



Appetizer

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

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

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

Entree

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

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

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

"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*