Appetizer

FRIED SHRIMP

roasted red pepper remoulade

JAMBALAYA PASTA

fettuccine, chicken, shrimp, sausage, bell peppers, Cajun spices

SHRIMP COCKTAIL

cocktail sauce

MIXED GREENS

tomato, cucumber, red onion, carrots, balsamic dressing

CAESAR SALAD

house made dressing, Parmesan

DILL LEMON COMFORT SOUP

shredded chicken, orz<mark>o, lem</mark>on broth, egg drop

BAKED POTATO & CHEDDAR SOUP

smoked infusion, pickle juice

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

ANTIPASTI

cured Italian ham, prosciutto, salami, parmiggiano reggiano



Entree

JAMBALAYA PASTA

fettuccine, chicken, shrimp, sausage, bell peppers, Cajun spices



Entree

SEAFOOD NEWBURG

puff pastry, broccoli

OVEN ROASTED TURKEY

sage stuffing, mashed sweet potato, giblet gravy, cranberry relish

VEAL SCHNITZEL

lemon, ratatouille, mustard potatoes, parmesan cream

CLASSIC BEEF WELLINGTON*

beef filet wrapped in puff pastry, sweet and sour brusselssprout, mushroom Madeira sauce

BAKED VEGETABLE AU GRATIN

mixed vegetables, ch<mark>eese</mark> sauce, vol-au-vent

FEATURED INDIAN VEGETARIAN

aloo gobi matar, moong dal tadka, mushroom & peas pulao

Featured Salad

CHICKEN KALE AND FARRO

chickpeas, cucumber, roasted bell peppers, kalamata olives, feta cheese, honey dressing

Everyday

GRILLED CHICKEN BREAST

garlic & herbs, buttered vegetables, roasted potato

BROILED STRIPLOIN STEAK*

creamy peppercorn s<mark>auce, buttered vegetables,</mark> roasted potato

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

DUTCH DOUBLE CHOCOLATE PAVE

raspberry cream, Cabernet crumble

HAZELNUT MOUSSE

toasted almond, cocoa crisp -no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM & SORBET

CHEESE PLATE

"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