



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

- BAGUETTE**
- MULTIGRAIN CRANBERRY**

### *Condiments:*

- whipped butter**
- olive oil + balsamic**
- bacon pan drippings**

## **APPETIZERS**

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### **SHRIMP COCKTAIL**

*American cocktail sauce, lime garlic remoulade*

### **QUESADILLA**

*chicken tinga, queso blanco, guacamole, crema, pico de gallo*

### **FRIED CALAMARI**

*zesty tomato sauce, lemon aioli*

### **MIXED GREENS**

*tomato, cucumber, red onions, carrots, balsamic dressing*

### **CAESAR SALAD**

*housemade dressing, parmesan*

### **ROASTED TOMATO SOUP**

*honey, olive oil, mint, basil*

### **SMOKED POBLANO AND CORN SOUP**

*roasted tomatoes, crema fresca, cumin, lime*

### **STRAWBERRY BISQUE**

*served chilled, sour cream and fresh mint*

## **RARE FINDS** .....

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

### **CURED SALMON, CANDIED TOMATO\***

*dill cream, lemon dressing*

*\*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

## SWEET & SOUR SHRIMP

*tangy sauce, scallion garlic fried rice*

## GRILLED MAHI MAHI

*pumpkin and okra stew, tomato relish*

## ROAST CHICKEN

*Bourbon glaze, grilled zucchini, skillet potatoes*

## BRAISED BEEF BRISKET

*garlic cheddar mash, roasted vegetables*

## VEGETABLE LASAGNA

*roasted vegetables, spinach, ricotta, tomato ragu*

## 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 \$ 20 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

## BONSAI SUSHI SHIP \* (FOR 2) \$18.00

*California roll, Bang Bang Bonsai roll,*

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

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# DESSERT

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## TIRAMISU

*mascarpone, lady finger, espresso, cocoa*

## STRAWBERRY CREAM

*chantilly cream, soy milk, toasted elderflower sponge  
-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

*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

*Tito's Handmade 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*