



DINNER MENU

Executive Chef: Emeril Lagasse
Chef de Cuisine: Brandon Benack

Reservations: (305) 695-4550

APPETIZERS

New Orleans Barbecue Shrimp - Petite Rosemary Biscuit	10.5
Crispy Fried Louisiana Oysters - Pickled Vegetables, Horseradish-Yuzu Tartar Sauce	13
Maine Lobster Gnocchi "Thermidor" - Exotic Mushrooms, Sherry Creole Mustard Cream, Shaved Parmesan	14
Flash Fried Creole Marinated Calamari - New Orleans Olive Salad, Smoked Tomato Sauce, Parmigiano-Reggiano Cheese	10
Hickory Smoked Beef Short Rib - Louisiana Crawfish Cole Slaw, Sweet Potato Biscuit, Chicory Barbecue	12.5

SOUPS & SALADS

Creative Soup of the Day	8
Gumbo of the Day	9
Our Emeril's Salad - Variety of Farm Grown Lettuces, Extra Virgin Olive Oil, Balsamic Vinegar, Sun-Dried Tomatoes, Pepperjack Cheese, Seasoned Croutons	8
Salt Roasted Beets - Fresh Local Hearts of Palm, Dolce Gorgonzola, Toasted Pecans, Micro Beet Greens, Steen's Cane Vinaigrette	10
Fresh Tuna and Butter Lettuce Wraps - Crispy Wonton Threads, Yuzu Ponzu, Basil Oil	12
Wedge Salad - Iceberg Lettuce, Jumbo Lump Crab, Crispy Bacon, Sweet Onion, Cherry Tomato, Chopped Boiled Egg, Creamy Cayenne-Buttermilk Dressing	14
Fresh Buratta Mozzarella - Prosciutto de Parma, Baby Arugula, Vine-Ripened Tomato-Cucumber Salad, Marinated Red Onions, Reserve Sherry Vinaigrette	14

SIDES

Whipped Potatoes	8
Sautéed Asparagus	8
Caramelized Sweet Potatoes	6
Creamed Spinach	6
Truffle Pancetta "Mac & Cheese"	8.5

FROM THE SEA

- Sugar Cane Skewered Jumbo Sea Scallops** - Baby Watercress, Frisée, Key Lime Marinated Red Onions, Grilled Pineapple Relish, Coconut Coulis 30
- Pan Crispy Yellowtail Snapper** - Louisiana Crab-Mirliton Relish, Citrus Beurre Blanc, Creole Tomato Glaze 38
- Andouille Crusted Redfish** - Fingerling Potato-Crimini Mushroom Hash, Creole Meunière Sauce, Shaved Parmesan Cheese 34
- Citrus BBQ Salmon** - Creole Corn Maque Choux, Fine Herb Salad 28

VEGETARIAN

- Homemade Ricotta-Spinach Ravioli** with Roasted Tomato-Sweet Corn "Vierge", Aged Balsamic Vinegar and Shaved Parmesan Cheese 25
- Grilled Artichoke** - Herb Farro "Risotto", Confit Fennel-Tomato Relish, Red Pepper Coulis, Baby Arugula 24

FROM THE GRILL

- Pan Seared Free-Range Chicken** - Louisiana Oyster-Spinach Bread Pudding, Sautéed Broccollini, Roasted Garlic Reduction 28
- Double Cut Pork Chop** - Caramelized Sweet Potatoes, Tamarind Glaze, Green Chili Mole Sauce 34
- Grilled 8oz. Prime Filet Mignon** - Blue Cheese Glacage, Sautéed Asparagus, Red Onion-Smoked Bacon Marmalade, Emeril's Homemade Worcestershire Sauce 46
- Grilled 16oz. Prime Cowboy Ribeye** - Whipped Potatoes, Louisiana Crawfish Compound Butter, Red Wine Bordelaise Sauce 48

DESSERTS

- Dark Chocolate Cake** - Warm Chocolate Fudge Sauce, Toasted Marcona Almonds 12
- Bread Pudding Three Ways** - New Orleans Style with Whiskey Sauce, White Chocolate with Godiva Liqueur Sauce, Florida Strawberry with Dulce de Leche Center 9
- Meyer Lemon Crepes** - Vanilla Bean Butter Sauce, Fresh Seasonal Berries 8
- Crispy Phyllo Cannolis** - Homemade Chocolate Chip Ricotta Filling 10
- Emeril's Banana Cream Pie** - Sweet Chantilly Cream, Caramel Drizzles, Dark Chocolate Shavings 10
- A Trio of Homemade Sorbet or Ice Cream** with Fresh Local fruit 5
- Chef's Daily Offering of Petite Dessert** 5