Emeril's
Appetizers.

Creole Marinated Calamari
Fried and served with Smoked Tomato Sauce, New Orleans Style Olive Salad and Parmesan Reggiano Cheese $6.00

Smoked Wild and Exotic Mushrooms
in a Homecared Tasso Cream Sauce over Angelhair Pasta and Fresh Oregano Parmesan Reggiano Cheese $7.50

Fried Louisiana Oysters
Creole Seasoned, Fried and served with a Jalapeno Sweet Corn Tartar Sauce and Crispy Leeks $7.50

Grilled Homemade Andouille Sausage
with Emeril's Own Worcestershire Sauce and Creousons $6.00

Tortelloni of Rillettes of Smoked Fish
in a Creole Vegetable Broth and Spicy Bruscato of Vegetables flavored with Herbaisin $6.50

House Smoked Salmon Cheesecake
with Chive Sour Cream, Traditional Garnishes, Herb Salad and a Dipple of Louisiana Caviar $9.50

Smoked Trout Dumplings
Peched and served in a Potato, Chive Truffle Sauce and a Spicy Onion Marmalade $7.00

Soups & Salads.

Soup of the Day $5.00

Gumbo of the Day $5.50

Our Emeril's Salad
A Variety of Farm Grown Lettuces tossed with Extra Virgin Olive Oil, Balsamic Vinegar, Sliced Tomatoes, Jack Cheese and seasoned Creousons $6.50

Warm Wilted Spinach Salad
with Chicory Farms Goat Cheese and Emeril's Homemade Andouille Sausage Vinaigrette $7.50

Fried Oyster Salad
Creole Fried and served with Assorted Farm Raised Lettuces, Tomato, Black Bean Salsa, Fried Tortillas and a Jalapeno Chimichurro Dressing $10.50

Parfait of New Orleans Shrimp Remoulade
Layered with Creole Boiled Shrimp, Chiffonade of Lettuces, Tomato, Avocado and an Old Fashioned Remoulade Dressing $13.50

Dessert.

Banana Cream Pie
with Banana Crust, Caramel Sauce and Chocolate Shavings $6.50

Hawaiian Vintage Chocolate Pecan Pie
with Homemade Vanilla Bean Ice Cream $6.00

Tiramisu
with Mascarpone Cheese, Whipped Cream and Espresso Anglaise Sauce $6.00

Clafouti of Georgia Peaches
with Homemade Peach Ice Cream $6.50

Emeril's Peanut Butter Pie
with Whipped Cream, Chocolate Sauce and Crushed Peanuts $7.00

Hawaiian Vintage Chocolate Cheesecake
with Raspberry Coulis $7.00

New Orleans Style Lemon Ice Box Pie $5.00

Hawaiian Vintage Chocolate Cream Pie
with Whipped Cream $7.00

Praline Ice Box Pie
with Praline and Hawaiian Vintage Chocolate Sauce $6.00

Tani's Ice Cream Sandwich
Brownie Cookies Sandwiched with Homemade Coffee Ice Cream and Chocolate Drizzles $5.50

White Chocolate Banana Bread Pudding
with Old Fashioned Rum Sauce $7.00

Mr. Lou's Old Fashioned Chocolate Pudding
with Cookies E-I $5.00

Emeril's Assortment of Cheeses
including Chicory Farms, Maytag Farms and Sweet Home Dairy Farm Cheeses $8.50

Daily Selection of Homemade Ice Cream and (or) Sorbets $6.00

Trio of Emeril's Fruit Sorbets $6.00

Seasonal Fresh Fruit or Berry Plate $8.00

J.K.'s Chocolate Grand Mariner Souffle
please allow 30 minutes for preparation time small $7.50 large $15.00

Smoking and Non-Smoking Seating Available
**Appetizers**

- Creole Marinated Calamari: Fried and served with Smoked Tomato Sauce, New Orleans Style Olive Salad and Parmesan Reggiano Cheese $6.00
- Smoked Wild and Exotic Mushrooms: in a Homemaded Sauce with Angelhair Pasta and Fresh Grated Parmesan Reggiano Cheese $7.50
- Fried Louisiana Oysters: Creole seasoned, fried and served with a Jalapeno sweet, Corn Tartar sauce and Crispy Leeks $7.50
- Grilled Homemade Andouille Sausage with Emeril's Own Worcestershire Sauce and Croutes $6.00
- Tortelloni di Rillettes of Smoked Fish: in a Creole Vegetable Broth and Spicy Lemon sauce of Vegetables flavored with Herbs and $6.50
- House Smoked Salmon Cheesecake: with Chive Sour Cream, Traditional Caramels, Herb Salad and a Dollop of Louisiana Caviar $9.50
- Smoked Trout Dumplings: Poached and served in a Potato, Chive Truffle Sauce and a Spicy Onion Marmalade $7.00

