

BREADS *Select from:*

- CIABATTA**
- PETITE SOURDOUGH**

Condiments:

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

APPETIZERS

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

STEAMED MUSSELS

garlic bread

FLAT BREAD

bbq chicken, Monterey jack cheese

CAPRESE

fresh mozzarella, ripe tomatoes, balsamic, basil

VINE RIPENED TOMATOES AND CHOPPED LETTUCE

mild onions, basil, feta, raspberry vinaigrette

CAESAR SALAD

housemade dressing, parmesan

BAKED ONION SOUP

Swiss, parmesan cheese

WILD RICE, GRUYERE AND COUNTRY CHICKEN SOUP

dijon mustard, chives, sage

RARE FINDS

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

ALLIGATOR BEIGNETS

serrano aioli

MAINS

LASAGNA BOLOGNESE

four layers, meat sauce, three cheese, roasted tomato sauce

SHRIMP CREOLE

cajun tomatoes, peppers, onions, jambalaya rice

CORNMEAL CRUSTED CHICKEN BREAST

red skin potato mash, steamed broccoli

BBQ PORK SPARERIBS

southern baked beans, creamed corn, steak fries

CINNAMON PUMPKIN CHEESE PIE

baked in flaky pastry

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

**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.*

DESSERT

APPLE PIE

vanilla ice cream

PRALINE CAKE

gratinated meringue, hazelnut cream

-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

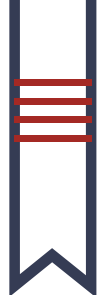
CAPPUCCINO \$ 3.25

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