



## APPETIZERS

### SEAFOOD QUICHE

*marinated salad greens*

### ANTIPASTI

*Italian salami, prosciutto, fresh mozzarella and bruschetta*

### SHRIMP COCKTAIL

*American cocktail sauce*

### CUCUMBER SALAD

*yogurt dressing*

### CAESAR SALAD

*housemade dressing, parmesan*

### KANSAS CITY BEEF SOUP

*carrots, celery, onions*

### BUTTERNUT SQUASH SOUP

*herbs, cream*

### CHILLED WATERMELON SOUP

*lemon, mint*

### CHEESE TORTELLINI

*prosciutto, cherry tomatoes, leaf spinach*

## RARE

## FINDS

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

### BLOOD SAUSAGE

*green apple and leek fondue*



**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

### GRILLED JAPANESE SEA BASS FILLET

*honey jalapeño slaw, sweet potato mash*

### CHICKEN ALA GRECQUE

*broiled boneless chicken breast with herbs and tomato confit*

### VEAL PICCATA

*lemon, capers, mashed potato, broccoli, creamy pan sauce*

### PECAN CRUSTED TOFU

*collard greens, wax bean, carrot chips, truffle mustard aioli*

### CHEESE TORTELLINI

*prosciutto, cherry tomatoes, leaf spinach*

### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

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## FROM THE GRILL

### GRILLED SALMON\*

*lemon pepper marinade, steamed broccoli, skillet potatoes*

### GRILLED CHICKEN BREAST

*garlic & herbs, steamed broccoli, skillet potatoes*

### BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, steamed broccoli, 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 entree or more applies*

## DESSERT

### LEMON MERINGUE PIE

*lightly flamed*

### BLACK FOREST CHEESE CAKE

*kirschwasser, dark cherry coulis  
-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*

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