



# Appetizer

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## **FROG LEGS PROVENÇAL**

*herb butter, garlic brioche*

## **PENNE MARISCOS**

*shrimp, calamari, mussels, tomato cream*

## **SHRIMP COCKTAIL**

*cocktail sauce*

## **BEET AND PETITE GREENS**

*peach, toasted sunflower,  
oregano caramelized shallot vinaigrette*

## **CAESAR SALAD**

*housemade dressing, Parmesan*

## **TUSCAN MINISTRONE**

*greens, roasted vegetables, cannellini beans, macaroni*

## **PARCHED PIG ALE AND CHEDDAR SOUP**

*roasted vegetables, mushrooms, smoked onions*

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## **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

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# Emeril Selects

## **Appetizer**

### **FRIED TOMATOES**

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



## **Entree**

### **COFFEE GLAZED ROAST DUCK**

*Creole potato wedges, braised greens*

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# Entree

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## **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 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*

### **BAKED ALASKA**

*-also available 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*