



## **BREADS** *Select from:*

- BAGUETTE
- MULTIGRAIN CRANBERRY

### *Condiments:*

- whipped butter
- olive oil + balsamic

## **APPETIZERS**

---

### **QUESADILLA**

*chicken tinga, queso blanco, guacamole, crema, pico de gallo*

### **FRIED CALAMARI**

*zesty tomato sauce*

### **SHRIMP COCKTAIL**

*American cocktail sauce*

### **MIXED GREENS**

*tomato, cucumber, red onions, carrots, balsamic dressing*

### **CAESAR SALAD**

*housemade dressing, parmesan*

### **ROASTED TOMATO SOUP**

*honey, olive oil, mint, basil*

### **SMOKED POBLANO AND CORN SOUP**

*roasted tomatoes, crema fresca, cumin, lime*

### **STRAWBERRY BISQUE**



*served chilled, sour cream and fresh mint*

### **ROASTED VEGETABLE RICOTTA LASAGNA**

*seasonal vegetables, ragu di pomodoro, 3 cheese crust*

## **RARE FINDS** .....

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

### **CURED SALMON, CANDIED TOMATO\***

*dill cream, lemon dressing*

*\*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.*

# MAINS

## SWEET & SOUR SHRIMP



*tangy sauce, scallion garlic fried rice*

## GRILLED MAHI MAHI

*pumpkin and okra stew, tomato relish*

## POLLO PARMIGIANA DELLA CUCINA

*Boneless cutlet of chicken, lightly breaded topped with marinara and mozzarella, served on spaghetti tomato sauce*

*Cucina*  
del  
CAPITANO

## BRAISED BEEF BRISKET

*garlic cheddar mash, roasted vegetables*

## ROASTED VEGETABLE RICOTTA LASAGNA

*seasonal vegetables, ragu di pomodoro, 3 cheese crust*

## FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

# 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*

# SAUCE

- 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*



## BONSAI SUSHI SHIP \* ( FOR 2) \$20.00

*California roll, Bang Bang Bonsai roll,*

*6 pcs assorted sushi (tuna, salmon, shrimp), side salad*

*\*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.*

# DESSERT

---

## TIRAMISU



*mascarpone, lady finger, espresso, cocoa*

## STRAWBERRY CREAM

*chantilly cream, soy milk, toasted elderflower sponge  
-lower calories, no added sugar-*

## CARNIVAL MELTING CHOCOLATE CAKE

## FRESH TROPICAL FRUIT

## SELECTION OF ICE CREAMS

## CHEESE PLATE

---

## COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50

---



*A Voyage Back In Time With Your Favorites From Our Classic Menus.*

*Please inform your server if you have any food allergies*



## COCKTAILS

*Talk about a fabulous start to the evening*

### BELLINI

*A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. \$9.95*

### 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. \$10.50*

### SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol. \$10.50/GLS, \$36/PTC*

### SPICY CHIPOTLE PINEAPPLE MARTINI

*Stoli Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. \$11.50*

### THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice. \$11.50*

## LIQUID DESSERTS

### ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. \$11.95*

### CHOCOLATE MARTINI

*A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. \$11.50*