



Executive Chef: Emeril Lagasse
Chef de Cuisine: Brandon Benack

Reservations: (305) 695-4550

BRUNCH MENU

3 Courses, \$32 per person

APPETIZERS

Emeril's BBQ Shrimp

Petite Rosemary Biscuit

Baked Louisiana Oysters

on the Half Shell with Garlic-Herb Butter and Shaved Parmesan

Crispy Boudin Sausage Croquetas

with Thyme-Creole Mustard Dipping Sauce

Creole Boiled Gulf Shrimp

with Shaved Iceberg Lettuce, Red Onion and Key Lime
Cocktail Sauce

Soup of the Day

Gumbo of the Day

Fresh Tuna and Butter Lettuce Wraps

with Crispy Wonton Threads, Shaved Jalapeño, Yuzu Ponzu
and Basil Oil

Emeril's Salad

Mixed Baby Greens, Sundried Tomatoes, Pepperjack Cheese,
Seasoned Croutons, and Balsamic Vinaigrette

Champagne Marinated Fruit Salad

with Mint and Macadamia Biscotti

Emeril's Smoked Salmon

with Homemade Bagel Chips, Citrus Cream Cheese and
Traditional Garnishes

ENTRÉES

Eggs Tchoupitoulas

Poached Eggs, Homemade English Muffin, Apple Smoked Bacon,
Sautéed Asparagus and Lump Crab Hollandaise

Grand Marnier Citrus French Toast

with Berry Compote, Spiced Chantilly and Choice of Side

Banana Foster Pancake

with Whipped Mascarpone Butter and Choice of Side

Chicken "Pontalba"

Sautéed Chicken Breast with Ham-Mushroom Hash and
Sauce Bearnaise

"Steak & Eggs"

8oz NY Strip with Sunny Side Up Eggs, Gaufrette Potatoes,
Maitre d' Hôtel Butter and Emeril's Homemade Worcestershire

Spinach & French Feta Frittata

with Cherry Tomatoes and Sweet Onion

SIDES

White Cheddar Grits

Apple Smoked Bacon

Homemade Hash Browns

Buttermilk Biscuit

DESSERTS

Emeril's Banana Cream Pie

with Sweet Chantilly, Caramel and Dark Chocolate Shavings

New Orleans Style Beignets

Caramel Tuile

with Bananas Foster, Vanilla Ice Cream and Whipped Chantilly

Homemade Crepe of the Day