

NOLA



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 Meuniere 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 Brioche Crouton, Melting Swiss, and Gratinéed Provolone		\$7.50
Bisque of Grilled Tomato with White Truffle-Mascarpone Panini and Basil Crema		\$8.00
Gumbo of the Day	\$6.00	Turtle Soup \$7.00

Salads

Baby Spinach with Crumbled Goat's Cheese, Cashews, Marinated Shiitake 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

10/22/99

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Wood-Oven Baked P and Parmesan Chee		\$4.00
NOLA Pizza with Ho	atoes	\$8.00
NOLA Deep Dish w Roasted Peppers, M		\$12.00
Fillet of Atlantic Sal	Crab Stuffed-Baked Pumpkin with Sautéed Gulf Shrimp and Ancho Cream	\$15.00
Tomatoes, Spring A		\$8.00

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Fillet of Atlantic Salt Tomatoes, Spring A	\$8.00	
	<i>Salad</i>	
Cedar Plank Roasted Butter Sauce, and V	Flash-Fried Crawfish Tails with Fresh Sliced Mango, Poblano Rings, Baby Romaine, Chipotle-Buttermilk Dressing and Crunchy Breadsticks	\$19.50
Rosemary-Grilled Fi Barbecued Gulf Sh French Beans	\$9.00	\$17.00

Entree

Pan-Roasted Free-Range Chicken with Sun Dried Tomato and Smothered Wild Mushrooms	Grilled Amberjack with Wilted Pea Shoots, Cranberry-Almond Couscous and Citrus-Crab Butter	\$17.00
Crawfish Pie with Smashed Potatoes		\$18.00
Chicken-Fried Beef and Smithfield Ham	Pecan-Crusted Filet Mignon with Andouille Mashed Potatoes, Lobster-Pumpkin Sauce and Frizzled Leeks	\$17.00
Grilled Jumbo Gulf Peas, Peanuts, and		\$18.00
Thyme-Cured Duck Glaze, and Red Cl		\$17.00

Dessert

Creole Tomato-Glazed Southern Greens, Crawfish Tails	Hummingbird Cake with Cinnamon Ice Cream and Caramel Drizzle	\$18.00
	\$5.50	

Emeril
Neal Sw

Sous Chef
Sous Chef
Sous Chef

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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
NOLA Deep Dish with Homemade Andouille Sausage, Charred Tomatoes, Roasted Peppers, Mushrooms, Provolone, and Mozzarella	\$12.00
Fillet of Atlantic Salmon in Oyster Mushroom Croustade with Confit Cherry Tomatoes, Spring Asparagus, and Classic Sauce Béarnaise	\$15.00

Entrees

Cedar Plank Roasted Fresh Fish with Citrus-Horseradish Crust, Lemon-Butter Sauce, and Vietnamese Seafood Salad	\$19.50
Rosemary-Grilled Filet Mignon Brochettes with Emeril's Creamy Barbecued Gulf Shrimp, Crispy Potato Cake, and Tasso-Smothered French Beans	\$17.00
Pan-Roasted Free-Range Chicken Breast and Homemade Linguini with Sun Dried Tomato-Baby Swiss Stuffing, Sautéed Spinach, Smothered Wild Mushrooms, and Balsamic Cream Sauce	\$17.00
Crawfish Pie with Sautéed Fresh Artichokes and Creamy Cayenne Glaze	\$18.00
Chicken-Fried Beef Tenderloin Steak with Bourbon-Mashed Sweet Potatoes and Smithfield Ham Cream Gravy	\$17.00
Grilled Jumbo Gulf Shrimp with Stir-Fried Shiitake Lo Mein Noodles, Snow Peas, Peanuts, and Lump Crab-Chile Lime Salad	\$18.00
Thyme-Cured Duck Confit with Slow-Cooked Black Beans, Plantains, Mango Glaze, and Red Chile Crema	\$17.00
Creole Tomato-Glazed Hickory Pork Roast with Souffled Cornbread, Southern Greens, Cheddar-Scallion Turnover, and Hot Sauce-Fried Crawfish Tails	\$18.00

Emeril Lagasse, Chef & Proprietor
Neal Swidler, Chef de Cuisine

Michael Ruoss, Sous Chef
Joel Morgan, Sous Chef
Brian Deloney, Sous Chef

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