

# **APPETIZERS**

### MARINATED CHICKEN TENDERS

sweet chili relish

# ERBAZZONE F

a savory pie filled with fresh kale and spinach, parmigiano-reggiano cheese, marinara sauce

### SHRIMP COCKTAIL

cocktail sauce

# INSALATA DI TONNO E FAGIOLI

cannellini beans, tuna, red onions, olive oil, Mantova red wine vinegar, flake salt

# CAESAR SALAD

housemade dressing, parmesan

### DILL LEMON COMFORT SOUP

shredded chicken, orzo, lemon broth, egg drop

# STEAK ALE AND CHEDDAR SOUP

roasted vegetables, mushrooms, smoked onions

### PEACH SOUP

served chilled, mint

# FROG LEGS, PROVENÇAL HERB BUTTER

garlic brioche



BONSAI SUSHI SHIP\* (FOR 2) \$26.00 California roll, Bang Bang Bonsai roll, 6 pcs assorted sushi (tuna, salmon, shrimp)

\*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

# MAINS

### COUNTRY FRIED CHICKEN

cheddar mash, pickle slaw, gravy

#### JERK PORK LOIN

island spices, rice and beans, scallion

### COSTINE BRASATE 🏴



braised short ribs, roasted polenta, sautéed green beans, mushroom sauce

#### VEGETABLE WELLINGTON

tomatoes, roasted peppers, mushroom, feta cheese

# PENNE ALLO SCOGLIO

shrimp, calamari, mussels, fresh tomato cream sauce, olive oil

### FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

### FROM THE GRILL

### **GRILLED SALMON\***

lemon pepper marinade, steamed broccoli, skillet potatoes

#### GRILLED CHICKEN BREAST

garlic & herbs, steamed broccoli, skillet potatoes

#### BROILED STRIPLOIN STEAK\*

creamy peppercorn sauce, steamed broccoli, skillet potatoes

#### SAUCES

chimichurri churri

béarnaise

peppercorn sauce

Surcharge of \$5.00 for third entree or more applies

18% service charge will automatically be added to your order

### 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

### DESSERT

SPUMONI CASSATA

Ice cream terrine, fluffy cream, candied fruits -also available lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE
FRESH TROPICAL FRUIT
SELECTION OF ICE CREAM
CHEESE PLATE

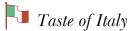
#### COFFEE AND TEA

CAPPUCCINO \$3.75

ESPRESSO \$2.75

**LATTE \$3.75** 

"ART OF TEA" SELECTION \$2.75



Please inform your server if you have any food allergies.