



# Appetizer

## MARINATED CHICKEN TENDERS

*sweet chili relish, crunchy Asian cabbage slaw*

## JAMBALAYA PASTA

*fettuccine, chicken, shrimp, sausage, bell peppers, Cajun spices*

## SHRIMP COCKTAIL

*cocktail sauce*

## GREEK SALAD

*vegetables, olives, feta, lemon herb dressing*

## CAESAR SALAD

*housemade dressing, Parmesan*

## CHICKEN NOODLE SOUP

*roasted chicken broth, vegetables, egg noodles*

## WEST INDIAN PUMPKIN SOUP

*oven roasted and fine herbs*

## BONSAI SUSHI SHIP\* (FOR 2) \$30.00

*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

#### CRAB AND SHRIMP CAKE

*charred corn and apple slaw, remoulade sauce*



### Entree

#### CHICKEN ROULADE

*chicken stuffed with prosciutto and sage, bourbon mashed potato, sautéed greens, creamy jus*

# Entree

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## **GRILLED SWORD FISH FILLET**

*smashed fingerling potatoes, fava beans and cherry tomato salad, citrus saffron sauce*

## **CLASSIC BEEF WELLINGTON\***

*beef filet wrapped in puff pastry, sweet and sour brussels-sprout, mushroom Madeira sauce*

## **HONEY GLAZED PORK LOIN**

*mashed potatoes, sautéed green beans*

## **JAMBALAYA PASTA**

*fettuccine, chicken, shrimp, sausage, bell peppers, Cajun spices*

## **HERB CRUSTED STUFFED PORTOBELLO MUSHROOM**

*spinach, couscous, baby carrot, marinara sauce*

## **FEATURED INDIAN VEGETARIAN**

*tangy yogurt curry with onion fritters, veg jalfrezi, peas & onion pulao*

## Featured Salad

### **SOUTHWESTERN QUINOA BABY SHRIMP**

*butter lettuce, pinto beans, tomatoes, avocado, corn and smokey lime dressing*

## Everyday

### **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

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*Surcharge of \$5.00 for third entree or more applies*

## *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*

### **BITTER N BLANC**

*cinnamon dulce sauce*

### **KEY LIME PIE**

*raspberry coulis  
-no added sugar-*

### **CARNIVAL MELTING CHOCOLATE CAKE**

### **FRESH TROPICAL FRUIT**

### **SELECTION OF ICE CREAM & SORBET**

### **CHEESE PLATE**

*"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*