



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***