

## STARTER

**CRISPY BUTTER MILK CALAMARI**  
zesty tomato sauce, fried peppers

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

**SHRIMP COCKTAIL**  
cocktail sauce

**CAESAR SALAD**  
housemade dressing, 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) \$30.00**  
California roll, Bang Bang Bonsai roll,  
6 pcs assorted sushi (tuna, salmon, shrimp)

## MAINS



Emeril Selects

## APPETIZER

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

## MAIN

**HERB-CRUSTED SALMON\***  
asparagus and sweet potato beurre - blanc

## FEATURED SALAD

**TUNA NIÇOISE\* (Served Cold)**  
green beans, hard-boiled eggs, olive, purple  
potato, lettuce

## EVERYDAY

**GRILLED CHICKEN BREAST**  
garlic & herbs, vegetable succotash,  
buttered parsley potatoes

**BROILED STRIPLOIN STEAK\***  
creamy peppercorn sauce, vegetable -  
succotash, buttered parsley potatoes

## SAUCES

Chimichurri | Béarnaise | Peppercorn

**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\***  
mashed potato, green beans, au jus  
(baked potato available on request)

**ROASTED VEGETABLE LASAGNA**  
seasonal vegetables, ragu di pomodoro,  
3 cheese crust

**FEATURED INDIAN VEGETARIAN**  
spiced stir-fried okra, dal makhani,  
navratan pulao

## STEAKHOUSE SELECTION

great seafood and premium aged USDA beef, seasoned and broiled  
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

## 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**

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.

18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies