

STARTER

CRAB CAKE

herbs, mustard, remoulade

STUFFED MUSHROOMS

spinach, Romano cheese, herbs

SHRIMP COCKTAIL

American cocktail sauce

WEST INDIAN PUMPKIN SOUP

oven roasted and fine herbs

NEW ENGLAND CLAM CHOWDER

potatoes, steamer clams, thyme

FOUR SEASON SALAD

lettuce, corn, cucumber, tomato

CAESAR SALAD

housemade dressing, parmesan

ENTREES

FETTUCCHINE ALFREDO

grilled chicken, mushroom, parmesan cream

GRILLED JUMBO SHRIMP

marinated with garlic, crushed pink peppercorn, served with mont d'or potatoes, roasted cauliflower

TERIYAKI SALMON*

stir fried noodles

FILET MIGNON*

string beans, red wine sauce

GREEK SPINACH PIE

flaky phyllo pastry, chickpeas and potato stew

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED BARRAMUNDI

lemon pepper marinade, roasted vegetables & potatoes

GRILLED CHICKEN BREAST

garlic & herbs, roasted vegetables & potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, roasted vegetables & 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

NEW YORK STRIPLOIN*

14-oz. of the favorite cut for steak lovers

BROILED FILET MIGNON*

9 oz. premium aged beef

GRILLED LAMB CHOPS*

double cut, lamb au jus



BONSAI
Sushi

BONSAI SUSHI SHIP * (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp)*

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 entrée or more applies

== **DESSERT** ==

GRAND MARNIER SOUFFLÉ

orange creme anglaise

KEY LIME MOUSSE

-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

Please inform your server if you have any food allergies

== **COCKTAILS** ==

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