FEAST

APPETIZER

HOT

ESCARGOTS BOURGUIGNONNE
Garlic, shallots, parsley butter

LOW COUNTRY CRAB DIP
Herb butter crostini

BOUILLABAISSE
Seafood stew, rouille crouton

COLD

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
Housemade dressing, Parmesan

BURRATA AND HEIRLOOM TOMATO SALAD
Basil and aged balsamic

STRAWBERRY & CHIA SEED SOUP
Sweet yogurt

TUNA CRUDO *Emeril*
Yuzu vinaigrette, crispy wontons

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

ENTRÉE

LINGUINE ALFREDO
Chicken, mushrooms, Parmesan cream sauce

SALMON, KALE & ARUGULA*
Cherry tomatoes, berries, walnuts, Parmesan

JUMBO SHRIMP
Seafood paella, broccoli, peas, lemon butter

BAKED SEA BASS
White beans, tomatoes, fingerling potatoes, olives, lemon

DUCK A LA ORANGE
Roasted potatoes, braised fenne

STRIP LOIN STEAK AU POIVRE* *Emeril*
Steak fries, broccoli, peppercorn sauce

CAULIFLOWER PARMIGIANA
Crushed tomatoes, mozzarella, basil

FEATURED INDIAN VEGETARIAN
Cottage cheese curry, mixed vegetables stew, corn rice

FROM THE GRILL

GRILLED SALMON*

GRILLED CHICKEN BREAST

BROILED PORK CHOP

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, tomatoes, 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

CLASSIC OPERA CAKE
Caramel sauce

CHOCOLATE PANNA COTTA
-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