



Appetizer

FRIED SHRIMP

roasted red pepper remoulade

LASAGNA BOLOGNESE

beef ragout, ricotta, mozzarella, bechamel sauce

SHRIMP COCKTAIL

cocktail sauce

MIXED GREENS

tomato, cucumber, red onion, carrots, balsamic dressing

CAESAR SALAD

traditionally prepared, Parmesan

DILL LEMON COMFORT SOUP

shredded chicken, orzo, lemon broth, egg drop

BAKED POTATO & CHEDDAR SOUP

smoked infusion, pickle juice

BONSAI SUSHI SHIP* (FOR 2) \$32.00

California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp)



18% service charge will automatically be added to your order

Emeril Selects

Appetizer

ANTIPASTI

cured Italian ham, prosciutto, salami,
Parmigiano reggiano

Entree

VEAL SCHNITZEL

lemon, ratatouille, mustard potatoes,
Parmesan cream

Emeril

Entree

SEAFOOD NEWBURG

puff pastry, broccoli

OVEN ROASTED TURKEY

sage stuffing, mashed sweet potato, giblet gravy,
cranberry relish

LASAGNA BOLOGNESE

beef ragout, ricotta, mozzarella, bechamel sauce

BRAISED LAMB SHANK

garlic mashed potatoes, five bean stew, lamb jus

BAKED VEGETABLE AU GRATIN

mixed vegetables, cheese sauce, vol-au-vent

FEATURED INDIAN VEGETARIAN

aloo gobi matar, moong dal tadka, mushroom & peas pulao

Featured Salad

CHICKEN KALE AND FARRO

chickpeas, cucumber, roasted bell peppers,
kalamata olives, feta cheese, honey dressing

Everyday

GRILLED CHICKEN BREAST

garlic & herbs, buttered vegetables, roasted potato

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, buttered vegetables,
roasted potato

Sauces: ○ chimichurri ○ béarnaise ○ peppercorn

Steakhouse Selection

great seafood and premium aged USDA beef, 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

18% 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