Select from:

O CIABATTA

PETITE SOURDOUGH

• whipped butter

Oolive oil + balsamic

tenderloin, caramelized pineapple, citrus cream

chipotle aioli SHRIMP COCKTAIL

CREAM OF MUSHROOM

wild mushrooms cream soup with fresh herbs

fennel, tomato broth, roasted pumpkin

walnut, blue cheese dressing CAESAR SALAD

housemade dressing, parmesan

SPAGHETTI CARBONARA

ENTREES



GRILLED GARLIC SHRIMP

SLOW COOKED PRIME RIB*

ROOT VEGETABLES IN A PIE CRUST herbed ricotta mousse, roasted red pepper

lentils, basmati rice, papadam and raita

lemon pepper marinade, steamed vegetables, mashed potatoes

GRILLED SALMON*

BROILED STRIPLOIN STEAK*

Sauces

STEAKHOUSE SELECTION

Great Seafood and premium aged USDA beef,

seasoned and broiled to your exact specifications.

Chimichurri | Béarnaise | Peppercorn Sauce

A surcharge of \$23.00 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

BONSAI SUSHI SHIP * (FOR 2) \$26.00 California roll, Bang Bang Bonsai roll,

DESSERT=

VANILLA CRÉME BRÛLÉE

vanilla custard, caramelized sugar

6 pcs assorted sushi (tuna, salmon, shrimp), side salad

COFFEE CREAM CAKE espresso sabayon, oats crumble -lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE FRESH TROPICAL FRUIT 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

18% service charge will automatically be added to your order

Condiments:

- **BREADS**
- STARTER

BLACKENED PORK TART

FRIED OYSTERS

American cocktail sauce

SICILIAN MEATBALL SOUP BABY SPINACH SALAD

bacon, cream and parmesan cheese PAN FRIED STRIPED BASS potato gnocchi, green peas

lemon parmesan sauce, skillet vegetables baked potato, au jus

FEATURED INDIAN VEGETARIAN

FROM THE GRI

GRILLED CHICKEN BREAST garlic & herbs, steamed vegetables, mashed potatoes

creamy peppercorn sauce, steamed vegetables, mashed potatoes

GRILLED LAMB CHOPS* double cut, lamb au jus

CHEESE PLATE SELECTION OF ICE CREAMS

certain medical conditions.

Surcharge of \$5.00 for third entree or more applies