

STARTER

ESCARGOTS BOURGUIGNONNE

shallots, garlic, parsley Pernod butter

LINGUINI ALFREDO

grilled chicken, mushroom, Parmesan cream

SHRIMP COCKTAIL

cocktail sauce

CAESAR SALAD

housemade dressing, Parmesan

ICEBERG

tomato, onion, blue cheese dressing

CUCUMBER BASIL AVOCADO SOUP

roasted pumpkin seeds, avocado

NEW ENGLAND CLAM CHOWDER

potatoes, clams, thyme

MOROCCAN LENTIL SOUP

three beans, tomato, spices



BONSAI SUSHI SHIP * (FOR 2) \$30.00
California roll, Bang Bang Bonsai roll,
BONSAI *6 pcs assorted sushi (tuna, salmon, shrimp)*

MAINS



Emeril Selects

APPETIZER

TUNA CRUDO*

sake yuzu vinaigrette and crispy wontons

MAIN

FIRECRACKER BRANZINO

BBO-basted, sliced roast potatoes, southern greens, horseradish cream sauce

FEATURED SALAD

SALMON WITH KALE AND ARUGULA*

walnut, smoked paprika, cherry tomatoes, Parmesan shaves, berries

EVERYDAY

GRILLED CHICKEN BREAST

garlic & herbs, garlic Parmesan green beans, fork mashed potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, garlic Parmesan green beans, fork mashed potatoes

SAUCES

Chimichurri | Béarnaise | Peppercorn

LINGUINI ALFREDO

grilled chicken, mushroom, Parmesan cream

GRILLED JUMBO SHRIMP AND FISH CAKE

cauliflower and mashed peas, roasted broccoli

OVEN-ROASTED CHICKEN WITH FIXING

garlic rosemary smear, onion, potatoes, pan dripping Cajun gravy

DUET OF FILET MIGNON AND SHORT RIB*

string beans, red wine sauce

GRILLED TOFU STEAK

spinach & mushroom medley, hasselback potatoes, honey bbq sauce

FEATURED INDIAN VEGETARIAN

paneer butter masala, mix vegetable - masala, sweet corn 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

GRAND MARNIER SOUFFLÉ

warm creme anglaise

CHOCOLATE PANNA COTTA

chocolate sauce, vanilla crisp -no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM

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