APPETIZER

HOT

OVEN BAKED MEATBALLS
Parmesan cream sauce, mozzarella, garlic bread

VEGETABLE SPRING ROLLS
Spicy garlic sauce

PASTA FAGIOLI SOUP
Cannellini beans, pancetta

COLD

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
House made dressing, Parmesan

GIROD STREET SALAD *Emeril*
Romaine lettuce, bacon, boiled eggs, Parmesan, peppercorn dressing

CHILLED CANTALOUPE SOUP
Tapioca pearls

SMOKED SALMON AND ARTICHOKE CREAM*
Buttered phyllo shell



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

ENTRÉE

SPAGHETTI CARBONARA
Bacon, Parmesan, garlic, cream

BEEF STEAK SALAD
Greens, tomato, sprouts, peanuts

CAST IRON BRONZED FISH Emeril
Bass, andouille, Charleston-style grits

FRIED CHICKEN
Mashed potatoes, charred scallions, gravy

HERB ROAST LEG OF LAMB
Fingerling potatoes, grilled squash, jus



ROAST BEEF
Yorkshire pudding, broccoli, roasted potatoes, pan gravy

EGGPLANT PARMESAN
Mozzarella, basil, tomato sauce

FEATURED INDIAN VEGETARIAN
Spiced mushrooms, lentil curry, biryani

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, 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

PARIS-BREST
Choux pastry, praline cream, almonds

CAPPUCCINO POT DE CRÈME
Cinnamon whipped cream
-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