

STARTER

CRISPY BUTTER MILK CALAMARI
zesty tomato sauce, fried peppers

CRAWFISH FETTUCCINI
New Orleans classic, creamy sauce,
Parmesan, scallions

SHRIMP COCKTAIL
cocktail sauce

CAESAR SALAD
romaine lettuce tossed in Caesar dressing

SPINACH SALAD
walnut, blue cheese, orange segment,
raspberries

CHILLED STRAWBERRY AND CHIA SEED
sweet yogurt, poached strawberry

CREAM OF MUSHROOM
butter milk, sherry vinegar, smoked Gouda

CORN CHOWDER
sharp cheddar, cream



BONSAI SUSHI SHIP * (FOR 2) \$26.00
California roll, Bang Bang Bonsai roll,
BONSAI 6 pcs assorted sushi (tuna, salmon, shrimp)

MAINS



Emeril Selects

APPETIZER
BEEF CARPACCIO*

mascarpone-truffle cream, baby lettuce,
parmesan, hazelnut-lime dressing

MAIN

HERB-CRUSTED SALMON

asparagus and sweet potato beurre-blanc

FEATURED SALAD

TUNA NIÇOISE* (Served Cold)

green beans, hard-boiled eggs, olive, purple
potato, lettuce

EVERYDAY

GRILLED CHICKEN BREAST

garlic & herbs, vegetable succotash,
buttered parsley potatoes

BROILED STRIPIOIN STEAK*

creamy peppercorn sauce, vegetable-
succotash, buttered parsley potatoes

SAUCES

Chimichurri | Béarnaise | Peppercorn

CRAWFISH FETTUCCINI

New Orleans classic, creamy sauce,
Parmesan, scallions

BROILED LOBSTER TAIL

fork mashed skin potatoes,
buttered broccoli

CHICKEN CORDON BLEU

ham, Swiss cheese,
creamy lemon caper sauce

SLOW COOKED PRIME RIB*

baked potato, green beans, au jus

ROASTED VEGETABLE LASAGNA

seasonal vegetables, ragu di pomodoro,
3 cheese crust

FEATURED INDIAN VEGETARIAN

spiced stir-fried okra, dal makhani,
navratan 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 STRIPIOIN*

14 oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus

DESSERT

CRÈME BRULÉE

vanilla bean custard, demijohn crust

PANNA COTTA

blueberry compote, cream Chantilly
-no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM & SORBET

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.

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Surcharge of \$5.00 for third entrée or more applies

