

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

## MAINS

*Emeril Selects***APPETIZER  
TUNA CRUDO\****sake yuzu vinaigrette and crispy wontons***MAIN****FIRECRACKER BRANZINO***BBQ-basted, sliced roast potatoes, southern greens, horseradish cream sauce***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****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*

## 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*