



BREADS *Select from:*

- BAGUETTE
- WHOLE WHEAT

Condiments:

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

A P P E T I Z E R S

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

FRIED MOZZARELLA STICKS

marinara sauce

BAKED MEATBALL

pomodoro, mozzarella, provolone, parmigiano

MANGO CREAM

served chilled, vanilla and fresh ginger

HEART OF ICEBERG LETTUCE

tomatoes, butter ranch

CAESAR SALAD

housemade dressing, parmesan

ROASTED BROCCOLI & THREE CHEESE

sharp cheddar, parmesan, gruyere

TUSCAN MINISTRONE

greens, roasted vegetables, cannellini beans, macaroni

R A R E F I N D S

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

BRAISED OX TONGUE

onion marmalade

MAINS

LINGUINI, ITALIAN SAUSAGE

bell peppers, mushrooms

SALMON CAKE

garlic spinach, mustard cauliflower, dill, sour cream

SOUTHERN FRIED CHICKEN

mashed potatoes, gravy

GRILLED BEEF TENDERLOIN*

potato medley, braised green beans, red wine sauce

GRILLED TOFU STEAK

peppers, Asian greens, vegetable fried rice

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED BARRAMUNDI

lemon pepper marinade, steamed broccoli, skillet potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed broccoli, skillet potatoes

BROILED STRIP LOIN STEAK*

creamy peppercorn sauce, steamed broccoli, skillet potatoes

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 STRIP LOIN STEAK*

14-oz. of the favorite cut for steak lovers



BONSAI SUSHI SHIP * (FOR 2) \$18.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp), side salad*

SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

**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

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 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. \$8.75

THE FRESH ITALIAN

Refreshing and light with the essence of orange. Aperol, Bacardi Pineapple Rum, a touch of orange juice, citrus and a splash of soda. \$9.95

SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol.
\$9.75/GLS, \$34/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. \$10.50

THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice.
\$10.50*

LIQUID DESSERTS

ESPRESSOTINI

Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. \$10.95

CHOCOLATE MARTINI

A seductive mix of Absolut Vanilia Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. \$10.50