APPETIZER

HOT

MARINATED CHICKEN TENDERS
Sweet chili relish, crunchy cabbage slaw

CRAB AND SHRIMP CAKE *Emeril*
Charred corn and apple slaw, rémoulade sauce

POTATO AND PARMESAN HASH
Apple sauce

CREAM OF THREE ONION SOUP

COLD

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
House made dressing, Parmesan

GREEK SALAD
Vegetables, olives, feta, lemon herb dressing

PEACH LEMONGRASS SOUP
Creme fraiche, pumpkin seeds

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

ENTRÉE

PENNE ALLA GIGI
Mushrooms, pancetta in a cognac rose sauce

CHEF'S SALAD
Ham, turkey, Swiss cheese, fresh vegetables,
and creamy shallot vinaigrette

PAN SEARED COD
Chorizo, curry cream, potato purée, and tomato salsa

CHICKEN ROULADE *Emeril*
Prosciutto and sage, bourbon mashed potatoes, sautéed greens,
creamy jus

PORK SALTIMBOCCA ALLA ROMANA
Prosciutto, green beans, buttery sage sauce

CLASSIC BEEF WELLINGTON*
Beef fillet in puff pastry, Brussels sprouts, mushroom Madeira sauce

STUFFED PORTOBELLO MUSHROOM
Spinach, couscous, baby carrots, marinara sauce

FEATURED INDIAN VEGETARIAN
Yogurt curry with lentil fritters, vegetable jalfrezi, pea pilaf rice

FROM THE GRILL

GRILLED SALMON*

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

BITTER N BLANC
Cinnamon dulce sauce

BLACK FOREST CAKE
-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