



BREADS *Select from:*

RUSTIC FRENCH

CIABATTA

Condiments:

whipped butter

olive oil + balsamic

APPETIZERS

SPINACH AND RICOTTA CREPE

tomato and basil broth

JALAPEÑO POPPERS

black eyed peas and corn salsa

SHRIMP COCKTAIL

American cocktail sauce

GREEN BEAN AND TOMATO

tender greens, tossed in vinaigrette

CAESAR SALAD

housemade dressing, parmesan

BOUILLABASSE

seafood soup

THREE BEAN SOUP

beans cooked in seasoned broth, ham, fresh herbs

CHILLED TOMATO AND ORANGE SOUP

olive oil, Greek yogurt

TAGLIATELLE BOLOGNESE

meat sauce, parmesan shaving

RARE FINDS

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

VENISON SPRING ROLL

tomato and bbq dip

MAINS

GRILLED BARRAMUNDI FILLET

sautéed spinach, parsley potatoes

CHICKEN POT PIE

flaky crust, carrot, green peas, mushroom sauce

PORK PICATTA

pan fried, buttered green beans, creamy caper sauce

ZUCCHINI & EGGPLANT PARMIGIANA

pomodoro sauce

TAGLIATELLE BOLOGNESE

meat sauce, parmesan shaving

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

AMARETTO CAKE

almond dacquoise, dark chocolate

APPLE GALETTE

fig and ginger pudding

-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

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