

# Appetizer

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## **STUFFED MUSHROOMS**

*spinach, Romano cheese, truffle herb velouté*

## **LINGUINE AND CLAMS**

*little neck clams, white wine, garlic, red pepper flakes, Italian parsley*

## **SHRIMP COCKTAIL**

*cocktail sauce*

## **VINE RIPENED TOMATOES AND CHOPPED LETTUCE**

*sweet onions, basil, feta, raspberry vinaigrette*

## **CAESAR SALAD**

*house made dressing, parmesan*

## **FRENCH ONION SOUP**

*herbed crouton with melted Swiss and Parmesan cheese*

## **SMOKED POBLANO AND CORN SOUP**

*roasted tomatoes, crema fresca, cumin, lime*

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## **BONSAI SUSHI SHIP\* (FOR 2) \$26.00**

*California roll, Bang Bang Bonsai roll, 6 pcs assorted sushi (tuna, salmon, shrimp)*



18% service charge will automatically be added to your order

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## Emeril Selects

### Appetizer

#### **CEVICHE CRUDO\***

*marinated fish and shrimp, mango, avocado, peppers, lime, onion, cilantro*



### Entree

#### **FRIED MISSISSIPPI CATFISH**

*cornmeal crusted, braised spinach, mac 'n cheese, tartar sauce*

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## *Entree*

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### **CHICKEN PARMIGIANA**

*roasted broccoli, cauliflower*

### **BBQ PORK SPARERIBS**

*charred corn, coleslaw, steak fries*

### **PEPPER STEAK**

*sliced onions, bell peppers, cheesy potato straw*

### **LINGUINE AND CLAMS**

*little neck clams, white wine, garlic, red pepper flakes, Italian parsley*

### **ROASTED ARTICHOKE, POTATO AND CHEESECAKE**

*sweet chipotle sauce, tomato relish*

### **FEATURED INDIAN VEGETARIAN**

*palak paneer kofta curry, chana madra, peas pulao*

## *Featured Salad*

### **SMOKED SALMON WITH FARRO & GOAT CHEESE\***

*baby greens, sour cream, goat cheese, walnut, farro seeds, radicchio, raspberry vinaigrette*

## *Everyday*

### **GRILLED CHICKEN BREAST**

*garlic & herbs, garlic parmesan green beans, mashed potatoes*

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

*creamy peppercorn sauce, garlic parmesan green beans, mashed potatoes*

**Sauces:**  chimichurri  béarnaise  peppercorn

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*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*

### **TIRAMISU**

*mascarpone cream, cocoa*

### **BARTLETT PEAR ALMOND CAKE**

*pumpkin spice sabayon  
-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*