APPETIZER

HOT

PORTUGUESE KALE SOUP
Smoked sausage, white beans

HAM CROQUETTES
Manchego, smoked paprika aioli

CRAB CAKE *Emeril*
Corn and tomato relish, lemon butter, scallions

COLD

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
House made dressing, Parmesan

SPINACH, ARUGULA, STRAWBERRY & FETA SALAD
Walnuts, balsamic vinaigrette

CHILLED PINEAPPLE SOUP
Coconut cream

MEDITERRANEAN HUMMUS & FALAFEL
Tabbouleh, olives, pita



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

ENTRÉE

CHEESE RAVIOLI
Tomato cream, spinach, Parmesan

WALDORF SALAD WITH SMOKED TURKEY
Mayonnaise and walnuts

HERB-CRUSTED SALMON* *Emeril*
Asparagus and sweet potato beurre blanc

ROASTED TURKEY
Mashed potatoes, stuffing, cranberry sauce, gravy

HERB-ROASTED PORK
Fennel, collard greens, baby carrots

BEEF BOURGUIGNON
Garlic mashed potatoes, pearl onions

SPINACH, RICOTTA & FETA PHYLLO
Grilled beefsteak tomato, pineapple beurre blanc

FEATURED INDIAN VEGETARIAN
Cottage cheese curry, eggplant stew, mushroom rice

FROM THE GRILL

GRILLED BARRAMUNDI

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

CHOCOLATE PRALINE SLICE

LEMON FROZEN TORTE
Poppy seed cake, blueberries
-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