**APPETIZERS**

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

**ESCARGOTS BOURGUIGNONNE**
farm raised snail, garlic butter

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**BREADS**
Select from:

- **RUSTIC FRENCH**
- **PUMPKIN SUNFLOWER**

**Condiments:**
- whipped butter
- olive oil + balsamic
- garlic and herb cheese

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**SHRIMP COCKTAIL**
American cocktail sauce, lime garlic remoulade

**VEGETABLE SPRING ROLLS**
soy dipping sauce

**BBQ PORK SLIDER**
slow cooked pulled pork, slaw, sharp cheddar

**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

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*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.*

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Grab an [accessible menu](#).
# MAINS

**BAKED ZITI**  
ham, green peas and cheese

**GRILLED TILAPIA**  
capers and parsley butter, sweet potatoes succotash

**ROAST LEG OF LAMB**  
crispy dijon potatoes, skillet brussels sprouts, au jus

**VEAL PARMESAN**  
spaghetti pomodoro, roasted broccoli

**STUFFED PORTOBELLO MUSHROOMS**  
spinach, butternut squash, mozzarella, stewed tomatoes

**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

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## SAUCES

- chimichurri  
- béarnaise  
- peppercorn sauce

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## STEAKHOUSE SELECTION

great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. A surcharge of $23 applies to each entrée

**BROILED LOBSTER TAIL**  
served with drawn butter

**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

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**BONSAI SUSHI SHIP** *(FOR 2) $18.00*  
California roll, Bang Bang Bonsai roll, 6 pcs assorted sushi (tuna, salmon, shrimp), side salad

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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 CREAMS

CHEESE PLATE

COFFEE AND TEA

CAPPUCINO $ 3.25
LATTE $ 3.25
ESPRESSO $ 2.25
"ART OF TEA" SELECTION $ 1.95

COCKTAILS

Talk about a fabulous start to the evening

BELLINI
A refreshing celebration of Sparkling Wine playfully mixed with peach purée.

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.

SANGRIA
Choose classic Red or fresh White. Featuring the hottest Sangria under the sun, Beso del Sol.
Available by glass or pitcher

SPICY CHIPOTLE PINEAPPLE MARTINI
Stoli Vodka, chipotle pineapple syrup, pineapple juice and mint leaves.
A refreshing, yet spicy start to your dinner.

THE CARNIVAL COSMO
Carnival’s twist on this ever-popular concoction.
Prepared with Skyy Vodka, Limoncello and cranberry juice.

LIQUID DESSERTS

ESPRESSOTINI
Fresh espresso, Grey Goose Vodka with touch of Kahlua.
Coffee fan must have.

CHOCOLATE MARTINI
A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur.
The perfect finish to any meal.

Please inform your server if you have any food allergies.