



BREADS *Select from:*

- BAGUETTE
- MULTIGRAIN CRANBERRY

Condiments:

- whipped butter
- olive oil + balsamic
- bacon pan drippings

APPETIZERS

SHRIMP COCKTAIL

American cocktail sauce, lime garlic remoulade

QUESADILLA

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

FRIED CALAMARI

zesty tomato sauce, lemon aioli

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

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

ROAST CHICKEN

Bourbon glaze, grilled zucchini, skillet potatoes

BRAISED BEEF BRISKET

garlic cheddar mash, roasted vegetables

VEGETABLE LASAGNA

roasted vegetables, spinach, ricotta, tomato ragu

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 STRIP LOIN STEAK*

creamy peppercorn sauce, sautéed vegetables, buttered potatoes

STEAKHOUSE SELECTION

great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$ 20 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 STRIP LOIN STEAK*

14-oz. of the favorite cut for steak lovers



BONSAI
Sushi

BONSAI SUSHI SHIP * (FOR 2) \$18.00

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

SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

**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 \$ 3.25

LATTE \$ 3.25

ESPRESSO \$ 2.25

" ART OF TEA " SELECTION \$ 1.95

Please inform your server if you have any food allergies