



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.