APPETIZER

HOT

DUCK CONFIT CROQUETTES
Dijon aioli, caramelized onion jam

COQUILLE ST-JACQUES
Creamy seafood, buttered potatoes

TUSCAN MINESTRONE
Vegetables, cannellini beans, pasta

FRIED TOMATOES *Emeril*
Breaded, Creole shrimp remoulade

COLD

SHRIMP COCKTAIL
Cocktail sauce

CAESAR SALAD
House made dressing, Parmesan

BEET AND PETITE GREENS
Peach, sunflower seeds, oregano, shallot vinaigrette

PAPAYA & PASSION FRUIT SOUP
Yogurt cream, nut crunch

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

ENTRÉE

PENNE MARISCOS
Shrimp, calamari, fish, mussels, tomato cream

MELON AND PROSCIUTTO SALAD
Olives, cucumber, tomatoes, Italian vinaigrette

SALMON WELLINGTON*
Potato mousse, asparagus, parsley sauce

COFFEE GLAZED ROAST DUCK* *Emeril*
Creole potato wedges, braised greens

PERI PERI PORK CHOP
Roasted potatoes, sautéed broccoli



SLOW ROASTED CHATEAUBRIAND
Mustard potatoes, broccoli, truffle sauce

CHEESY CANNELONI
Ricotta, spinach, mushrooms, tomato sauce

FEATURED INDIAN VEGETARIAN
Cheese dumpling curry, vegetable stew, basmati ghee 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

BAKED ALASKA

DOUBLE CHOCOLATE PAVE
-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