APPETIZER

HOT

MINI QUICHE LORRAINE
Egg custard, bacon, Gruyère

BEEF SHORT RIBS CONFIT
Mac 'n' cheese croquette, pomegranate, chives

LOBSTER BISQUE
Sherry, cream

COLD

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
House made dressing, Parmesan

SUMMERTIME BREEZY SALAD *Emeril*
Romaine, potatoes, tomatoes, boiled eggs, cheese, ciabatta, Dijon vinaigrette

CHILLED MELON, APRICOT AND PEACH SOUP

SALMON GRAVLAX*
Sour cream, capers, dill, chili oil

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

ENTRÉE

SEAFOOD PASTA
Scallops, mussels, clams, white wine sauce

CHOPPED CHICKEN SALAD
Lettuce, chickpeas, cheddar, crispy noodles, sweet chili dressing

ANDOUILLE CRUSTED REDFISH *Emeril*
Pecan relish, shoestring potatoes, meunière sauce

CHICKEN CACCIATORE
Tomato ragu, polenta, garlic bread

VEAL PARMIGIANA
Mozzarella, roasted potatoes, tomato sauce

GRILLED RIBEYE STEAK*
Double baked potato, fried onion ring

VEGETARIAN MEATBALLS
Wilted kale, creamy polenta, roasted grape tomato

FEATURED INDIAN VEGETARIAN
Curried eggplant, mushroom and corn, cumin pulao

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

SACHER TORTE
Chocolate, apricot jam

MANGO RASPBERRY BAVAROIS
Raspberry coulis
-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