



# Lunch Menu

Executive Chef: Emeril Lagasse  
Chef de Cuisine: Brandon Benack

(305) 695-4550

## APPETIZERS

- Garlic Broiled Oysters** - Shaved Parmesan, Fresh Herbs 10
- White Truffle Flatbread** - Truffle Emulsion, Confit Wild & Exotic Mushrooms, Chives and White Cheddar Cheese 12
- New Orleans Barbecue Shrimp** - Petite Rosemary Biscuit 9
- Flash Fried Marinated Calamari** - New Orleans Olive Salad, Smoked Tomato Sauce and Parmigiano-Reggiano Cheese 8

## SOUPS & SALADS

- 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 7
- Salt Roasted Beets** - Mache, Hearts of Palm, Dolce Gorgonzola, Toasted Pecans, Steen's Cane Vinaigrette 10
- Chef's Creative Soup of the Day** 7
- Chef's Daily New Orleans Style Gumbo** 8

## ENTREE SALADS

- Marinated and Grilled Chicken Salad** - Baby Lettuces, Tropical Fruits, Marcona Almonds and Lemon-Ginger Vinaigrette 14
- Emeril's Kicked Up Caesar** - Hearts of Romaine, Shaved Red Onions, Cherry Tomatoes, Creole Croutons and a Lemon Anchovy Vinaigrette 10  
Add Grilled Chicken: 4 | Add Gulf Shrimp: 5
- Fresh Jumbo Lump Crab Wedge Salad** - Iceberg Lettuce, Crispy Bacon, Sweet Onion, Cherry Tomato, Chopped Boiled Egg and a Creamy Cayenne-Buttermilk Dressing 20

## SANDWICHES

- 10oz. Niman Ranch Chuck Burger** - Pepperjack Cheese, Crispy Apple Smoked Bacon, Smashed Avocado and Smoked Paprika Shoestrings 16
- Gulf Shrimp Po' Boy** - Creole Tartar Sauce, Shaved Iceberg Lettuce, Vine Ripe Tomato, Pickles and Herb Parmesan "Zapps" 15
- Blackened Fish Sandwich** - Fresh Catch of the Day, Cucumber Cabbage Slaw, Grilled Lemon and Kicked Up Tartar Sauce with a Choice of Soup of the Day or an Emeril's Salad 16
- Grilled Herb Marinated Chicken Wrap** - Brie Cheese, Vine Ripe Tomato, Avocado, Bibb Lettuce, Creole Mustard-Thyme Aioli and House Made Potato Chips 14

## ENTREES

<b>Spinach Ricotta Ravioli</b> - Roasted Tomato-Sweet Corn "Vierge", Aged Balsamic Vinegar and Shaved Parmesan Cheese	21
<b>Pan Roasted Atlantic Salmon</b> - Grilled Watermelon, Sweet Onion-Arugula Salad and Citrus-Vanilla Vinaigrette	15
<b>Grilled 6oz. Prime Filet Mignon</b> - Smashed New Potatoes, Sautéed Asparagus, Red Onion-Smoked Bacon Marmalade Emeril's Homemade Worcestershire Sauce	23

## SIDE DISHES

Whipped Yukon Gold Potatoes	6
Smoked Paprika Shoestring Potatoes	6
Grilled Vegetables with Parmesan and Titone Olive Oil	6
Sautéed Asparagus	8

## DESSERTS

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