



**B R E A D S** *Select from:*

- ☐ BAGUETTE
- ☐ MULTIGRAIN CRANBERRY

*Condiments:*

- ☐ whipped butter
- ☐ olive oil + balsamic

**A P P E T I Z E R S**

**QUESADILLA**  
*chicken tinga, queso blanco, guacamole, crema, pico de gallo*

**FRIED CALAMARI**  
*zesty tomato sauce*

**SHRIMP COCKTAIL**  
*American cocktail sauce*

**MIXED GREENS**  
*tomato, cucumber, red onions, carrots, balsamic dressing*

**CAESAR SALAD**  
*housemade dressing, parmesan*

**ROASTED TOMATO SOUP**  
*honey, olive oil, mint, basil*

**SMOKED POBLANO AND CORN SOUP**  
*roasted tomatoes, crema fresca, cumin, lime*

**STRAWBERRY BISQUE**  
*served chilled, sour cream and fresh mint*



**ROASTED VEGETABLE RICOTTA LASAGNA**  
*seasonal vegetables, ragu di pomodoro, 3 cheese crust*

**R A R E   F I N D S** .....  
*food you always wanted to try but haven't yet dared...*

**CURED SALMON, CANDIED TOMATO\***  
*dill cream, lemon dressing*

# MAINS

## SWEET & SOUR SHRIMP



*tangy sauce, scallion garlic fried rice*

## GRILLED MAHI MAHI

*pumpkin and okra stew, tomato relish*

## POLLO PARMIGIANA DELLA CUCINA

*Boneless cutlet of chicken, lightly breaded topped with marinara and mozzarella, served on spaghetti tomato sauce*



## BRAISED BEEF BRISKET

*garlic cheddar mash, roasted vegetables*

## ROASTED VEGETABLE RICOTTA LASAGNA

*seasonal vegetables, ragu di pomodoro, 3 cheese crust*

## FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

# FROM THE GRILL

## GRILLED SALMON\*

*lemon pepper marinade, sautéed vegetables, buttered potatoes*

## GRILLED CHICKEN BREAST

*garlic & herbs, sautéed vegetables, buttered potatoes*

## BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, sautéed vegetables, buttered potatoes*

# SAUCE

- 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*



BONSAI  
*Sushi*

**BONSAI SUSHI SHIP \* (FOR 2) \$26.00**

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

DESSERT

TIRAMISU



*mascarpone, lady finger, espresso, cocoa*

STRAWBERRY CREAM

*chantilly cream, soy milk, toasted elderflower sponge*  
*-lower calories, no added sugar-*

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50



A Voyage Back In Time With Your Favorites From Our Classic Menus.

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

*\*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*



## COCKTAILS

*Talk about a fabulous start to the evening*

### BELLINI

*A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. **\$9.95***

### 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. **\$10.50***

### SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol. **\$10.50/GLS, \$36/PTC***

### SPICY CHIPOTLE PINEAPPLE MARTINI

*Stoli Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. **\$11.50***

### THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice. **\$11.50***

## LIQUID DESSERTS

### ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. **\$11.95***

### CHOCOLATE MARTINI

*A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. **\$11.50***