

ppetizer

SALMON GRAVLAX*

sour cream, capers, dill, chili oil

CHICKEN APRICOT CUTLET

breaded and pan fried, sautéed spinach, yam puree

MASCARPONE & PEPPER PENNE

cheesy pasta with baby spinach

SHRIMP COCKTAIL

cocktail sauce

CAESAR SALAD

house made dressing, Parmesan

LOBSTER BISQUE

dry sherry, cream

SWEET CORN EGG DROP SOUP

hearty chicken broth, scallion

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

SUMMERTIME BREEZY BOIL SALAD

romaine lettuce, fingerling potatoes, tomatoes, boiled eggs, and dijon vinaigrette

Entree

ANDOUILLE CRUSTED REDFISH

roasted pecan vegetable relish, meuniere sauce, shoestring potatoes



Entree

BOURBON CHICKEN

cheesy potato patties, broccoli, honey bourbon sauce

VEAL PARMIGIANA

tomato sauce, roasted zucchini and potato

GRILLED RIBEYE STEAK*

double baked potato, fried onion ring

MASCARPONE & PEPPER PENNE

cheesy pasta with baby spinach

VEGETARIAN MEATBALLS

wilted kale, creamy polenta, roasted grape tomato

FEATURED INDIAN VEGETARIAN

curried eggplant, mushroom and corn, cumin pulao

Featured Salad

CHICKEN MEXICAN CHOPPED SALAD

bell peppers, black beans, corn, romaine lettuce, chipotle vinaigrette

Everyday

GRILLED CHICKEN BREAST

garlic parmesan green beans, mashed potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, garlic parmesan green beans, mashed potatoes

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 favorite cut for steak lovers

GRILLED LAMB CHOPS*

double-cut

18% service charge will automatically be added to your order

Dessert

BOSTON CREAM PIE

raspberry, chocolate syrup

MANGO RASPBERRY BAVAROIS

raspberry coulis -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