

Appetizers

Smoked Wild & Exotic Mushrooms

in a Home Cured Tasso Cream Sauce over Angel Hair Pasta with Parmigiano-Reggiano Cheese \$8.50

New Orleans Barbecue Shrimp

with a Petite Rosemary Biscuit \$10.50

Panêed Oysters

with Sweet Corn Maque Choux, Tomato Jam and Bacon \$11.00

Creole Marinated Calamari

Fried and Served with a Smoked Tomato Sauce, a New Orleans Style Olive Salad and Parmigiano-Reggiano Cheese \$9.00

Homemade Andouille & Creole Boudin Sausages

with Beer Braised Onions, Mustard and Homemade Worcestershire Sauce \$8.00

Louisiana Blue Crabmeat & Brie Cheese Fondue

with Confit Tomato, Spinach Purée and Focaccia Croutons \$12.00

Soups and Salads

Soup of the Day \$6.00

Gumbo of the Day \$6.00

Our Emeril's Salad

A Variety of Farm Grown Lettuces Tossed with Extra Virgin Olive Oil, Balsamic Vinegar, Sun-Dried Tomatoes, Pepperjack Cheese and Seasoned Croutons \$8.00

Warm Wilted Spinach Salad

with Three Nut Crusted Goat Cheese and Emeril's Homemade Andouille Sausage Vinaigrette \$9.50

Butter Lettuce Wedge

Drizzled with a Warm Bacon-Black Eyed Pea Vinaigrette with Balsamic Braised Onions, Spiced Walnuts & Peas Topped with Roquefort Blue Cheese \$9.50

Grilled Hearts of Romaine Lettuce

Topped with Fresh Crabmeat, Asian Pear, Bacon and a Warm Brown Butter Vinaigrette \$14.00

Entrees

Country Fried Farm Raised Quail

with Dimenton Spiced Brabant Potatoes, Manchego Cheese, Sautéed Rapini and a Homemade Chorizo-Corn Ragout \$28.00

Grilled Double Cut Snake River Farms Pork Chop

Tamarind Glazed and Served over Roasted Sweet Potatoes with a Green Chili Molé Sauce \$26.00

Andouille Sausage Crusted Texas Redfish

Served on Grilled Vegetables & Shoestring Potatoes with Cane Syrup Glazed Decans and Creole Meunière Butter Sauce \$26.00

Serrano Ham and Parmesan Crusted Ashley Farm Chicken Breast

with Wild Mushroom-Barley Risotto and Toasted Garlic Jus \$26.00

Citrus & Tea Glazed Maple Leaf Farms Duck

with a Savory Caramelized Onion Bread Pudding and Haricots Verts \$26.00

Grilled Seasonal Fresh Fish of the Day

with Caramelized Root Vegetables, Sautéed Endive and a Vanilla Scented Port Wine Butter Sauce \$25.00

Decan Crusted Gulf Grouper

with Herb Roasted Heirloom Potatoes, Red Pepper Butter Sauce and a Crabmeat-French Bean Salad \$31.00

Gulf Shrimp and Homemade Fettuccini

with Tomato, Mushroom, Fresh Herbs and Truffle Oil \$28.00

Roasted American Rack of Lamb

with a Creole Mustard Crust, Rosemary Creamed Potatoes, and a Rosemary Lamb Jus \$39.00

Grilled Filet Mignon

with Gruyere-Potato Gratin, Roasted Turnips and Escargots in a Red Wine Demi Glace \$35.00

Herb Roasted & Carved Abalone Mushroom

over Creamy Farro with Sautéed Dea Lendris, Golden Beets and Fresh Herb Infused Olive Oil \$24.00

Seared Atlantic Salmon

with Homemade Artichoke Raviolis, Cauliflower, Roasted Shallot and Bacon in a Saffron flavored Barigoule Broth \$25.00