

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
traditionally prepared, Parmesan



BONSAI SUSHI SHIP * (FOR 2) \$34.00
California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp)

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

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 \$ 25 applies to each entrée

SURF & TURF*
lobster tail & grilled filet mignon

BROILED FILET MIGNON*
9 oz. premium aged beef

NEW YORK STRIP STEAK*
14 oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*
double cut

14 OZ WAGYU CHEESEBURGER*
pressed and grilled patty, aged cheddar, bacon, lettuce, tomato, pickles
and frizzled onions on a toasted brioche bun. served with seasoned fries
Carolina bbq sauce | garlic-truffle aioli | chipotle hot sauce

DESSERT

CRÈME BRULÉE
vanilla bean custard, demerara crust

PANNA COTTA
blueberry compote, cream Chantilly
-no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM & SORBET

CHEESE PLATE

◆◆ **MILE-HIGH GELATO PIE \$6** ◆◆
salted caramel, mocha, toasted coconut,
Chantilly cream

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.

20% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies