



BREADS *Select from:*

RUSTIC FRENCH

CIABATTA

Condiments:

whipped butter

olive oil + balsamic

tomato & olive tapenade

APPETIZERS

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

MARINATED CHICKEN TENDERS

sweet chili relish

FRIED SHRIMP

roasted red pepper remoulade

COBB SALAD

tomato, boiled egg, corn, romaine, iceberg, red wine vinaigrette

CAESAR SALAD

housemade dressing, parmesan

DILL LEMON COMFORT SOUP

shredded chicken, orzo, lemon broth, egg drop

STEAK ALE AND CHEDDAR SOUP

roasted vegetables, mushrooms, smoked onions

PEACH SOUP

served chilled with cinnamon and nutmeg

RARE FINDS.....

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

FROG LEGS, PROVENÇAL HERB BUTTER

garlic brioche

MAINS

PENNE MARISCOS

shrimp, calamari, mussels, tomato cream

CHICKEN MILANESE

tomato parmesan salad, sautéed green beans

BROILED PORK CHOP

smothered squash, mac n' cheese

BRAISED SHORT RIBS

potato gratin, sautéed green beans, red wine sauce

ENCHILADAS

black bean and vegetables, melted jack cheese, cashew mole, fresh cilantro

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

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

BAKED ALASKA

ice cream cake, meringue

-also available 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