NOLA DINNER MENU

APPETIZERS

- Almond-Crusted Plaquemines Parish Oysters with Melting Brie, Bacon-Brown Sugar Tomato Glaze and Rosemary-Fennel Apple Slaw $8.00
- Miss Hay's Stuffed Chicken Wings with Homemade Hoisin Dipping Sauce $8.00
- Pizza of Vine-Ripened Tomatoes, Homemade Mozzarella, Kalamata Olives and Fresh Basil with Reggiano Parmesan and Streaks of Balsamic Vinegar $9.00
- Ancho-Barbecued Pork and Smoked Cheddar Flatbread with Gulf Shrimp-Creamy Green Onion Slaw $9.00
- NOLA Steak Tartare with Grilled Scallions, Capers, Homemade Worcestershire, Wood Oven-Baked Garlic Crostini and Creole Mustard Aioli $8.90
- Pan Seared Louisiana Crab Cake with Fire-Roasted Corn Sauce, Hollandaise, Celery Root Rémoulade and Creole Potato Crisps $9.90
- Emeril's Barbecued Gulf Shrimp with Rosemary Biscuit $9.00
- Brandied Duck Liver Mousse Pâté with Port Wine-White Truffle Vinaigrette, Roasted Walnuts, Belgian Endive and Stilton Blue Cheese $9.90

SOUPS

- Roasted Garlic-Reggiano Parmesan Bisque with Basil Pesto and Focaccia Croutons $6.00
- Gumbo of the Day $7.00
- Homemade Turtle Soup au Sherry $8.00

SALADS

- Mixed Baby Greens with Fresh Herbs, Balsamic Vinaigrette, Homemade Bread Sticks and Reggiano Parmesan $7.00
- T. J. Caesar with Grilled Purple Onions, Queso Blanco, Shaved Radish, Fried Green Tomatillos and Lime-Marinated Chile Pepper Relish $9.00
- Iceberg Wedge with Blue Cheese Dressing, Homemade Turkey Tasso, Stuffed Egg, Pickled Okra, Cayenne Crackers and Hot Sauce-Butter Glazed Tomatoes $8.00
- Wasabi Taco with Cajun-Blackened Tuna, Sesame-Cucumber Salad, Avocado Salsa, Pickled Ginger and Sticky Soy Glaze $9.00

ENTREMES

- Hickory-Roasted Duck with Whiskey-Caramel Glaze, Buttermilk-Buttermilk Pudding, Haricots Vert-Fire Roasted Corn Salad, Natural Jus and Candied Pecans $28.00
- NOLA Shellfish Stew of Seared Mahi Mahi, Jumbo Gulf Shrimp, Homemade Chorizo Sausage, Black Mussels, Herb Focaccia and Red Pepper Rouille $26.00
- Certified Angus-New York Strip Steak au Poivre with Emeril's AOK Steak Sauce, Creamed Spinach and Tempura Onion Rings $28.00
- Pecan-Crusted Gulf Flounder with Creole Moutiére Sauce, Caramelized Ruby Grapefruit, Sautéed Asparagus and Tarragon Aioli $26.00
- Buttermilk-Fried Breast of Chicken with Bourbon-Mashed Sweet Potatoes, Smithfield Ham-Cream Gravy and Sautéed Sugar Snap Peas $24.00
- Cedar Plank-Roasted Fish of the Day with Citrus-Horseradish Crust, Lemon-Butter Sauce and Creole Tomato Salad $27.00
- Balsamic-Grilled Swordfish with Lyonnaise Potatoes, Rosemary-Dijon Mustard Sauce, Lemon-Grilled Vegetables and Tomato Chutney $25.00
- Filet Mignon with Roasted Garlic-Mashed Potatoes, Homemade Worcestershire Sauce and Bacon, Walnut and Blue Cheese-Stuffed Portobello Mushroom $34.00
- Teriyaki Salmon with Black Bean-Bok Choy Stir Fry, Homemade Ribbon Noodles, Chile-Mango Glaze and Roasted Macadamia Nuts $25.00
- Sautéed Red Pepper-Sour Cream Crêpes with Smoky Corn Relish, Roasted Okra, Cayenne Cream Sauce, Eggplant Spears and Creole Tomato Glaze $22.00
- Grilled Double Cut Pork Chop with Brown Sugar-Glazed Sweet Potatoes, Toasted Pecans and Caramelized Onion Reduction Sauce $26.00
NOLA Lunch Menu

APPETIZERS
Sautéed Shrimp and Warm Remoulade Sauce with Homemade Angel Hair Pasta $8.50
Miss Hay's Stuffed Chicken Wings with Vietnamese Dipping Sauce $7.00
Savory Shortcake of Filet Mignon, Plaquemines Parish Oysters and Smoked Wild Mushrooms with Rosemary-Cheddar Biscuit and Brandy Cream $8.50
Lump Crab and Brie Quesadilla with Toasted Almonds, Chile-Apple Glaze, and Minced Chives $8.50

SOUPS
Roasted Garlic-Reggiano Bisque with Basil Pesto and Focaccia Croutons $6.00
Gumbo of the Day $6.00
Homemade Turtle Soup au Sherry $7.00

SALADS
NOLA 's Kicked-Up Caesar with Baby Romaine, Shaved Reggiano Parmesan, Focaccia Croutons and Roasted Peppers $8.00
Assorted Baby Lettuces with Blue Cheese-Balsamic Vinaigrette, Fresh Cucumber, Radish, Apple-Smoked Bacon and Black Pepper Croutons $7.00
Cornmeal-Crusted Plaquemines Parish Oysters with Baby Spinach, Warm Apple-Smoked Bacon Dressing, Goat Cheese, Calamata Olives, Hard-Boiled Eggs and Shiitake Mushroom Chips $9.00
Baby Arugula, Granny Smith Apples and Toasted Pine Nuts with Honey-Dijon Vinaigrette and Shaved Manchego Cheese $9.00

FROM THE WOOD-BURNING OVEN . . .
Wood-Oven Baked Pocket Bread with Infused Garlic Oil, Fresh Basil, and Parmesan Cheese $4.00
NOLA Pizza with Homemade Mozzarella, Basil Pesto, and Sun-Dried Tomatoes $8.00
Smoked Duck Pizza with Crimini Mushrooms, Roasted Peppers, Brie Cheese and White Truffle Essence $10.00
Cedar Plank-Roasted Redfish with Citrus-Horseradish Crust, Lemon-Butter Sauce and Creole Tomato Salad $25.00

ENTREES
Mixed Grill of Herb-Marinated Filet Mignon Brochette, Homemade Chorizo and Gulf Shrimp with Slow-Cooked Greens, Roasted Garlic-Potato Cake and Creole Meuniere Sauce $23.00
Pan-Roasted Free-Range Chicken Breast with Homemade Linguine, Tasso-Smothered Haricot Vert and Melting Gruyere Cream $17.00
Grilled Seasonal Fresh Fish of the Day with Eggplant Ratatouille, Saffron Cream Sauce, Calamata Olive Tapanade and Shoestring Potatoes $18.00
Pan-Crispy Striped Bass with Puttanesca Sauce, Baby Arugula, Herb-Roasted Eggplant and Black Pepper-Parmesan Grit Cake $18.00
Cumin-Crusted Maple Leaf Duck Breast with Cilantro Rice, Smoky Black Beans and Rock Shrimp-Tomato Salsa $20.00
Smoked Pulled Pork Barbecue on Smoked Cheddar-Chipotle Brioche with Creole Sweet Potato Crisps and Maw Maw's Slaw $15.00