

Appetizer

MARINATED CHICKEN TENDERS

sweet chili relish, crunchy Asian cabbage slaw

LASAGNA BOLOGNESE

beef ragout, ricotta, mozzarella, bechamel sauce

SHRIMP COCKTAIL

cocktail sauce

GREEK SALAD

vegetables, olives, feta, lemon herb dressing

CAESAR SALAD

house made dressing, parmesan

CHICKEN NOODLE SOUP

roasted chicken broth, vegetables, egg noodles

WEST INDIAN PUMPKIN SOUP

oven roasted and fine herbs

BONSAI SUSHI SHIP* (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp)*



18% service charge will automatically be added to your order

Emeril Selects

Appetizer

CRAB AND SHRIMP CAKE

charred corn and apple slaw, remoulade sauce



Entree

CHICKEN ROULADE

*chicken stuffed with prosciutto and sage, bourbon
mashed potato, sautéed greens, creamy jus*



Entree

GRILLED SWORD FISH FILLET

smashed fingerling potatoes, fava beans and cherry tomato salad, citrus saffron sauce

BRAISED LAMB SHANK

garlic mashed potatoes, five bean stew, lamb jus

HONEY GLAZED PORK LOIN

mashed potatoes, sautéed green beans

LASAGNA BOLOGNESE

beef ragout, ricotta, mozzarella, bechamel sauce

HERB CRUSTED STUFFED PORTOBELLO MUSHROOM

spinach, couscous, baby carrot, marinara sauce

FEATURED INDIAN VEGETARIAN

tangy yogurt curry with onion fritters, veg jalfrezi, peas & onion pulao

Featured Salad

SOUTHWESTERN QUINOA BABY SHRIMP

butter lettuce, pinto beans, tomatoes, avocado, corn and smokey lime dressing

Everyday

GRILLED CHICKEN BREAST

garlic & herbs, roasted vegetable medley, potatoes romanoff

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, roasted vegetable medley, potatoes romanoff

Sauces: ○ chimichurri ○ béarnaise ○ peppercorn

Surcharge of \$5.00 for third entree or more applies