



## *Appetizer*

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### **BBQ BEEF SPRING ROLL**

*ginger noodles, honey bbq sauce*

### **SPAGHETTI CARBONARA**

*bacon, Parmesan, garlic, cream*

### **HAWAIIAN SHRIMP POKE**

*avocado, edamame, rice, creamy spicy sauce, togarashi, wakame*

### **SHRIMP COCKTAIL**

*cocktail sauce*

### **CAESAR SALAD**

*traditionally prepared, Parmesan*

### **BROCCOLI AND CHEDDAR CHEESE SOUP**

*garlic croûtons*

### **PASTA FAGIOLI SOUP**

*pancetta, cannellini beans*

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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*

#### **GIROD STREET SALAD**

*romaine lettuce, crisp bacon, boiled eggs, Parmesan, black peppercorn dressing*



### *Entree*

#### **CAST IRON BRONZED FISH**

*bass and Andouille pork, Charleston-style grits*

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# Entree

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## **SOUTHERN FRIED CHICKEN**

*mashed potatoes, gravy*

## **ROAST LEG OF LAMB\***

*fingerling potatoes, grilled squash, au jus*

## **ROASTED SIRLOIN OF BEEF\***

*broccoli, roasted potatoes, red wine sauce*

## **SPAGHETTI CARBONARA**

*bacon, Parmesan, garlic, cream*

## **EGGPLANT CUTLET A LA PARMIGIANA**

*mozzarella, basil, crushed tomatoes*

## **FEATURED INDIAN VEGETARIAN**

*kadai mushroom, dal, vegetable biryani*

# Featured Salad

## **BEEF STEAK SALAD\***

*cherry tomatoes, mixed greens, lime juice,  
bean sprout*

# Everyday

## **GRILLED SALMON\***

*vegetable succotash, buttered parsley potatoes*

## **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

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*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*

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### **BANANA CREAM PIE**

*salted caramel Cremeux*

### **CAPPUCCINO POT DE CRÈME**

*mocha crumble, cinnamon  
-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*

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*"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*