

CELEBRATING DELICIOUS FOOD &

FEAST

NEW FRIENDS ON THE OPEN SEAS

STARTER

CRISPY BUTTER MILK CALAMARI
zesty tomato sauce, fried peppers

CRAWFISH FETTUCCINI
*New Orleans classic, creamy sauce,
Parmesan, scallions*

SHRIMP COCKTAIL
cocktail sauce

CAESAR SALAD
housemade dressing, Parmesan

SPINACH SALAD
*walnut, blue cheese, orange segment,
raspberries*

CHILLED STRAWBERRY AND CHIA SEED
sweet yogurt, poached strawberry

CREAM OF MUSHROOM
buttermilk, sherry vinegar, smoked Gouda

CORN CHOWDER
sharp cheddar, cream



BONSAI SUSHI SHIP * (FOR 2) \$30.00
*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp)*

MAINS



Emeril Selects

APPETIZER

BEEF CARPACCIO*
*mascarpone-truffle cream, baby lettuce,
Parmesan, hazelnut-lime dressing*

MAIN

HERB-CRUSTED SALMON*
asparagus and sweet potato beurre - blanc

FEATURED SALAD

TUNA NIÇOISE* (Served Cold)
*green beans, hard-boiled eggs, olive, purple
potato, lettuce*

EVERYDAY

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

CRAWFISH FETTUCCINI
*New Orleans classic, creamy sauce,
Parmesan, scallions*

BROILED LOBSTER TAIL
*fork mashed skin potatoes,
buttered broccoli*

CHICKEN CORDON BLEU
*ham, Swiss cheese,
creamy lemon caper sauce*

SLOW COOKED PRIME RIB*
baked potato, green beans, au jus

ROASTED VEGETABLE LASAGNA
*seasonal vegetables, ragu di pomodoro,
3 cheese crust*

FEATURED INDIAN VEGETARIAN
*spiced stir-fried okra, dal makhani,
navratan 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

CRÈME BRULÉE
vanilla bean custard, demerara crust

PANNA COTTA
*blueberry compote, cream Chantilly
-no added sugar-*

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM & SORBET

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