



## BREADS *Select from:*

- RUSTIC FRENCH
- CIABATTA

### *Condiments:*

- whipped butter
- olive oil + balsamic
- tomato & olive tapenade

## APPETIZERS

### SHRIMP COCKTAIL

*American cocktail sauce, lime garlic remoulade*

### MARINATED CHICKEN TENDERS

*sweet chili relish*

### FRIED SHRIMP

*roasted red pepper remoulade*

### COBB SALAD

*tomato, boiled egg, corn, romaine, iceberg, red wine vinaigrette*

### CAESAR SALAD

*housemade dressing, parmesan*

### DILL LEMON COMFORT SOUP

*shredded chicken, orzo, lemon broth, egg drop*

### STEAK ALE AND CHEDDAR SOUP

*roasted vegetables, mushrooms, smoked onions*

### PEACH SOUP

*served chilled with cinnamon and nutmeg*

### RARE FINDS

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

### FROG LEGS, PROVENÇAL HERB BUTTER

*garlic brioche*

## MAINS

### PENNE MARISCOS

*shrimp, calamari, mussels, tomato cream*

### CHICKEN MILANESE

*tomato parmesan salad, sautéed green beans*

### BROILED PORK CHOP

*smothered squash, mac n' cheese*

### BRAISED SHORT RIBS

*potato gratin, sautéed green beans, red wine sauce*

### ENCHILADAS

*black bean and vegetables, melted jack cheese, cashew mole, fresh cilantro*

### FEATURED INDIAN VEGETARIAN

*lentils, basmati rice, papadam and raita*

## FROM THE GRILL

### GRILLED SALMON\*

*lemon pepper marinade, steamed broccoli, skillet potatoes*

### GRILLED CHICKEN BREAST

*garlic & herbs, steamed broccoli, skillet potatoes*

### BROILED STRIP LOIN STEAK\*

*creamy peppercorn sauce, steamed broccoli, skillet 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 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

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## BAKED ALASKA

*ice cream cake, meringue*

*-also available lower calories, no added sugar-*

## CARNIVAL MELTING CHOCOLATE CAKE

## FRESH TROPICAL FRUIT

## SELECTION OF ICE CREAMS

## CHEESE PLATE

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## 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*