

# ppetizer

#### **RICOTTA & SPINACH CREPE**

charred cherry tomato, three cheese sauce

#### LINGUINE WITH SMOKY MUSHROOMS AND HAM

Emeril's original essence, cream, Parmesan cheese

#### SHRIMP ESCABECHE

sweet pickled vegetables, plantain chips

#### SHRIMP COCKTAIL

cocktail sauce

#### WILTED SPINACH AND PORTOBELLO MUSHROOMS

chopped walnut and blue cheese dressing

#### CAESAR SALAD

house made dressing, Parmesan to steal the very

### BEEF AND BARLEY SOUP

root vegetable, beef broth

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

#### **CAULIFLOWER SOUP**

lump crab meat, cream, Dijon mustard



#### Entree

#### LINGUINE WITH SMOKY MUSHROOMS AND HAM

Emeril's original essence, cream, Parmesan cheese

## Entree

#### PAN-SEARED SALMON\*

dill sauce, warm potato salad, roast vegetables

#### CHICKEN PEPPERONATA

spaetzle, roasted butternut squash and zucchini

#### **GRILLED BEEF TENDERLOIN\***

fork mashed potatoes, braised green beans, red wine sauce

#### **BONE-IN PORK CHOP**

hot honey glazed, mashed potatoes, white beans and kale stew, apple slaw

#### **CAULIFLOWER STEAK**

romesco sauce, stewed cherry tomatoes, lentil ragout, double cheese crust Ydan

#### FEATURED INDIAN VEGETARIAN

la u... steal the very best: garbanzo bean and spinach, masala okra, mixed vegetable pulao

### Featured Salad

#### **TURKEY KALE SALAD**

diced turkey, rosemary potatoes, cherry tomatoes, creamy Parmesan dressing

## Everyday

#### **GRILLED CHICKEN BREAST**

garlic & herbs, roasted vegetable medley, sliced potatoes gratin

#### **BROILED STRIPLOIN STEAK\***

creamy peppercorn sauce, roasted vegetable medley, sliced potatoes gratin

Sauces: Ochimichurri Obéarnaise Opeppercorn

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 tave.

GRILLED LAMB CHOPS\*

double-cut

18% service charge will automatically be added to your order

### PINA COLADA PANNA COTTA

-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