APPETIZER

HOT

CREAM OF MUSHROOM BISQUE
Smoked Gouda, sherry

FRITTO MISTO
Calamari, shrimp, mussels, basa, caper aioli

BRAISED BEEF SHORTRIB CONFIT
Mac 'N' cheese croquette, pomegranate drizzle, chives

COLD

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
House made dressing, Parmesan

MIXED GREENS
Tomato, cucumber, red onion, carrots, balsamic dressing

ICED BING CHERRY SOUP
Vanilla cream, mint

ANTIPASTI *Emeril*
Cured Italian ham, prosciutto, salami, Parmiggiano reggiano

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

ENTRÉE

LASAGNA BOLOGNESE
Beef ragù, ricotta, mozzarella, white sauce

CHICKEN, KALE & FARRO
Chickpeas, cucumber, peppers, olives, feta, honey dressing

GREEK-STYLE SHRIMP
Tomato, garlic, feta, grilled pita

CHICKEN CUTLETS *Emeril*
Corn succotash, green beans, Dijon-tarragon sauce

WIENER SCHNITZEL
Breaded veal, asparagus, mustard potatoes, pan sauce

BRAISED LAMB SHANK
Garlic mashed potatoes, bean stew, jus

BAKED VEGETABLE AU GRATIN
Mixed vegetables, cheese sauce, puff pastry

FEATURED INDIAN VEGETARIAN
Cauliflower and peas stew, lentil curry, mushroom and pea 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

CAPPUCCINO CHEESECAKE
Caramel sauce

BOSTON CREAM PIE
Custard filling, chocolate glaze
-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