



APPETIZERS

VEGETABLE SPRING ROLLS

soy dipping sauce

BBQ PORK SLIDER

slow cooked pulled pork, slaw, sharp cheddar

SHRIMP COCKTAIL

American cocktail sauce

CEVICHE*

marinated seafood, lime juice, onion, cilantro

GREEK SALAD

vegetables, olives, feta, lemon herb dressing

CAESAR SALAD

housemade dressing, parmesan

CHICKEN NOODLE SOUP

roasted chicken broth, vegetable, egg noodles

LENTIL, PUMPKIN AND CHORIZO

garlic, thyme, smoked paprika

BAKED ZITI

ham, green peas and cheese

RARE

FINDS

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

ESCARGOTS BOURGUIGNONNE

farm raised snails, garlic butter



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

MAINS

GRILLED TILAPIA

capers and parsley butter, sweet potatoes succotash

ROAST LEG OF LAMB*

dijon potatoes, skillet brussels sprouts, au jus

VEAL PARMESAN

spaghetti pomodoro, roasted broccoli

STUFFED PORTOBELLO MUSHROOMS

spinach, butternut squash, mozzarella, stewed tomatoes

BAKED ZITI

ham, green peas and cheese

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

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FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed vegetables, mashed potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed vegetables, mashed potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, steamed vegetables, mashed 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 entrée or more applies

DESSERT

CHEESECAKE

strawberry sauce

CHOCOLATE PANNA COTTA

warm chocolate sauce

-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.