APPETIZER

HOT

FRIED OYSTERS
Tangy slaw, remoulade sauce

BAKED BRIE
Pear compote, pecan crumble, crostini

CIOPPINO SOUP
Seafood stew soup

COLD

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
House made dressing, Parmesan

SPINACH SALAD
Walnut, blue cheese, oranges, raspberries

BERRIES & CHERRY SOUP
Whipped cream, berry couli

SPICY SHRIMP DEVILED EGGS *Emeril*
Mixed greens, tropical fruit, scallions

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

ENTRÉE

SPAGHETTI AND MEATBALLS
Tomato sauce, Parmesan, basil

MEDITERRANEAN SHRIMP QUINOA SALAD
Bell peppers, olives, tomatoes, cucumber, kale, herbs

BROILED SWORDFISH *Emeril*
Broccoli, parsley potatoes, lemon-caper sauce

BUTTER CHICKEN
Turmeric rice, papadums, mango chutney

HERB CRUSTED PORK LOIN
Cheddar fried polenta, vegetables, apple wedges

OSSO BUCCO
Braised veal shank, polenta, gremolata

EGGPLANT AND POTATO MOUSSAKA
Garbanzo and tomato salad, feta

FEATURED INDIAN VEGETARIAN
Moong beans, potatoes and peas stew, biryani 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

CHOCOLATE BROWNIE CAPPUCCINO
Coffee ice cream

RASPBERRY BLISS
Sponge, raspberry 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