



Appetizer

TUNA TIRADITO NIKKEI*

crispy fried quinoa, kaffir lime, ginger orange dressing

SHRIMP COCKTAIL

cocktail sauce

SPINACH, ARUGULA, STRAWBERRY, AND FETA

walnuts, balsamic vinaigrette

CAESAR SALAD

traditionally prepared, Parmesan

CHEESE RAVIOLI

tomato cream sauce, wilted garlic spinach

CHICKEN TOMATO BASIL SOUP

olive oil, chives

PORTUGUESE KALE SOUP

wilted greens, white beans

BONSAI SUSHI SHIP* (FOR 2) \$32.00

*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

MUFFULETTA FLATBREAD

*pomodoro sauce, salami, mortadella,
olive salad, mozzarella*



Entree

SHRIMP CREOLE

Emeril's essence creole seasoning, steamed rice

Entree

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CHICKEN SCALLOPINI

creamy fregola, sautéed vegetable, truffle mushroom sauce

GRILLED PORK CHOP

pumpkin mash, roasted brussels sprout, pork jus

BOURBON GLAZED BEEF SHORT RIBS

*roasted squash and mushrooms, mashed potatoes,
rich and smoky bourbon glaze*

CHEESE RAVIOLI

tomato cream sauce, wilted garlic spinach

SPINACH, RICOTTA AND FETA FILO

grilled steak tomato, pineapple beurre blanc

FEATURED INDIAN VEGETARIAN

mutter paneer, eggplant masala, mushroom and cheese pulao

Featured Salad

WALDORF SALAD WITH SMOKED TURKEY

creamy mayonnaise and walnuts

Everyday

GRILLED CHICKEN BREAST

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 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

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SWEDISH ALMOND CHOCOLATE CAKE

Chantilly cream, chocolate syrup

RICOTTA CHEESE CAKE

pistachio, raspberry

-no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM & SORBET

CHEESE PLATE