## 

B R E A D S Select from:CIABATTAPETITE SOURDOUGH

Condiments:
O whipped butter

- olive oil + balsamic


## APPETIZERS

STEAMED MUSSELS
garlic bread

## FLAT BREAD

bbq chicken, Monterey jack cheese
CAPRESE
fresh mozzarella, ripe tomatoes, balsamic, basil

## SHRIMP COCKTAIL

American cocktail sauce

## VINE RIPENED TOMATOES AND CHOPPED LETTUCE

mild onions, basil, feta, raspberry vinaigrette
CAESAR SALAD
housemade dressing, parmesan

## FRENCH ONION SOUP

Swiss, parmesan cheese
WILD RICE, GRUYERE AND COUNTRY CHICKEN SOUP
dijon mustard, chives, sage
LASAGNA BOLOGNESE
four layers, meat sauce, three cheese, roasted tomato sauce
RARE FINDS
food you always wanted to try but haven't yet dared...

## ALLIGATOR BEIGNETS

serrano aioli

## MAINS

## SHRIMP CREOLE

cajun tomatoes, peppers, onions, jambalaya rice

## supreme of poulet farcie

chicken breast stuffed with spinach and cheese, tarragon sauce

## BBQ PORK SPARERIBS

southern baked beans, creamed corn, steak fries

## CORN, CHILI, QUINOA BAKED TOMATO

potato and jalapeño croquette, cheese sauce, leek hash

## LASAGNA BOLOGNESE

four layers, meat sauce, three cheese, roasted tomato sauce

## FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

## FROM THE GRILL <br> GRILLED SALMON*

lemon pepper marinade, sautéed vegetables, buttered potatoes

## GRILLED CHICKEN BREAST

garlic E® herbs, sautéed vegetables, buttered potatoes

## BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, sautéed vegetables, buttered potatoes

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SAUCE
-chimichurri \bulletbéarnaise \bulletpeppercorn sauce
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— STEAKHOUSE SELECTION
    great seafood and premium aged USDA beef,
    seasoned and broiled to your exact specifications.
    a surcharge of \$ 23 applies to each entrée
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## SURF \& TURF*

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lobster tail \(\mathcal{E}\) grilled filet mignon
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## BROILED FILET MIGNON*

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9 oz. premium aged beef
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## NEW YORK STRIPLOIN STEAK*

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14-oz. of the favorite cut for steak lovers
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## GRILLED LAMB CHOPS*

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double cut, lamb au jus
BONSAI SUSHI SHIP * (FOR 2) \$26.00
California roll, Bang Bang Bonsai roll,
BONSAI 6 pcs assorted sushi (tuna, salmon, shrimp), side salad sushi
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## DESSERT

APPLE PIE<br>vanilla ice cream<br>\section*{PRALINE CAKE}<br>gratinated meringue, hazelnut cream<br>-lower calories, no added sugar-<br>CARNIVAL MELTING CHOCOLATE CAKE<br>FRESH TROPICAL FRUIT<br>SELECTION OF ICE CREAMS<br>CHEESE PLATE<br>COFFEE AND TEA<br>CAPPUCCINO $\$ 3.50$<br>LATTE $\$ 3.50$<br>ESPRESSO \$2.50<br>" ART OF TEA " SELECTION \$2.50

(9)
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 bave 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. $\mathbf{\$ 1 0 . 5 0}$

## 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

