**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
- Pepperjack-Stuffed Gulf Shrimp with Tomato Chutney, Creole Mornay Sauce, Spicy Grilled Corn Relish, and Candied Pecans: $8.50
- Louisiana Crawfish Cake with Skillet Onion Bread, Maw Maw's Slaw, and Creole Tartar Sauce: $8.00
- Lump Crab and Brie Quesadilla with Toasted Almonds, Chile-Apple Glaze, and Minced Chives: $8.50

**Soups**

- Bourbon-French Onion Soup with Herbed Broche Crouton, Melting Swiss, and Grana Padano: $7.50
- Basque of Grilled Tomato with White Truffle-Mascarpone Panini and Beurre Câtre: $8.00
- Gumbo of the Day: $6.00  Turtle Soup: $7.00

**Salads**

- Baby Spinach with Crumbled Goat's Cheese, Cashews, Marinated Shitake Mushrooms, and Chipotle-Orange Vinaigrette: $8.00
- Arugula, Granny Smith Apples, and Maytag Blue Cheese with Walnut Croutons, Crispy Apple-Smoked Bacon, and Port-Balsamic Vinaigrette: $8.00
- Baby Lettuces and Cayenne-Roasted Peanuts with Creole Honey Mustard Vinaigrette, and Homemade White Cheddar-Cracker Croutons: $7.00
- Szechuan-Seared Yellowfin Tuna-Won Ton Salad with Avocado, Wasabi-Crab Claws, and Ginger-Soy Glaze: $9.00

**Today's Specials**

- Wood-Oven Baked Fish and Parmesan Cheese: $4.00
- NOLA Pizza with Ham and Prosciutto: $8.00
- NOLA Deep Dish with Roasted Peppers, Melted Jack Cheese, and Baby Arugula: $12.00
- Fillet of Atlantic Salmon and Shiitake-Crusted Escargots: $15.00
- Peach-Spiced Unstick with Spicy Cilantro Cream: $8.00

**Appetizer**

- Crab Stuffed with Watermelon and Cilantro: $19.50
- Cedar Plank Roasted Beef Short Rib with Caramelized Onion, Mushrooms, and Smoked Gouda: $17.00
- Pan-Seared Salmon with Onion Marmalade, Pea Pods, and Sun-Dried Tomato Vinaigrette: $17.00
- Grilled Artichoke Hearts with Honey Mustard: $18.00
- Chicken-Roasted Beef with Smithfield Ham and Gouda: $17.00
- Grilled Jumbo Gulf Shrimp with Peas, Peanuts, and Spicy Mango: $18.00
- Thyme-Cured Duck with Arugula, Grilled Peppers, and Pickled Beets: $17.00
- Creole Tomato-Glazed Southern Greens, Crawfish Tails: $18.00

**Entree**

- Pepperjack-Stuffed Gulf Shrimp with Tomato Chutney, Creole Mornay Sauce, Spicy Grilled Corn Relish, and Candied Pecans: $8.00
- Grilled Andouille Mashed Potatoes, Lobster-Pumpkin Sauce, and Fried Green Tomatoes: $18.00
- Pecan-Crusted Filet with Andouille Mashed Potatoes, Lobster-Pumpkin Sauce, and Fried Green Tomatoes: $18.00
- Southern Greens, Crawfish Tails: $18.00

**Dessert**

- Hummingbird Cake with Cinnamon Ice Cream and Caramel Drizzle: $5.50
- Pineapple-Coconut Ice Cream: $5.50
- Apricot-Custard Ice Cream: $5.50
- Lemon Sorbet: $5.50
- Fresh Berries: $5.50

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*Chef's Specials*

- Emeril's World Famous Seafood Gumbo: $18.00
- Tamale Pie: $18.00
- Chef's Choice: $18.00
Appetizers

- Sautéed Shrimp and Warm Remoulade Sauce with Homemade Angel Hair Pasta
- Miss Hays Stuffed Chicken Wings with Vietnamese Dipping Sauce
- Pepperjack-Stuffed Gulf Shrimp with Tomato Chutney, Creole Meuniere Sauce, Spicy Grilled Corn Relish, and Candied Pecans
- Louisiana Crawfish Cake with Skillet Onion Bread, Maw Maw’s Slow, and Creole Tartar Sauce
- Lump Crab and Brie Quesadilla with Toasted Almonds, Chile-Apple Glaze, and Mincled Chives
- Creole Tomato-Glazed Hickory Pork Roast with Soul-Fried Cornbread, Southern Greens, Cheddar-Scallion Turnover, and Hot Sauce-Fried Crawfish Tails

Soups

- Bourbon-French Onion Soup with Herbed Brioche Crouton, Melting Swiss, and Grated Provolone
- Bisque of Grilled Tomato with White Truffle-Mascarpone Panini and Basil Crema
- Gumbo of the Day $6.00

Salads

- Baby Spinach with Crumbled Goat’s Cheese, Cashews, Marinated Shiitake Mushrooms, and Chipotle-Orange Vinaigrette
- Arugula, Granny Smith Apples, and Maytag Blue Cheese with Walnut Croutons, Crispy Apple-Smoked Bacon, and Port-Balsamic Vinaigrette
- Baby Lettuces and Cayenne-Roasted Peanuts with Creole Honey Mustard Vinaigrette, and Homemade White Cheddar-Cracker Croutons
- Zucchini-Seared Yellowfin Tuna-Won Ton Salad with Avocado, Wasabi-Crab Claws, and Ginger-Soy Glaze

From the Wood - Burning Oven...

Wood-Oven Baked Pocket Bread with Infused Garlic Oil, Fresh Basil, and Parmesan Cheese

NOLA Pizza with Homemade Mozzarella, Basil Pesto, and Sun-Dried Tomatoes

NOLA Deep Dish with Homemade Andouille Sausage, Charred Tomatoes, Roasted Peppers, Mushrooms, Provolone, and Mozzarella

Fillet of Atlantic Salmon in Oyster Mushroom Croustade with Confit Cherry Tomatoes, Spring Asparagus, and Classic Sauce Béarnaise

Entrees

Cedar Plank Roasted Fresh Fish with Citrus-Horseradish Crust, Lemon-Butter Sauce, and Vietnamese Seafood Salad

Rosemary-Grilled Filet Mignon Brochettes with Emeril’s Creamy Barbecued Gulf Shrimp, Crispy Potato Cake, and Tasso-Smothered French Beans

Pan-Roasted Free-Range Chicken Breast and Homemade Languins with Sun-Dried Tomato-Baby Swiss Stuffing, Smootherd Spinach, Smootherd Wild Mushrooms, and Balsamic Cream Sauce

Crawfish Pie with Sautéed Fresh Artichokes and Creamy Cayenne Glaze

Chicken-Fried Beef Tenderloin Steak with Bourbon-Mashed Sweet Potatoes and Smithfield Ham Cream Gravy

Grilled Jumbo Gulf Shrimp with Stir-Fried Shiitake Lo Mein Noodles, Snow Peas, Peanuts, and Lump Crab-Chile Lime Salad

Thyme-Cured Duck Confit with Slow-Cooked Black Beans, Plantains, Mango Glaze, and Red Chile Crema

Creole Tomato-Glazed Hickory Pork Roast with Soul-Fried Cornbread, Southern Greens, Cheddar-Scallion Turnover, and Hot Sauce-Fried Crawfish Tails

Emeril Lagasse, Chef & Proprietor

Michael Pauss, Sous Chef

Neal Swidler, Chef de Cuisines

Joel Morgan, Sous Chef

Brian Deloney, Sous Chef