

STARTER

CALAMARI FRITTI 

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 BISQUE 

Zuppa di fungi, 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)

MAINS

Emeril

Emeril Select

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,
battered parsley potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, vegetable - succotash,
battered parsley potatoes

SAUCES

Chimichurri | Béarnaise | Peppercorn

CRAWFISH FETTUCCINI

New Orleans classic, creamy sauce,
Parmesan, scallions

BROILED LOBSTER TAIL

fork mashed skin potatoes,
battered broccoli

CHICKEN CORDON BLEU

ham, Swiss cheese,
creamy lemon caper sauce

SLOW COOKED PRIME RIB* 

costola di prime a cottura lenta, bake potato,
green beans, au jus

ROASTED VEGETABLE RICOTTA 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

VANILLA PANNA COTTA 

Blueberry compote
-no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE**FRESH TROPICAL FRUIT****SELECTION OF ICE CREAM & SORBET****CHEESE PLATE**

ITALIAN FARE

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 entrée or more applies