



APPETIZERS

QUESADILLA

chicken tinga, queso blanco, guacamole, crema, pico de gallo

FRIED CALAMARI

zesty tomato sauce

SHRIMP COCKTAIL

American cocktail sauce

MIXED GREENS

tomato, cucumber, red onions, carrots, balsamic dressing

CAESAR SALAD

housemade dressing, parmesan

ROASTED TOMATO SOUP

honey, olive oil, mint, basil

SMOKED POBLANO AND CORN SOUP

mild peppers, crema fresca, cumin, lime

STRAWBERRY BISQUE

served chilled, sour cream and fresh mint

ROASTED VEGETABLE RICOTTA LASAGNA

seasonal vegetables, ragu di pomodoro, 3 cheese crust

RARE

FINDS

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

CURED SALMON, CANDIED TOMATO*

dill cream, lemon dressing



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

M A I N S

SWEET & SOUR SHRIMP

tangy sauce, scallion garlic fried rice

GRILLED MAHI MAHI

pumpkin and okra stew, tomato relish

POLLO PARMIGIANA DELLA CUCINA

boneless cutlet of chicken, lightly breaded topped with marinara and mozzarella, served on spaghetti tomato sauce

Cucina
del
CAPITANO

BRAISED BEEF BRISKET

garlic cheddar mash, roasted vegetables

ROASTED VEGETABLE RICOTTA LASAGNA

seasonal vegetables, ragu di pomodoro, 3 cheese crust

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

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FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, sautéed vegetables, buttered potatoes

GRILLED CHICKEN BREAST

garlic & herbs, sautéed vegetables, buttered potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, sautéed vegetables, buttered potatoes

SAUCES

● 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

**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

DESSERT

TIRAMISU

mascarpone, lady finger, espresso, cocoa

STRAWBERRY CREAM

*Chantilly cream, soy milk, toasted elderflower sponge
-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

COCKTAILS

Talk about a fabulous start to the evening

BELLINI

*An always cheerful celebration of
sparkling wine and peach purée. 10.50*

SANGRIA

*Choose classic Red or fresh White. Featuring the hottest
Sangría under the sun, Beso del Sol.
11.50/gls 36/pitcher*

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. 11.00*

SPICY CHIPOTLE PINEAPPLE MARTINI

*Stoli Vodka, Monin Chipotle Pineapple Syrup, pineapple juice and mint
leaves. A refreshing, yet spicy start to your dinner. 12.00*

THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka,
Limoncello and cranberry juice. 12.00*

LIQUID DESSERTS

ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua.
Coffee fan must have. 12.50*

CHOCOLATE MARTINI

*A seductive mix of Stoli Vanil Vodka, Irish Cream and chocolate liqueur.
The perfect finish to any meal. 12.00*

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Please inform your server if you have any food allergies.