



APPETIZERS

CORN FRITTERS

pineapple coconut salsa

SHRIMP ESCABECHE*

pickled shrimp with red onions, garlic and vegetable strips

PINEAPPLE CUCUMBER SALAD

bell peppers, cherry tomatoes, honey lime dressing

CAESAR SALAD

housemade dressing, parmesan

SHRIMP COCKTAIL

American cocktail sauce

BLACK BEAN SOUP

rice, chopped onions

HOT AND SOUR SOUP

egg drops

CREAM OF LYCHEES

cream, vanilla, mint

STIR FRIED BUCKWHEAT PASTA

Napa cabbage, shitake mushrooms, snow peas, tofu, sprout

RARE

FINDS

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

BRAISED OX TONGUE

onion marmalade



BONSAI
Sushi

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

FRIED SHRIMP AND FISH

curly fries, remoulade sauce

ROASTED DUCKLING

red cabbage with apple, carrot mash

TERIYAKI PORK CHOP

honey sesame crisp potato stir-fry vegetables

YANKEE POT ROAST

root vegetables, red wine gravy

STIR FRY BUCKWHEAT PASTA

Napa cabbage, shitake mushrooms, snow peas, tofu, sprouts

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

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FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed vegetables, mashed potato

GRILLED CHICKEN BREAST

garlic & herbs, steamed vegetables, mashed potato

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, steamed vegetables, mashed potato

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

RED VELVET CAKE

cream cheese frosting

PEAR TART

milk crumble

-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.