

Emeril's

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

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 Homecured Tasso Cream Sauce over 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 Croutons \$6.00

Tortelloni of Rillettes of Smoked Fish

in a Creole Vegetable Broth and Spicy Brunoise of Vegetables flavored with Herbsaint \$6.50

House Smoked Salmon Cheesecake

with Chive Sour Cream, Traditional Garnishes, 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

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

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, Sundried Tomatoes, Jack Cheese and Seasoned Croutons \$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 Cilantro 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 \$9.50

. D e s s e r t .

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 \$5.00

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 Pralines and Hawaiian Vintage Chocolate Sauce \$6.00

Tari'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 \$5.00

Mr. Lou's Old Fashioned Chocolate Pudding

with Cookies 1-1 \$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 Marnier Souffle

please allow 30 minutes for preparation time small \$7.50 large \$15.00

Smoking and Non-Smoking Seating Available

. Appetizers .

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Fried and served with Smoked Tomato Sauce, New Orleans Style Olive Salad and Parmesan Reggiano Cheese

\$6.00

Smoked Wild and Exotic Mushrooms

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\$7.50

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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 Croutons

\$6.00

Tortelloni of Rillettes of Smoked Fish

in a Creole Vegetable Broth and Spicy Brunoise of Vegetables flavored with Herbsaint

\$6.50

House Smoked Salmon Cheesecake

with Chive Sour Cream, Traditional Garnishes, 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

\$5.50

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\$6.50

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\$7.50

Fried Oyster Salad

Creole Fried and served with Assorted Farm Raised Lettuces, Tomato, Black Bean Salsa, Fried Tortillas and a Jalapeno Cilantro 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

\$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 Crisps

\$16.00

Brannon Farms Organic Chicken

Half Chicken Creole Seasoned and Grilled served with a Pile 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

Saute of Gulf Shrimp and Pasta

with Basil, Tomato and Garlic tossed with Fresh Pasta Rags and Infused Truffle Oil

\$16.00

Smoked Shrimp Cakes

Pan Sauteed and served with Creole Meuniere Sauce and a Pile of Shoestring Potatoes

\$15.00

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

Pulaski's Creole Spiced Lamb Patties

Pan Seared and served with a Grilled Vegetable Ratatouille and Rosemary Lamb Jus

\$16.00

Grilled Portobello Mushroom

Creole Spiced, Grilled and Filled with Roasted Vegetables, Sun Dried Tomatoes and Angelhair Pasta served with Smoked Tomato Butter Sauce

\$15.00

Pecan Crusted Texas Redfish

Sauteed and served with Creole Meuniere 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 Stir Fry Vegetables, Fried Wonton Strips and a Ginger Soy Butter Sauce

\$8.50

Salads

Smoked Atlantic Salmon and Spinach Salad Tossed with Grilled Pears and Crumbled Maytag Blue Cheese in a Roasted Walnut Vinaigrette

\$9.00

Entrees

Sliced Vine Ripened Tomatoes, Fresh Asparagus, Cornmeal Fried Alabama Rock Shrimp, Mixed Baby Greens and Parmesan Reggiano Cheese Tossed in a Creamy Garlic Red Bell Pepper Dressing

\$13.00

Grilled Breast of Chicken Served on a Bed of Crawfish and Andouille Corn Maque Choux, Fried Onion Crust, 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 with a Roasted Pecan Lump Crabmeat and Vegetable Relish, Fried Leeks, Parmesan Cheese and a Creole Meuniere Sauce

\$17.00

Desserts

Emeril's Trio of Sorbets

\$6.50

Warm Apple Cobbler with Whipped Cream, Peanut Brittle Ice Cream and Caramel Sauce

\$7.50

528-9393

800 Tchoupitoulas at Julia/New Orleans