

STARTER

CRISPY BUTTER MILK CALAMARI

zesty tomato sauce, fried peppers

CRAWFISH FETTUCCINI

*New Orleans classic, creamy sauce,
Parmesan, scallions*

SHRIMP COCKTAIL

cocktail sauce

CAESAR SALAD

romaine lettuce tossed in Caesar dressing

SPINACH SALAD

*walnut, blue cheese, orange segment,
raspberries*

CHILLED STRAWBERRY AND CHIA SEED

sweet yogurt, poached strawberry

CREAM OF MUSHROOM

buttermilk, sherry vinegar, smoked Gouda

CORN CHOWDER

sharp cheddar, cream



BONSAI SUSHI SHIP * (FOR 2) \$26.00

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

MAINS



Emeril Selects

APPETIZER

BEEF CARPACCIO*

*mascarpone-truffle cream, baby lettuce,
parmesan, hazelnut-lime dressing*

MAIN

HERB-CRUSTED SALMON

asparagus and sweet potato beurre - blanc

FEATURED SALAD

TUNA NIÇOISE* (Served Cold)

*green beans, hard-boiled eggs, olive, purple
potato, lettuce*

EVERYDAY

GRILLED CHICKEN BREAST

*garlic & herbs, vegetable succotash,
buttered parsley potatoes*

BROILED STRIPLOIN STEAK*

*creamy peppercorn sauce, vegetable -
succotash, buttered parsley potatoes*

SAUCES

Chimichurri | Béarnaise | Peppercorn

CRAWFISH FETTUCCINI

*New Orleans classic, creamy sauce,
Parmesan, scallions*

BROILED LOBSTER TAIL

*fork mashed skin potatoes,
buttered broccoli*

CHICKEN CORDON BLEU

*ham, Swiss cheese,
creamy lemon caper sauce*

SLOW COOKED PRIME RIB*

baked potato, green beans, au jus

ROASTED VEGETABLE LASAGNA

*seasonal vegetables, ragu di pomodoro,
3 cheese crust*

FEATURED INDIAN VEGETARIAN

*spiced stir-fried okra, dal makhani,
navratan pulao*

STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef, seasoned and broiled
a surcharge of \$ 23 applies to each entrée*

SURF & TURF*

lobster tail & grilled filet mignon

NEW YORK STRIPLOIN*

14 oz. of the favorite cut for steak lovers

BROILED FILET MIGNON*

9 oz. premium aged beef

GRILLED LAMB CHOPS*

double cut, lamb au jus

DESSERT

CRÈME BRULÉE

vanilla bean custard, demerara crust

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM & SORBET

CHEESE PLATE

Please inform your server if you have any food allergies