



## APPETIZERS

### FRIED MOZZARELLA

*marinara sauce, fried basil*

### BAKED MEATBALLS

*pomodoro, mozzarella, provolone, parmigiano*

### SHRIMP COCKTAIL

*American cocktail sauce*

### HEART OF ICEBERG LETTUCE

*tomatoes, blue cheese, buttermilk ranch*

### CAESAR SALAD

*housemade dressing, parmesan*

### MANGO CREAM

*served chilled, fresh ginger*

### ROASTED BROCCOLI & THREE CHEESE

*sharp cheddar, parmesan, gruyere*

### TUSCAN MINISTRONE

*greens, roasted vegetables, cannellini beans, macaroni*

### LINGUINI, ITALIAN SAUSAGE

*bell peppers, mushrooms*

## RARE FINDS

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

### BBQ PULLED WILD BOAR

*cilantro, coleslaw, pepper jack*



**BONSAI SUSHI SHIP\*** (FOR 2) \$26.00  
*California roll, Bang Bang Bonsai roll,  
6 pcs assorted sushi (tuna, salmon, shrimp)*

## M A I N S

### SALMON CAKE\*

*garlic spinach, mustard cauliflower, dill sour cream*

### SOUTHERN FRIED CHICKEN

*mashed potatoes, gravy*

### GRILLED PORK CHOP

*mashed potato, braised green beans, pork au jus*

### GRILLED TOFU STEAK

*peppers, Asian greens, vegetable fried rice*

### LINGUINI, ITALIAN SAUSAGE

*bell peppers, mushrooms*

### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

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## FROM THE GRILL

### GRILLED TILAPIA

*lemon pepper marinade, vegetable medley, skillet potatoes*

### GRILLED CHICKEN BREAST

*garlic & herbs, vegetable medley, skillet potatoes*

### BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, vegetable medley, skillet potatoes*

## SAUCES

● 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*

*\*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 entrée or more applies*

## DESSERT

### BITTER N BLANC

*cinnamon dulce sauce*

### DOUBLE ROASTED PINEAPPLE

*white wine stewed pineapple  
-lower calories, no added sugar-*

### CARNIVAL MELTING CHOCOLATE CAKE

### FRESH TROPICAL FRUIT

### SELECTION OF ICE CREAM

### CHEESE PLATE

## COFFEE AND TEA

CAPPUCCINO \$3.75

ESPRESSO \$2.75

LATTE \$3.75

"ART OF TEA" SELECTION \$2.75

## COCKTAILS

*Talk about a fabulous start to the evening*

### BELLINI

*An always cheerful celebration of  
sparkling wine and peach purée. 10.50*

### SANGRIA

*Choose classic Red or fresh White. Featuring the hottest  
Sangría under the sun, Beso del Sol.  
11.50/gls 36/pitcher*

### 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. 11.00*

### SPICY CHIPOTLE PINEAPPLE MARTINI

*Stoli Vodka, Monin Chipotle Pineapple Syrup, pineapple juice and mint  
leaves. A refreshing, yet spicy start to your dinner. 12.00*

### THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka,  
Limoncello and cranberry juice. 12.00*

## LIQUID DESSERTS

### ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua.  
Coffee fan must have. 12.50*

### CHOCOLATE MARTINI

*A seductive mix of Stoli Vanil Vodka, Irish Cream and chocolate liqueur.  
The perfect finish to any meal. 12.00*

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