

zucchini, eggplant, tomato, mozzarella

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, sautéed vegetables, buttered potatoes

GRILLED CHICKEN BREAST

garlic & herbs, sautéed vegetables, buttered potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, sautéed vegetables, buttered 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*

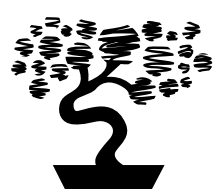
9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus



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

CAPPUCCINO PIE



coffee ice cream, creme Chantilly

CHOCOLATE AND CHEESE BROWNIE

sesame crunch, coffee anglaise

-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



A Voyage Back In Time With Your Favorites From Our Classic Menus.

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