



Appetizer

MARINATED CHICKEN TENDERS

sweet chili relish, crunchy Asian peanut and cabbage slaw

JAMBALAYA PASTA

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

SHRIMP COCKTAIL

cocktail sauce

GREEK SALAD

vegetables, olives, feta, lemon herb dressing

CAESAR SALAD

traditionally prepared, Parmesan

CHICKEN NOODLE SOUP

roasted chicken broth, vegetables, egg noodles

WEST INDIAN PUMPKIN SOUP

oven roasted and fine herbs

BONSAI SUSHI SHIP* (FOR 2) \$34.00

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



20% service charge will automatically be added to your order

Emeril Selects

Appetizer

CRAB AND SHRIMP CAKE

charred corn and apple slaw, remoulade sauce

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

CLASSIC BEEF WELLINGTON*

beef filet wrapped in puff pastry, sweet and sour brussels- sprout,
mushroom Madeira sauce

HONEY GLAZED PORK LOIN

mashed potatoes, sautéed green beans

JAMBALAYA PASTA

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

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 SALMON*

roasted vegetable medley, potatoes romanoff

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

Surcharge of \$5.00 for third entree or more applies

Steakhouse Selection

great seafood and premium aged USDA beef, 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

20% 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

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