

## *Appetizer*

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### **FROG LEGS PROVENÇAL**

*herb butter, garlic brioche*

### **PENNE MARISCOS**

*shrimp, calamari, mussels, tomato cream*

### **SHRIMP COCKTAIL**

*cocktail sauce*

### **BEET AND PETITE GREENS**

*peach, toasted sunflower,  
oregano caramelized shallot vinaigrette*

### **CAESAR SALAD**

*house made dressing, parmesan*

### **TUSCAN MINISTRONE**

*greens, roasted vegetables, cannellini beans, macaroni*

### **PARCHED PIG ALE AND CHEDDAR SOUP**

*roasted vegetables, mushrooms, smoked onions*

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### **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

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## *Emeril Selects*

### *Appetizer*

#### **FRIED TOMATOES**

*Louisiana special, breaded and fried,  
creole shrimp remoulade*



### *Entree*

#### **COFFEE GLAZED ROAST DUCK**

*Creole potato wedges, braised greens*

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## *Entree*

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### **PAN SEARED BARRAMUNDI**

*wilted spinach, creamy Chinese cabbage, tomato pepper relish*

### **JERK SPICED PORK CHOP**

*red skinned bacon fork mash, green beans, scallions*

### **BRAISED BEEF BRISKET**

*fondant potato, roasted chimichurri vegetables,  
Bordelaise sauce*

### **PENNE MARISCOS**

*shrimp, calamari, mussels, tomato cream*

### **ENCHILADAS**

*black beans and vegetable, jack cheese, corn cilantro mole*

### **FEATURED INDIAN VEGETARIAN**

*malai kofta curry, mix vegetable avial, malabar ghee rice*

## *Featured Salad*

### **ASIAN CHOPPED SALAD WITH CHICKEN**

*lettuce, tomato, chickpeas, scallions, cheddar cheese,  
crispy rice noodles, Asian house dressing*

## *Everyday*

### **GRILLED CHICKEN BREAST**

*garlic & herbs, roasted vegetable medley, potatoes romanoff*

### **BROILED STRIPLOIN STEAK\***

*creamy peppercorn sauce, roasted vegetable medley,  
potatoes romanoff*

**Sauces:** ○ chimichurri ○ béarnaise ○ peppercorn

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*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***

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### **BAKED ALASKA**

*-also available no added sugar-*

### **CARNIVAL MELTING CHOCOLATE CAKE**

### **FRESH TROPICAL FRUIT**

### **SELECTION OF ICE CREAM & SORBET**

### **CHEESE PLATE**

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*"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*