



# Appetizer

---

## MARINATED CHICKEN TENDERS

*sweet chili relish, crunchy Asian cabbage slaw*



## FETTUCCINE, CHICKEN, SHRIMP AND MUSHROOM

*fettuccine mare e monti*

## SHRIMP COCKTAIL

*cocktail sauce*

## GREEK SALAD

*vegetables, olives, feta, lemon herb dressing*



## CAESAR SALAD

*traditionally prepared, Parmesan*

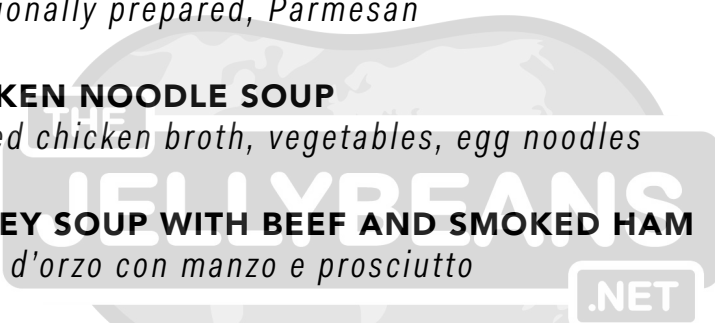
## CHICKEN NOODLE SOUP

*roasted chicken broth, vegetables, egg noodles*



## BARLEY SOUP WITH BEEF AND SMOKED HAM

*zuppa d'orzo con manzo e prosciutto*



---

## 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

#### 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

---

## GRILLED SWORD FISH FILLET

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



## BRAISED LAMB SHANK

*stinco di agnello brasato, served with garlic mashed potatoes, five bean stew, and lamb jus*

## CLASSIC BEEF WELLINGTON\*

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



## FETTUCCINE, CHICKEN, SHRIMP AND MUSHROOM

*fettuccine mare e monti*

## 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

---

*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 LOIN STEAK\***

*14-oz. of the favorite cut for steak lovers*

### **GRILLED LAMB CHOPS\***

*double-cut lamb chops*

18% service charge will automatically be added to your order

## *Dessert*

---



### **BITTER N BLANC**

*budino bianco e nero, 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**

---



### **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*