**Soups & Salads**

- Soup of the Day: $5.00
- gumbo of the Day: $6.50
- Our Emeril's Salad: A Variety of Fresh Lettuces tossed with Extra Virgin Olive Oil, Balsamic Vingairet, Sundried Tomatoes, Jack Cheese and seasoned Croutes $6.50
- Warm Wilted Spinach Salad: with Chrico Farm Goat Cheese and Emeril's Homemade Andouille Sausage Vinaigrette $7.50
- Fried Oyster Salad: Creole fried and served with Assorted Fried Lettuce, Tomato, Black Bean Salad, Fried Tortillas and a Jalapeno Cilantro Dressing $10.50
- Parfait of New Orleans Shrimp Remoulade: Layered with Creole Boiled Shrimp, Chilled Lettuce, Tomato, Avocado and an Old Fashioned Remoulade Dressing $9.50

**Entrees**

- Barbecue Salmon: Grilled and served with a Brabant Potato, Andouille Sausage Hash, Glazed with Sweet Barbecue Sauce and Garnished with Fried Onion Chips $16.00
- Brannon Farms Organic Chicken: Half Chicken Creole Seasoned and Grilled served with a Hull of Rosemary Roasted New Potatoes and a Roasted Garlic Chicken Stock Reduction $16.50
- Grilled Fish of the Day: The Freshest served with Assorted seasonal Vegetables $15.00
- New Orleans Barbecue Shrimp: served with Petite Rosemary Biscuits $16.00
- sauce of Gulf Shrimp and Pasta: with Basil, Tomato and Garlic tossed with Fresh Pasta Dags and infused Truffle Oil $16.00
- Smoked Shrimp Cakes: Pan Seared and served with Creole Remoulade Sauce and a pile of Shoestring Potatoes $16.00
- Grilled Filet of Beef: Creole seasoned and served with a Wild Mushroom Bread Pudding and a Drizzle of Emeril's Own Worcestershire Sauce $20.00
- Pulaiki's Creole Spiced Lamb Patties: Pan Seared and served with a Grilled Vegetable Patacouille and Rosemary Lamb Jus $16.00
- Grilled Portobello Mushroom: Creole spiced, grilled and filled with Roasted Vegetables, $16 Dried Tomatoes and Angelhair Pasta served a with smoked Tomato Butter Sauce $15.00
- Pecan Crusted Texas Redfish: Seared and served with Creole Morniere sauce and a Roasted Vegetable, Roasted Pecan Relish $17.00
- Smoked Trout and Potato Hash: with Poached Eggs and a Chive and Louisiana Caviar Cream $16.00

**Especially Today**

**Appetizers**

- Caramelized Yellowfin Tuna: served on a Bed of Specialty Vegetables, Fried Wasabi, Kuni and a Ginger Soy Butter Sauce $8.50

**Salads**

- Smoked Atlantic Salmon Salad: served with a Mixed Salad and a Dill Dressing $8.50

**Soups & Salads**

- Sliced Vine Ripened Tomatoes, Fresh Asparagus, Cornmeal Fried Almond Shrimp, Mixed Baby Greens and Parmesan Reggiano Cheese Tossed in a Creamy Garlic Red Bell Pepper Dressing $13.50
- Grilled Breast of Chicken: served on a Bed of Grilled fish and Andouille Corn Maque Choux, Fried Onion Chut, Parmesan Reggiano Cheese with an Essence of White Truffle Oil and a Drizzle of Emeril's Homemade Worcestershire Sauce $16.00
- Pecan Crusted Jumbo Sea Scallops: served on a Roasted Pecan Lump Crabmeat and Vegetable Relish, Fried Leek, Parmesan Cheese and a Creole Morniere Sauce $18.00

**Desserts**

- Emeril's Trio of Sorbets: $6.00
- Warm Apple Cobbler: served with Whipped Cream, Buy Artic Fire Ice Cream and Caramel Sauce $7.50