



Appetizer

PAPPARDELLE WITH BRAISED LAMB

tomato cream sauce, garlic, parsley

ROASTED DUCK ROLLS

rice paper, scallions, sweet garlic sauce

SHRIMP COCKTAIL

cocktail sauce

SEASONAL MIXED LETTUCE

tomato, cucumber, carrots, scallions

CAESAR SALAD

traditionally prepared, Parmesan

ROASTED TOMATO SOUP

honey, olive oil, mint, basil

WILD RICE, GRUYÈRE AND COUNTRY CHICKEN SOUP

dijon mustard, chives, sage

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

CRAWFISH STRUDEL

savory baked phyllo, sweet corn remoulade

Entree

BBQ SALMON*

*Andouille pork potato hash, housemade Worcestershire,
fried onion rings*

Emeril

Entree

SZECHUAN SHRIMP

scallions, garlic, angel hair noodle, peppers, bok choy

CORNISH GAME HEN

roasted root vegetables, pan gravy

12 HOUR BRAISED SHORT RIB

green beans, chive mashed potatoes, truffle au jus

PAPPARDELLE WITH BRAISED LAMB

tomato cream sauce, garlic, parsley

VEGETABLE WELLINGTON

tomatoes, roasted peppers, mushroom, feta cheese

FEATURED INDIAN VEGETARIAN

vegetable korma, masala eggplant, cumin rice

Featured Salad

ULTIMATE COBB SALAD

chicken, bacon, egg, lettuce, onion, avocado, blue cheese, red wine vinaigrette

Everyday

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

CHEESECAKE

strawberry sauce

NAVEL ORANGE CAKE

citrus gel -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*