



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

- RUSTIC FRENCH
- SOUTHERN CORN BREAD

### *Condiments:*

- whipped butter
- olive oil + balsamic

## **APPETIZERS**

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### **SHRIMP COCKTAIL**

*American cocktail sauce*

### **NATCHITOCHEs MEAT PIE**

*Louisiana style, ground beef, spices, buttermilk dressing*

### **FRIED PICKLES AND TOMATOES**

*creole remoulade*

### **GEORGIA STONE FRUIT AND APPLE SALAD**

*almonds, cranberry, jack cheese, honey vinaigrette*

### **CAESAR SALAD**

*house made dressing, parmesan*

### **GUMBO CREOLE**

*chicken, smoked sausage, seafood, creole spices*

### **ROASTED SWEET POTATO SOUP**

*cheddar, buttermilk and cornbread*

### **CREAMY PASTALAYA**

*penne, chicken, smoked sausage, bell peppers, creole seasoning, parmesan*

# MAINS

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## PECAN CRUSTED FISH

*Pontchartrain dressing, stewed seafood*

## LOW COUNTRY SMOTHERED CHICKEN

*garlic and parmesan roasted broccoli, skillet ranch potatoes*

## SLOW COOKED BRISKET

*Memphis BBQ Sauce, mac and cheese, braised greens*

## PUMPKIN AND OKRA STEW

*roasted tomato sauce, cheddar grits*

## CREAMY PASTALAYA

*penne chicken, smoked sausage, bell peppers, creole seasoning, parmesan*

## FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

# FROM THE GRILL

## GRILLED SALMON\*

*lemon pepper marinade, steamed vegetable, mashed potatoes*

## GRILLED CHICKEN BREAST

*garlic & herbs, steamed vegetable, mashed potatoes*

## BROILED STRIPLOIN STEAK\*

*creamy peppercorn sauce, steamed vegetable, mashed 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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## PEACH COBBLER

*brown sugar and whiskey infused*

## TEXAS CHOCOLATE CAKE

*sheet cake style with whipped cream  
-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*



## 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*