



B R E A D S *Select from:*

- ☐ BAGUETTE
- ☐ WHOLE WHEAT

- Condiments:*
- ☐ whipped butter
 - ☐ olive oil + balsamic

A P P E T I Z E R S

FRIED MOZZARELLA 
marinara sauce, fried basil

BAKED MEATBALLS
pomodoro, mozzarella, provolone, parmigiano

SHRIMP COCKTAIL
American cocktail sauce

HEART OF ICEBERG LETTUCE
tomatoes, blue cheese, buttermilk ranch

CAESAR SALAD
housemade dressing, parmesan

MANGO CREAM
served chilled, fresh ginger

ROASTED BROCCOLI & THREE CHEESE
sharp cheddar, parmesan, gruyere

TUSCAN MINESTRONE
greens, roasted vegetables, cannellini beans, macaroni

LINGUINI, ITALIAN SAUSAGE
bell peppers, mushrooms

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

BBQ PULLED WILD BOAR
cilantro, coleslaw, pepper jack

MAINS

SALMON COULIBIAC*



rice and spinach filling, wrapped in puff pastry, oven baked

SOUTHERN FRIED CHICKEN

mashed potatoes, gravy

GRILLED PORK CHOP

mashed potato, braised green beans, pork au jus

GRILLED TOFU STEAK

peppers, Asian greens, vegetable fried rice

LINGUINI, ITALIAN SAUSAGE

bell peppers, mushrooms

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED TILAPIA

lemon pepper marinade, vegetable medley, skillet potatoes

GRILLED CHICKEN BREAST

garlic & herbs, vegetable medley, skillet potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, vegetable medley, skillet 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

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 \$3.50

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***