

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

- RUSTIC FRENCH
- PUMPKIN SUNFLOWER

### *Condiments:*

- whipped butter
- olive oil + balsamic
- garlic and herb cheese

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

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### **SHRIMP COCKTAIL**

*American cocktail sauce, lime garlic remoulade*

### **VEGETABLE SPRING ROLLS**

*soy dipping sauce*

### **BBQ PORK SLIDER**

*slow cooked pulled pork, slaw, sharp cheddar*

### **CEVICHE\***

*marinated seafood, lime juice, onion, cilantro*

### **GREEK SALAD**

*vegetables, olives, feta, lemon herb dressing*

### **CAESAR SALAD**

*housemade dressing, parmesan*

### **CHICKEN NOODLE SOUP**

*roasted chicken broth, vegetable, egg noodles*

### **LENTIL, PUMPKIN AND CHORIZO**

*garlic, thyme, smoked paprika*

### **BAKED ZITI**

*ham, green peas and cheese*

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

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

### **ESCARGOTS BOURGUIGNONNE**

*farm raised snails, garlic butter*



*\*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 TILAPIA

*capers and parsley butter, sweet potatoes succotash*

## ROAST LEG OF LAMB\*

*crispy dijon potatoes, skillet brussels sprouts, au jus*

## WIENER SCHNITZEL



*home fried potatoes, creamed spinach*

## STUFFED PORTOBELLO MUSHROOMS

*spinach, butternut squash, mozzarella, stewed tomatoes*

## BAKED ZITI

*ham, green peas and cheese*

## FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

# FROM THE GRILL

## GRILLED SALMON\*

*lemon pepper marinade, steamed vegetables, mashed potatoes*

## GRILLED CHICKEN BREAST

*garlic & herbs, steamed vegetables, mashed potatoes*

## BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, steamed vegetables, mashed 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*

## BROILED LOBSTER TAIL

*served with drawn butter*

## 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*



## BONSAI SUSHI SHIP \* ( FOR 2) \$20.00

*California roll, Bang Bang Bonsai roll,*

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

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# DESSERT

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CHEESECAKE



*strawberry sauce*

CHOCOLATE PANNA COTTA

*warm chocolate sauce*

*-lower calories, no added sugar-*

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

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## COFFEE AND TEA

CAPPUCCINO \$ 3.25

LATTE \$ 3.25

ESPRESSO \$ 2.25

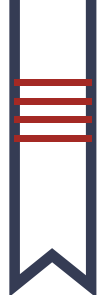
" ART OF TEA " SELECTION \$ 1.95



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

*Please inform your server if you have any food allergies*



## 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*