



APPETIZERS

FIRE ROASTED CHICKEN

BLT salad, sesame dressing

SMOKED SALMON*

horseradish cream

SHRIMP COCKTAIL

American cocktail sauce

BUTTER LETTUCE

cherry tomatoes, blue cheese

CAESAR SALAD

housemade dressing, parmesan

LENTIL SOUP

frankfurters

SEAFOOD CHOWDER

herbed garlic bread

CHILLED CUCUMBER SOUP

yogurt and dill

TEX MEX PENNE

ground beef, kernel corn, tomatoes, chili and bell peppers

RARE

FINDS

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

TUNA TARTARE*

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

BLACKENED TILAPIA

dirty rice, green beans, citrus aioli

CHICKEN MARSALA

swiss chard, potato mash, mushroom marsala sauce

SMOKED PORK LOIN

fork mashed yam and swiss chard

BAKED POLENTA

wild mushrooms in cream

TEX MEX PENNE

ground beef, kernel corn, tomatoes, chili and bell peppers

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

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FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed vegetables, mashed potato

GRILLED CHICKEN BREAST

garlic & herbs, steamed vegetables, mashed potato

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, steamed vegetables, mashed potato

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

HAZELNUT & PEANUT CAKE

ginger ice cream, five spice caramel

OVEN ROASTED APPLE

*citrus reduction, almond raisin crust
-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*

Please inform your server if you have any food allergies.