



DINNER MENU

Executive Chef: Emeril Lagasse
Chef de Cuisine: Brandon Benack

Reservations: (305) 695-4550

APPETIZERS

New Orleans Barbecue Shrimp with a Petite Rosemary Biscuit	10
Baked Louisiana Oysters on the Half Shell with Garlic-Herb Butter and Shaved Parmesan	10
Flash Fried Belly Clams with Pickled Vegetables and Horseradish-Yuzu Tartar Sauce	12.5
Fried Green Tomatoes with Creole Boiled Gulf Shrimp, Avocado Remoulade and Sweet Corn-Black Bean Relish	10
Flash Fried Creole Marinated Calamari with New Orleans Olive Salad, Smoked Tomato Sauce and Parmigiano-Reggiano Cheese	9.5
Black Garlic Braised Beef Short Rib with Truffle Cauliflower Puree and Baby Watercress	12

SOUPS & SALADS

Creative Soup of the Day - Made Fresh Daily	8
Gumbo of the Day served with Steamed Rice	9
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
Wedge Salad with Baby Iceberg Lettuce, Jumbo Lump Crab, Crispy Bacon, Sweet Onion, Cherry Tomato, Chopped Boiled Egg and Creamy Cayenne-Buttermilk Dressing	12.5
Fresh Tuna and Butter Lettuce Wraps - Crispy Wonton Threads, Yuzu Ponzu and Basil Oil	12
"Panzanella" - Sliced Tuscani Salami, French Feta Cheese, Toasted Taggiasca Olive Bread, Marinated Artichokes, Roasted Red Peppers and Confit Sweet Onions	12
Fresh Buratta Mozzarella with Roasted Vine Ripe Tomato-Caramelized Onion Tart, Baby Arugula and Aged Balsamic	14

SIDES

Truffle-Chive Whipped Potatoes	8
Sautéed Jumbo Asparagus	8
Caramelized Sweet Potatoes	6
Creamed Spinach	6
Pancetta Mac & Cheese	8

FROM THE SEA

- Whole Roasted Bronzini** with Slow Roasted Vegetables, Taggiasca Olives, Sweet Onion-Arugula Salad and Lemon Citronette 38
- Sugar Cane Skewered Jumbo Sea Scallops** with Baby Watercress, Frisée, Key Lime Marinated Red Onions, Grilled Pineapple Relish and Coconut Coulis 28
- Andouille Crusted Redfish** with Roasted Pecan-Grilled Vegetable Relish, Brabant Potatoes and Creole Meunière Sauce 30
- Pan Seared Atlantic Salmon** with Sunchoke Puree, Sautéed Broccolini, Rock Shrimp-Sweet Corn Vinaigrette 28

VEGETARIAN

- Homemade Ricotta-Spinach Ravioli** with Roasted Tomato-Sweet Corn “Vierge”, Aged Balsamic Vinegar and Shaved Parmesan Cheese 24
- Chef’s Creative Vegetarian Dish of the Day** 24

FROM THE GRILL

- Grilled 8 oz. Prime Filet Mignon** with Truffle-Chive Whipped Potatoes, Roasted Exotic Mushrooms, Tellicherry Pepper Compound Butter and Roasted Garlic Reduction 45
- Grilled 18oz. Prime Ribeye** with Citrus Marinated Jumbo Asparagus, Maitre D’Hotel Butter and Emeril’s Homemade Worcestershire Sauce 42
- Double Cut Pork Chop** with Caramelized Sweet Potatoes, Tamarind Glaze and Green Chili Mole Sauce 31
- Pan Seared Tanglewood Chicken Breast** with Okra Polenta, Callaloo Collard Greens and Jerk Broth 26

DESSERTS

- Emeril’s Banana Cream Pie** with Sweet Chantilly Cream, Caramel Drizzles and Dark Chocolate Shavings 10
- Florida Key Lime Meringue Tart** with Toasted White Chocolate Macadamia Nuts 10
- Chocolate Trio** - Semi Sweet Chocolate Mousse Cake, Milk Chocolate Crème Brûlée and White Chocolate Truffles 12
- Southern Style Chocolate Chip Pecan Pie** with Vanilla Bean Ice Cream 8
- New Orleans Style Bread Pudding** with Brown Butter Bourbon Sauce and Praline Crumbles 8
- A Trio of Homemade Sorbets or Ice Cream** with Fresh Fruit and Almond Tuile Cookie 5