## Appetizer

#### MARINATED CHICKEN TENDERS

sweet chili relish, crunc<mark>hy Asian cab</mark>ba<mark>ge</mark> slaw

#### LASAGNA BOLOGNESE

beef ragout, ricotta, mozzarella, bechamel sauce

#### SHRIMP COCKTAIL

cocktail sauce

#### **GREEK SALAD**

vegetables, olives, feta, lemon herb dressing

#### CAESAR SALAD

house made dressing, parmesan

#### CHICKEN NOODLE SOUP

roasted chicken broth, vegetables, egg noodles

#### WEST INDIAN PUMPKIN SOUP

oven roasted and fine herbs

BONSAI SUSHI SHIP\* (FOR 2) \$26.00 California roll, Bang Bang Bonsai roll, 6 pcs assorted sushi (tuna, salmon, shrimp)



18% service charge will automatically be added to your order

#### **Emeril Selects**

#### Appetizer

#### CRAB AND SHRIMP CAKE

charred corn and apple slaw, remoulade sauce

# Emeril

#### Entree

#### **CHICKEN ROULADE**

chicken stuffed with prosciutto and sage, bourbon mashed potato, sautéed greens, creamy jus



## Entree

#### GRILLED SWORD FISH FILLET

smashed fingerling potatoes, fava beans and cherry tomato salad, citrus saffron sauce

#### BRAISED LAMB SHANK

garlic mashed potatoes, five bean stew, lamb jus

#### HONEY GLAZED PORK LOIN

mashed potatoes, sautéed green beans

#### LASAGNA BOLOGNESE

beef ragout, ricotta, mozzarella, bechamel sauce

#### HERB CRUSTED STUFFED PORTOBELLO MUSHROOM

spinach, couscous, baby carrot, marinara sauce

#### FEATURED INDIAN VEGETARIAN

tangy yogurt curry with onion fritters, veg jalfrezi, peas & onion pulao

## Featured Salad

#### SOUTHWESTERN QUINOA BABY SHRIMP

butter lettuce, pinto beans, tomatoes, avocado, corn and smokey lime dressing

## Everyday

#### GRILLED CHICKEN BREAST

garlic & herbs, roasted vegetable medley, potatoes romanoff

#### BROILED STRIPLOIN STEAK\*

creamy peppercorn sauce, roasted vegetable medley, potatoes romanoff

### Sauces: Ochimichurri Obéarnaise Opeppercorn

Surcharge of \$5.00 for third entree or more applies

## Steakhouse Selection

great seafood and premium aged USDA beef, 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 STRIP LOIN STEAK\***

14-oz, of the favorite cut for steak lovers

#### **GRILLED LAMB CHOPS\***

double-cut lamb chops

18% service charge will automatically be added to your order

## Dessert

#### BITTER N BLANC

cinnamon dulce sauce

#### KEY LIME PIE

raspberry coulis -no added sugar-

#### CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT SALAD

**SELECTION OF ICE CREAM & SORBET** 

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

\*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