

STARTER

ESCARGOTS BOURGUIGNONNE

shallots, garlic, parsley Pernod butter

LINGUINI ALFREDO

grilled chicken, mushroom, Parmesan cream

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)

ICEBERG

tomato, onion, blue cheese dressing

CUCUMBER BASIL AVOCADO SOUP

avocado, roasted pumpkin seeds

NEW ENGLAND CLAM CHOWDER

potatoes, clams, bacon, thyme

MOROCCAN LENTIL SOUP

three beans, tomato, spices

MAINS



Emeril Selects

APPETIZER**TUNA CRUDO***

sake yuzu vinaigrette and crispy wontons

MAIN**FIRECRACKER BRANZINO**BBQ-basted, sliced roast potatoes,
southern greens, horseradish cream sauce**FEATURED SALAD****SALMON WITH KALE AND ARUGULA***walnut, smoked paprika, cherry tomatoes,
Parmesan shaves, berries**EVERYDAY****GRILLED SALMON***garlic Parmesan green beans, fork mashed
potatoes**GRILLED CHICKEN BREAST**garlic & herbs, garlic Parmesan green beans,
fork mashed potatoes**BROILED STRIPLOIN STEAK***creamy peppercorn sauce, garlic Parmesan
green beans, fork mashed potatoes**SAUCES**

Chimichurri | Béarnaise | Peppercorn

LINGUINI ALFREDOgrilled chicken, mushroom,
Parmesan cream**GRILLED JUMBO SHRIMP
AND FISH CAKE**cauliflower and mashed peas,
roasted broccoli**OVEN-ROASTED CHICKEN WITH FIXING**garlic rosemary smear, onion, potatoes, pan
dripping Cajun gravy**DUET OF FILET MIGNON AND
SHORT RIB***string beans, mashed potatoes,
red wine sauce**GRILLED TOFU STEAK**spinach & mushroom medley, hasselback
potatoes, honey bbq sauce**FEATURED INDIAN VEGETARIAN**paneer butter masala, mix vegetable -
masala, sweet corn 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

GRAND MARNIER SOUFFLÉ

warm creme anglaise

CHOCOLATE PANNA COTTAchocolate sauce, vanilla 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.

20% service charge will automatically be added to your order

Surcharge of \$5.00 for third entrée or more applies