

. A p p e t i z e r s .

- New Orleans Barbecue Shrimp
with a Petite Rosemary Biscuit \$9.00
- Oysters Rockefeller Bisque
with Brie Smothered Cornmeal Fried Oysters
and Crispy Smoked Bacon \$10.00
- Seared Hudson Valley Foie Gras
with Sweet Potato Pain Perdu, Dried Cherries and a
Balsamic Enriched Foie Gras Reduction Sauce \$16.00
- Creole Marinated Calamari
Fried and served with a Smoked Tomato Sauce, a New Orleans
Style Olive Salad and Parmigiano-Reggiano Cheese \$7.50
- Olive Oil Roasted Portobello Mushroom
with a Homemade Ricotta-Herb Strudel, Vegetable Confit
and a Truffle Butter Sauce \$10.00
- Grilled Homemade Andouille Sausage
served with Emeril's Own Worcestershire Sauce \$6.50
- Smoked Wild & Exotic Mushrooms
in a Homecured Tasso Cream Sauce over
Angel Hair Pasta and Parmigiano-Reggiano Cheese \$8.50
- Portuguese-Style Steamed Clams & Mussels
in a Homemade Chorizo Broth with a Drizzle of
Piri Piri and an Olive and Goat Cheese Crostini \$9.00
- Smoked Salmon & Sundried Tomato Cheesecake
with an Haricot-Vert Potato Salad, Tapenade and Pesto Crema \$9.50

Emeril

. E n t r e e s

- Grilled Double Cut Pork Chop
with Tamarind Glazed Roasted Sweet Potato
a Green Chile Mole Sauce
- Whole Roasted Young Chicken
with Roasted Celery Root, New Potatoes,
Baby Vegetables and Chicken Jus
- Paneed Milk Fed Veal
with Parma Ham & Fontina Cheese,
Crispy Red Pepper Polenta, Cipollini Onion
and a Roasted Shallot Sherry Butter Sauce
- Grilled Atlantic Salmon
over Lump Crab and Corn Maque Choux
with Mirliton Slaw and a Drizzle of
Cayenne-Tomato Syrup
- Veal Grillade Stuffed Mississippi
with Homemade Ricotta Cheese & Sweet Pea
Pickled Okra, Wild Mushroom Etouffée
& Barbecued Onions
- Pan Roasted Tournedos of Filet
with Roasted Garlic Creamed Potatoes,
Wilted Greens and Homemade Andouille
Hollandaise Sauce
- Slow Roasted Cured Duck
with a Nocello Glaze, Duck Cracklin' Bread D
Organic Baby Carrots and a Natural Duck
Reduction Sauce

S o u p s & S a l a d s .

Soup of the Day \$6.00

Gumbo of the Day \$6.00

Our Emeril's Salad

A Variety of Farm Grown Lettuces tossed with Extra Virgin Olive Oil, Balsamic Vinegar, Sun-Dried Tomatoes, Jack Cheese and Seasoned Croutons

\$8.00

Warm Wilted Spinach Salad

with a Three Nut Goat Cheese and Emeril's Homemade Andouille Sausage Vinaigrette

\$7.50

Pulled Duck Confit

with Kiln-Dried Berries, Stilton Blue Cheese Local Arugula and a Vanilla-Shallot Vinaigrette

\$8.00

Cobb Salad

Assorted Greens with Chopped Egg, Crispy Bacon, Smoked Chicken, Diced Tomato & Avocado Dressed with a Traditional "Cobb" Vinaigrette and Topped with White Cheddar Cheese

\$9.00

Reduction Sauce

Roasted American Rack of Lamb

with a Creole Mustard Crust, a Quenelle of Creamed Potatoes, Burning Rosemary and a Rosemary Lamb Jus

Dan Stew of Organic Vegetables

Opelousas Sweet Potato, Sweet Onions, Bell Peppers, Plum Tomato, Grilled Eggplant & Roasted Peanuts in a Red Curry Laced Cocor with Almond-Jasmine Rice, Sesame Grilled Aspa and Crispy Lentil Bread

Andouille Crusted Texas Redfish

with a Roasted Pecan Vegetable Relish, Creole Meuniere Sauce and a Pile of Shoestring Potatoes

Grilled & Roasted Bone-In Rib

with a Maple Bacon and Sweet Onion Potato Homemade Ketchup and a Drizzle of Homema Worcestershire Sauce

The Fish of the Day

The Freshest served with a Saute of Greens, Haricot Vert and Wild Mushrooms

Sauteed Gulf Shrimp

and Parma Ham with Fresh Linguine, Wild Mushr Tomato, Fresh Oregano and a Porcini Cream &