



Appetizer

STUFFED MUSHROOMS

spinach, Romano cheese, truffle herb velouté

LINGUINE AND CLAMS

clams, white wine, garlic, red pepper flakes, Italian parsley

SHRIMP COCKTAIL

cocktail sauce

VINE RIPENED TOMATOES AND CHOPPED LETTUCE

sweet onions, basil, feta, balsamic vinaigrette

CAESAR SALAD

traditionally prepared, Parmesan

FRENCH ONION SOUP

herbed crouton with melted Swiss and Parmesan cheese

SMOKED POBLANO AND CORN SOUP

roasted tomatoes, crema fresca, cumin, lime

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

CEVICHE CRUDO*

marinated fish and shrimp, mango, avocado, peppers, lime, onion, cilantro



Entree

FRIED MISSISSIPPI CATFISH

cornmeal crusted, braised spinach, mac 'n cheese, tartar sauce

Entree

CHICKEN PARMIGIANA

roasted broccoli, cauliflower

BBQ PORK SPARERIBS

charred corn, coleslaw, steak fries

PEPPER STEAK

sliced onions, bell peppers, mushrooms, steamed rice

LINGUINE AND CLAMS

clams, white wine, garlic, red pepper flakes, Italian parsley

ARTICHOKE AND POTATO CHEESECAKE

sweet chipotle sauce, tomato relish

FEATURED INDIAN VEGETARIAN

palak paneer kofta curry, chana madra, peas pulao

Featured Salad

SMOKED SALMON WITH FARRO & GOAT CHEESE*

baby greens, sour cream, goat cheese, walnut, farro seeds, radicchio, raspberry vinaigrette

Everyday

GRILLED SALMON*

garlic Parmesan green beans, mashed potatoes

GRILLED CHICKEN BREAST

garlic & herbs, garlic Parmesan green beans, mashed potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, garlic Parmesan green beans, mashed 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

TIRAMISU

mascarpone cream, cocoa

BARTLETT PEAR ALMOND CAKE

pumpkin spice sabayon

-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*