Appetizers

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

Entrees

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 Pec
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 Pâté
Organic Baby Carrots and a Natural Duck
Reduction Sauce
Soups & Salads

Soup of the Day $6.00
Gumbo of the Day $6.00
Our Emeril's Salad $8.00
A Variety of Farm Grown Lettuces tossed with Extra Virgin Olive Oil, Balsamic Vinegar, Sun-Dried Tomatoes, Jack Cheese and Seasoned Croutons
Warm Wilted Spinach Salad $7.50
with a Three Nut Goat Cheese and Emeril's Homemade Andouille Sausage Vinaigrette
Pulled Duck Confit $8.00
with Kiln-Dried Berries, Stilton Blue Cheese Local Arugula and a Vanilla- Shallot Vinaigrette
Cobb Salad $9.00
Assorted Greens with Chopped Egg, Crispy Bacon, Smoked Chicken, Diced Tomato & Avocado Dressed with a Traditional "Cobb" Vinaigrette and Topped with White Cheddar Cheese

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

Pan 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 Homemac 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 Mush Tomato, Fresh Oregano and a Porcini Cream