



## Appetizer

### CRISPY BUTTER MILK CALAMARI

*zesty tomato sauce, fried peppers*

### CRAWFISH FETTUCCINI

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

### SHRIMP COCKTAIL

*cocktail sauce*

### CAESAR SALAD

*traditionally prepared, 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) \$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

### BEEF CARPACCIO\*

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



### Entree

### HERB-CRUSTED SALMON\*

*asparagus and sweet potato beurre - blanc*

## Entree

### 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*

## 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

### 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