STARTER

CRISPY BUTTER MILK CALAMARI

zesty tomato sauce, fried peppers

CRAWFISH FETTUCCINI

New Orleans classic, creamy sauce, Parmesan, scallions

SHRIMP COCKTAIL

cocktail sauce

CAESAR SALAD

housemade dressing, Parmesan

SPINACH SALAD

walnut, blue cheese, orange segment, raspberries

CHILLED STRAWBERRY AND CHIA SEED

sweet yogurt, poached strawberry

CREAM OF MUSHROOM

buttermilk, sherry vinegar, smoked Gouda

CORN CHOWDER

sharp cheddar, cream



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

MAIN5



Emeril Selects

APPETIZER

BEEF CARPACCIO*

mascarpone-truffle cream, baby lettuce, Parmesan, hazelnut-lime dressing

MAIN

HERB-CRUSTED SALMON* asparagus and sweet potato beurre - blanc

TUNA NIÇOISE* (Served Cold)

FEATURED SALAD Creamy Constitution of the Color of the Co green beans, hard-boiled eggs, olive, purple

EVERYDAY

GRILLED CHICKEN BREAST

garlic & herbs, vegetable succotash, buttered parsley potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, vegetable succotash, buttered parsley potatoes

S A U C E S

Chimichurri | Béarnaise | Peppercorn

CRAWFISH FETTUCCINI

New Orleans classic, creamy sauce, Parmesan, scallions

BROILED LOBSTER TAIL

fork mashed skin potatoes, buttered broccoli

baked potato, green beans, au jus

ROASTED VEGETABLE 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

PANNA COTTA

blueberry compote, cream Chantilly -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.

18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies