



## **BREADS** *Select from:*

- BAGUETTE
- WHOLE WHEAT

### *Condiments:*

- whipped butter
- olive oil + balsamic

## **A P P E T I Z E R S**

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### **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 MINISTRONE**

*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

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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

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## 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*



## 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*