APPETIZER

HOT

CRAWFISH VOL AU VENT
Puff pastry, Creole seasoning, scallions

SHRIMP ARANCINI
Marinara, pesto, Parmesan

SCOTCH BROTH
Lamb, barley, root vegetables

COLD

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
House made dressing, Parmesan

FARMER'S SALAD
Balsamic vinegar

STRAWBERRY-ORANGE SOUP
Cream, vanilla croutons

TUNA TARTARE* *Emeril*
Mascarpone, avocado, ciabatta crisp

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

ENTRÉE

SPINACH & CHEESE MANICOTTI
Three cheeses, tomato sauce

PANZANELLA SALAD
Tomato, cucumber, mozzarella, basil, bread, vinaigrette

FISH PICCATA *Emeril*
Squash stew, lemon butter caper sauce

CHICKEN KIEV
Herb-stuffed and breaded, carrots, Lyonnaise potatoes

BACON WRAPPED PORK LOIN
Lemon potatoes, Vichy carrots, raisin sauce

GREEK BEEF MOUSSAKA
Eggplant, seasoned beef, cheese sauce

EGGPLANT SCHNITZEL
Breaded and fried, tomato sauce, tzatziki

FEATURED INDIAN VEGETARIAN
Potatoes in yogurt gravy, cottage cheese and peppers stew, chickpea 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

ITALIAN CANNOLI
Chocolate-dipped, citrus mascarpone filling

VICTORIA SPONGE CAKE
Chantilly cream, strawberries
-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