



Appetizer

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FRIED SHRIMP

roasted red pepper remoulade

LASAGNA BOLOGNESE

beef ragout, ricotta, mozzarella, bechamel sauce

SHRIMP COCKTAIL

cocktail sauce

MIXED GREENS

tomato, cucumber, red onion, carrots, balsamic dressing

CAESAR SALAD

traditionally prepared, Parmesan

DILL LEMON COMFORT SOUP

shredded chicken, orzo, lemon broth, egg drop

BAKED POTATO & CHEDDAR SOUP

smoked infusion, pickle juice

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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

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Emeril Selects

Appetizer

ANTIPASTI

*cured Italian ham, prosciutto, salami,
Parmiggiano reggiano*

Entree

VEAL SCHNITZEL

*lemon, ratatouille, mustard potatoes,
parmesan cream*

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Entree

SEAFOOD NEWBURG

puff pastry, broccoli

OVEN ROASTED TURKEY

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

LASAGNA BOLOGNESE

beef ragout, ricotta, mozzarella, bechamel sauce

BRAISED LAMB SHANK

garlic mashed potatoes, five bean stew, lamb jus

BAKED VEGETABLE AU GRATIN

mixed vegetables, cheese 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 SALMON*

buttered vegetables, roasted potato

GRILLED CHICKEN BREAST

garlic & herbs, buttered vegetables, roasted potato

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, buttered vegetables, roasted potato

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*

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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

◆◆ 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*

