APPETIZER

HOT

STUFFED MUSHROOMS
Spinach, Romano cheese, herb velouté

BEEF ARANCINI
Crispy risotto balls, marinara, pesto, Parmesan

FRENCH ONION SOUP
Crouton, Swiss, Parmesan

COLD

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
House made dressing, Parmesan

VINE-RIPENED TOMATOES & CHOPPED LETTUCE
Onion, basil, feta, raspberry vinaigrette

WATERMELON TOMATO GAZPACHO
Avocado, pistachios & mint

CEVICHE CRUDO* *Emeril*
Marinated fish and shrimp, mango, avocado, peppers, lime, cilantro

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

ENTRÉE

LINGUINI AND CLAMS
Clams, white wine, garlic, chili flakes, parsley

SMOKED SALMON WITH FARRO & GOAT CHEESE*
Greens, goat cheese, walnuts, raspberry vinaigrette

BEER-BATTERED FISH & CHIPS
Peas and tartar sauce

CHICKEN PARMIGIANA
Spaghetti, marinara sauce

BBQ PORK SPARERIBS
Charred corn, steak fries, coleslaw

MADEIRA-BRAISED SHORT RIBS *Emeril*
Green beans, creamy polenta, onion rings, pan jus

ROASTED ARTICHOKE, POTATO & CHEDDAR CAKE
Sweet chipotle sauce, tomato relish

FEATURED INDIAN VEGETARIAN
Cheese dumpling curry, chickpeas, basmati rice

FROM THE GRILL

GRILLED SALMON*

GRILLED CHICKEN BREAST

BROILED STRIP LOIN*

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

BAKLAVA
Honey syrup, nuts, phyllo pastry

PIÑA COLADA CHEESECAKE
Coconut, pineapple
-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