APPETIZER

HOT

BBQ BABY BACK PORK RIBS
Cheesy potatoes, coleslaw

WARM SPINACH-ARTICHOKE DIP *Emeril*
Tortilla chips

CAULIFLOWER CHEESE SOUP
Herb croutons

COLD

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
House made dressing, Parmesan

CORONATION CHICKEN SALAD
Sweet curried chicken, romaine

CHILLED MANGO AND PEAR SOUP
Fresh ginger, mango pearls

MEDITERRANEAN GRILLED OCTOPUS
Roasted peppers, potato salad

BONSAI SUSHI SHIP* (FOR 2) $34.00
California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi
(tuna, salmon, shrimp)

ENTRÉE

GNOCCHI IN GORGONZOLA SAUCE
Basil, Parmesan

ULTIMATE COBB SALAD
Chicken, bacon, egg, lettuce, onion, avocado, blue cheese, red wine vinaigrette

FRIED PRAWN SCAMPI & CHIPS
Breaded, lemon paprika aioli

BBQ SALMON *Emeril*
Andouille potato hash, housemade Worcestershire, fried onion rings, tomato gastrique

CHICKEN MARSALA
Chicken breast, mushroom, asparagus, garlic mashed potatoes, Marsala wine sauce

12 HOUR BRAISED SHORT RIBS
Green beans, chive mashed potatoes and truffle au jus

VEGETABLE WELLINGTON
Tomatoes, roasted peppers, mushrooms, feta cheese

INDIAN VEGETARIAN
Vegetable korma, masala eggplant, cumin rice

FROM THE GRILL

GRILLED BARRAMUNDI

GRILLED CHICKEN BREAST

STRIP LOIN STEAK*

Sides available upon request:
mashed potatoes, steamed vegetables or French fries

SAUCES

chimichurri | **béarnaise** | **peppercorn**

Surcharge of $5.00 for third entree or more applies.

Steakhouse Premium Selections

Great seafood and premium aged USDA beef,
a surcharge of **$25** applies to each entrée.

SURF AND TURF*
Half 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 chops, perfectly grilled

14 OZ WAGYU CHEESEBURGER*
Cheddar, bacon, lettuce, tomato, pickles, crispy onions,
served with French fries
Choice of sauce:
Carolina BBQ sauce | Garlic-truffle aioli | Chipotle hot sauce

+ 20% service charge will automatically be added to your order.

DESSERT

CHEESECAKE
Strawberry sauce

CHOCOLATE CHUNK BREAD PUDDING
Vanilla cream sauce
-No added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

SELECTION OF ICE CREAM AND SHERBET

FRESH FRUIT PLATE

CHEESE PLATE

MILE-HIGH GELATO PIE $6
Salted caramel, mocha, toasted coconut, Chantilly cream

Carnival Classic

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