



Appetizer

FROG LEGS PROVENÇAL

herb butter, garlic brioche

PENNE MARISCOS

shrimp, calamari, mussels, tomato cream

SHRIMP COCKTAIL

cocktail sauce

BEEF AND PETITE GREENS

*peach, toasted sunflower,
oregano caramelized shallot vinaigrette*

CAESAR SALAD

traditionally prepared, Parmesan

TUSCAN MINISTRONE

greens, roasted vegetables, cannellini beans, macaroni

PARCHED PIG ALE AND CHEDDAR SOUP

roasted vegetables, mushrooms, smoked onions

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

FRIED TOMATOES

*Louisiana special, breaded and fried,
Creole shrimp remoulade*



Entree

COFFEE GLAZED ROAST DUCK

Creole potato wedges, braised greens

Entree

PAN SEARED BARRAMUNDI

wilted spinach, creamy Chinese cabbage, tomato pepper relish

JERK SPICED PORK CHOP

red skinned bacon fork mash, green beans, scallions

BRAISED BEEF BRISKET

*fondant potato, roasted chimichurri vegetables,
Bordelaise sauce*

PENNE MARISCOS

shrimp, calamari, mussels, tomato cream

ENCHILADAS

black beans and vegetable, jack cheese, corn cilantro mole

FEATURED INDIAN VEGETARIAN

malai kofta curry, mix vegetable avial, malabar ghee rice

Featured Salad

ASIAN CHOPPED SALAD WITH CHICKEN

*lettuce, tomato, chickpeas, scallions, cheddar cheese,
crispy rice noodles, Asian house dressing*

Everyday

GRILLED SALMON*

roasted vegetable medley, potatoes romanoff

GRILLED CHICKEN BREAST

garlic & herbs, roasted vegetable medley, potatoes romanoff

BROILED STRIPLOIN STEAK*

*creamy peppercorn sauce, roasted vegetable medley,
potatoes romanoff*

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

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Dessert

BAKED ALASKA

-also available 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*