

CELEBRATING DELICIOUS FOOD &

## FEAST

NEW FRIENDS ON THE OPEN SEAS

### BREADS

Select from:

- BAGUETTE
- MULTIGRAIN CRANBERRY

Condiments:

- whipped butter
- olive oil + balsamic
- garlic and herb cheese

### APPETIZER

#### SHRIMP COCKTAIL

*American cocktail sauce, lime garlic remoulade*

#### CRAB CAKE

*herbs, mustard, remoulade*

#### STUFFED MUSHROOMS

*spinach, Romano cheese, herbs*

#### MOROCCAN PUMPKIN HARIRA SOUP

*burnt butter, Greek yogurt*

#### NEW ENGLAND CLAM CHOWDER

*potatoes, steamer clams, thyme*

#### FOUR SEASON SALAD

*lettuce, corn, cucumber, tomato*

#### CAESAR SALAD

*housemade dressing, parmesan*

Feast 2

## ENTREES

#### FUSILLI, MUSHROOM CREAM

*grilled chicken tender, mushroom, reggianito*

#### GRILLED GARLIC SHRIMPS

*lemon parmesan sauce, skillet vegetables*

#### TERIYAKI SALMON\*

*stir fried noodles*

#### FILET MIGNON\*

*string beans, red wine sauce*

#### GREEK SPINACH PIE

*flaky phyllo pastry, chickpeas and potato stew*

#### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

### FROM THE GRILL

#### GRILLED BARRAMUNDI

*lemon pepper marinade, roasted vegetables & potatoes*

#### GRILLED CHICKEN BREAST

*garlic & herbs, roasted vegetables & potatoes*

#### BROILED FLAT IRON STEAK\*

*creamy peppercorn sauce, roasted vegetables & potatoes*

### STEAKHOUSE SELECTION

*Great Seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. A surcharge of \$20.00 applies to each entrée*

#### BROILED LOBSTER TAIL

*served with drawn butter*

#### SURF & TURF\*

*lobster tail & grilled filet mignon*

#### NEW YORK STRIP LOIN STEAK\*

*14-oz. of the favorite cut for steak lovers*

#### GRILLED LAMB CHOPS\*

*double cut lamb chops*



#### BONSAI SUSHI SHIP \* (FOR 2) \$18.00

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

### Sauces

*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.*

Feast 2

CELEBRATING DELICIOUS

AMERICAN

**FEAST**

DESSERTS & COCKTAILS

**DESSERT**

**GRAND MARNIER SOUFFLÉ**  
*orange creme anglaise*

**KEY LIME MOUSSE**  
*-lower calories, no added sugar-*

**CARNIVAL MELTING CHOCOLATE CAKE**

**FRESH TROPICAL FRUIT**

**CHEESE PLATE**

**SELECTION OF ICE CREAMS**

**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*