

**STARTER**

**ESCARGOTS BOURGUIGNONNE**

*shallots, garlic, parsley Pernod butter*

**LINGUINI ALFREDO**

*grilled chicken, mushroom, Parmesan cream*

**SHRIMP COCKTAIL**

*cocktail sauce*

**CAESAR SALAD**

*housemade dressing, Parmesan*

**ICEBERG**

*tomato, onion, blue cheese dressing*

**CUCUMBER BASIL AVOCADO SOUP**

*roasted pumpkin seeds, avocado*

**NEW ENGLAND CLAM CHOWDER**

*potatoes, clams, thyme*

**MOROCCAN LENTIL SOUP**

*three beans, tomato, spices*



**BONSAI SUSHI SHIP \* (FOR 2) \$30.00**

*California roll, Bang Bang Bonsai roll,*

*BONSAI 6 pcs assorted sushi (tuna, salmon, shrimp)*

**MAINS**



*Emeril Selects*

**APPETIZER**

**TUNA CRUDO\***

*sake yuzu vinaigrette and crispy wontons*

**MAIN**

**FIRECRACKER BRANZINO**

*BBO-basted, sliced roast potatoes, southern greens, horseradish cream sauce*

**LINGUINI ALFREDO**

*grilled chicken, mushroom, Parmesan cream*

**GRILLED JUMBO SHRIMP AND FISH CAKE**

*cauliflower and mashed peas, roasted broccoli*

**OVEN-ROASTED CHICKEN WITH FIXING**

*garlic rosemary smear, onion, potatoes, pan dripping Cajun gravy*

**DUET OF FILET MIGNON AND SHORT RIB\***

*string beans, red wine sauce*

**GRILLED TOFU STEAK**

*spinach & mushroom medley, hasselback potatoes, honey bbq sauce*

**FEATURED INDIAN VEGETARIAN**

*paneer butter masala, mix vegetable - masala, sweet corn pulao*

**FEATURED SALAD**

**SALMON WITH KALE AND ARUGULA\***

*walnut, smoked paprika, cherry tomatoes, Parmesan shaves, berries*

**EVERYDAY**

**GRILLED CHICKEN BREAST**

*garlic & herbs, garlic Parmesan green beans, fork mashed potatoes*

**BROILED STRIPLOIN STEAK\***

*creamy peppercorn sauce, garlic Parmesan green beans, fork mashed potatoes*

**SAUCES**

**Chimichurri | Béarnaise | Peppercorn**

**STEAKHOUSE SELECTION**

*great seafood and premium aged USDA beef, seasoned and broiled a surcharge of \$ 23 applies to each entrée*

**SURF & TURF\***

*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*

**DESSERT**

**GRAND MARNIER SOUFFLÉ**

*warm creme anglaise*

**CHOCOLATE PANNA COTTA**

*chocolate sauce, vanilla crisp -no added sugar-*

**CARNIVAL MELTING CHOCOLATE CAKE**

**FRESH TROPICAL FRUIT**

**SELECTION OF ICE CREAM**

**CHEESE PLATE**

*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.*

*18% service charge will automatically be added to your order*

*Surcharge of \$5.00 for third entree or more applies*