



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

- RUSTIC FRENCH
- PUMPKIN SUNFLOWER

### *Condiments:*

- whipped butter
- olive oil + balsamic

## **APPETIZERS**

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### **SEAFOOD QUICHE**

*marinated salad greens*

### **ANTIPASTI**

*Italian salami, prosciutto, fresh mozzarella and bruschetta*

### **SHRIMP COCKTAIL**

*American cocktail sauce*

### **CUCUMBER SALAD**

*yogurt dressing*

### **CAESAR SALAD**

*housemade dressing, parmesan*

### **KANSAS CITY BEEF SOUP**

*carrots, celery, onions*

### **BUTTERNUT SQUASH SOUP**

*herbs, cream*

### **CHILLED WATERMELON SOUP**

*lemon, mint*

### **CHEESE TORTELLINI**

*prosciutto, cherry tomatoes, leaf spinach*

## **RARE FINDS** .....

*food you always wanted to try but haven't yet dared...*

### **BLOOD SAUSAGE**

*green apple and leek fondue*

## MAINS

### GRILLED JAPANESE SEA BASS FILLET

*honey jalapeño slaw, sweet potato mash*

### CHICKEN ALA GRECQUE

*broiled boneless chicken breast with herbs and tomato confit*

### VEAL PICCATA

*lemon, capers, mashed potato, broccoli, creamy pan sauce*

### PECAN CRUSTED TOFU

*collard greens, wax bean, carrot chips, truffle mustard aioli*

### CHEESE TORTELLINI

*prosciutto, cherry tomatoes, leaf spinach*

### 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*

## 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 chops*



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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## LEMON MERINGUE PIE

*lightly flamed*

## BLACK FOREST CHEESE CAKE

*kirschwasser, dark cherry coulis*

*-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

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*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*