

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

- RUSTIC FRENCH
- PUMPKIN SUNFLOWER

### *Condiments:*

- whipped butter
- olive oil + balsamic

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

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### **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\*

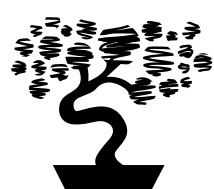
*9 oz. premium aged beef*

## 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

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## 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

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# COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50

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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*

*\*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*

*Surcharge of \$5.00 for third entree or more applies*



## 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*