

**STARTER**

**ESCARGOTS BOURGUIGNONNE**  
shallots, garlic, parsley Pernod butter

**LINGUINI ALFREDO**  
grilled chicken, mushroom, Parmesan cream

**SHRIMP COCKTAIL**  
cocktail sauce

**CAESAR SALAD**  
housemade dressing, Parmesan

**ICEBERG**  
tomato, onion, blue cheese dressing

**CUCUMBER BASIL AVOCADO SOUP**  
roasted pumpkin seeds, avocado

**NEW ENGLAND CLAM CHOWDER**  
potatoes, clams, thyme

**MOROCCAN LENTIL SOUP**  
three beans, tomato, spices



**BONSAI SUSHI SHIP \* (FOR 2) \$30.00**

California roll, Bang Bang Bonsai roll,

BONSAI 6 pcs assorted sushi (tuna, salmon, shrimp)

**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 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 ALFREDO**

grilled 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, 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 \$ 23 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

**DESSERT**

**GRAND MARNIER SOUFFLÉ**  
warm creme anglaise

**CHOCOLATE PANNA COTTA**  
chocolate sauce, vanilla crisp  
-no added sugar-

**CARNIVAL MELTING CHOCOLATE CAKE**

**FRESH TROPICAL FRUIT**

**SELECTION OF ICE CREAM**

**CHEESE PLATE**

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.

18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies