



APPETIZERS

MICHIGAN PASTY

filled with beef and potatoes, honey mustard dip

BUFFALO CAULIFLOWER

creamy truffle sauce

BLT SALAD

romaine, bacon, blue cheese, croûtons, herb dressing

SHRIMP COCKTAIL

American cocktail sauce

CAESAR SALAD

housemade dressing, parmesan

PUMPKIN HARIRA SOUP

sweet paprika, turmeric, coriander

BAKED POTATO AND CHEDDAR SOUP

smoked infusion, pickle juice, crispy onion, bacon

ICED BING CHERRY SOUP

fresh mint

PENNE SICILIANA

zucchini, eggplant, tomato, mozzarella

RARE FINDS

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

BRAISED RABBIT

puff pastry shell, red wine sauce



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

SEAFOOD NEWBURG

shrimp, calamari, scallops, mussels, lobster cream, green peas pilaf

ROAST TURKEY

traditional stuffing, Bourbon maple sweet potato, gravy

SLOW COOKED PRIME RIB*

double cooked potato, au jus

EGGPLANT PARMIGIANA

roasted tomato sauce, mozzarella, basil

PENNE SICILIANA

zucchini, eggplant, tomato, mozzarella

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

CAPPUCCINO PIE

coffee ice cream, creme Chantilly

CHOCOLATE AND CHEESE BROWNIE

*sesame crunch, coffee anglaise
-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.