



DINNER MENU

Executive Chef: Emeril Lagasse
 Chef de Cuisine: Steve D'Angelo

(228) 314-1515

STARTERS

Chef's Daily Gumbo	7
Today's Soup	6
Crab and Corn Chowder	6
Emeril's New Orleans Style Barbecued Shrimp with Rosemary Biscuit	9
Oysters Rockefeller with Hollandaise Sauce	7
Fried Green Tomatoes with Shrimp Rémoulade, Baby Greens and Mirliton Pickles	9
Smoked Quail and Pepper Jack Quesadilla with a Field Pea Sweet Corn Salsa and Chipotle Sour Cream	8
Emeril's Signature Salad - Baby Lettuces tossed in a Balsamic Vinaigrette with Sun-Dried Tomatoes, Pepper Jack Cheese and Creole Spiced Croutons	9
Baby Spinach tossed in Warm Bacon – Brown Sugar Vinaigrette with White Cheddar Cheese, Shaved Mushrooms and Spiced Pecans	10
Oyster "Po-Boy" Salad - Cornmeal Fried Local Oysters, Wedge of Bibb Lettuce, Marinated Cherry Tomatoes, Homemade Pickles, Grilled Baguette Bread and a Creamy Pepper Sauce Dressing	11
Caesar Salad - Hearts of Romaine Lettuce tossed in a Traditional Caesar Dressing with Parmesan Reggiano Crostini	9

ENTREES

"Seasonal Local Fish-of-the-Day" with Pecans, Citrus, Spinach and Brown Butter	M.P.
Andouille Sausage Crusted Texas Redfish with Roasted New Potatoes, Grilled Vegetables, Glazed Pecans and Creole Meunière Butter Sauce	27
Blackened Salmon with Creole Corn Maque Choux and Sautéed Garlic Green Beans	23
Broiled Flounder with Roasted Asparagus and a Lemon Butter Sauce	26
"Paw Paw's" Shrimp and Grits - Gulf Shrimp Sautéed with Creole Tomato Glaze, White Cheddar Grits, Apple Bacon and Wild Mushrooms	26
Grilled Filet Mignon with Herb Roasted Red Potatoes, Sautéed Asparagus and a Red Wine Compound Butter	36
Garlic Roasted Chicken Breast with Cheddar Baked Macaroni and Southern Cooked Collard Greens	23
Grilled Ribeye Steak with Roasted Garlic Mashed Potatoes, Sautéed Broccolini and Chef Emeril's own Worcestershire Sauce	34
Tamarind Glazed Double Cut Pork Chop with Green Chili Mole Sauce and Caramelized Sweet Potatoes	25

DESSERTS

Emeril's Signature Banana Cream Pie with Shaved Chocolate and Caramel Sauce	7
Traditional Bread Pudding with Cinnamon Stick Ice Cream, Cane Syrup Anglaise and Crushed Pralines	6
Warm Pecan Pie with Milk Chocolate-Jack Daniels Ice Cream and Chocolate Sauce	7
Fried Apple Pie with Vanilla Bean Ice Cream and Apple-Brown Butter Sauce	6
Lemon-Vanilla Bean Meringue Pie with Caramel Sauce and Candied Lemon Zest	6
Mississippi Mud Pie with Peanut Butter Mousse and Toasted Marshmallows	6
Today's Homemade Sorbet	5