



Lunch Menu

Monday - Saturday
11:30a - 2:30p

\$22 Table D'Hote Lunch Menu

(does not include tax or gratuity)

Appetizers

(Choice of one)

Sweet & Sour Calamari
with Okra

Soup or Gumbo of the Day

Pickled Beets

Baby Arugula, Toasted Pecans, Dolce Gorgonzola,
Steen's Cane Vinaigrette

Entrées

(Choice of one)

Citrus Horseradish Crusted Atlantic Salmon

Mirliton Lyonnaise. Lemon Beurre Blanc

Emeril's Panini

Genoa Salami, Provolone Cheese, Grilled Red Onion,
Oven Roasted Tomato, Truffle Pomme Frites

Panéed Pork Loin

Brie "Mac & Cheese," Maple-Cane Vinegar Sauce

Desserts

(Choice of one)

Old Fashioned Strawberry Shortcake

Fresh Florida Strawberries, Sweet Chantilly

Homemade Sorbet Trio

Fresh Berries, Raspberry Coulis

A La Carte Lunch Menu

APPETIZERS

- Homemade Ricotta-Spinach Ravioli** - Roasted Tomato-Sweet Corn "Vierge", Aged Balsamic Vinegar and Shaved Parmesan Cheese 8
- White Truffle Flatbread** with Truffle Emulsion, Confit Wild & Exotic Mushrooms, Chives and White Cheddar Cheese 10
- New Orleans Barbecue Shrimp** with Petite Rosemary Biscuit 9
- Flash Fried Marinated Calamari** with New Orleans Olive Salad, Smoked Tomato Sauce and Parmigiano-Reggiano Cheese 8

SOUPS & SALADS

- Our Emeril's Salad** with Mixed Baby Greens, Sun-Dried Tomatoes, Pepperjack Cheese, Seasoned Croutons and Balsamic Vinaigrette 7
- Fresh Burrata Mozzarella** with Roasted Vine Ripe Tomato-Caramelized Onion Tart, Baby Arugula and Aged Balsamic 9
- Chef's Creative Soup of the Day** 7
- Chef's Daily New Orleans Style Gumbo** 8

ENTREE SALADS

- Marinated and Grilled Chicken Salad** with 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 Crabmeat Wedge Salad** with Iceberg Lettuce, Crispy Bacon, Sweet Onion, Cherry Tomato, Chopped Boiled Egg and a Creamy Cayenne-Buttermilk Dressing 18

SANDWICHES

- Grilled Prime Sirloin Burger** with Pepperjack Cheese, Crispy Apple Smoked Bacon, Smashed Avocado and Smoked Paprika Pomme Frites 16
- Rock Shrimp Po' Boy** with Creole Tartar Sauce, Shaved Iceberg lettuce, Vine Ripe Tomato, Pickles and Truffle Parmesan Chips 14
- Blackened Fish Sandwich** - Mahi-Mahi with a Cucumber Cabbage Slaw, Grilled Lemon and Kicked Up Tartar Sauce with a choice of Soup of the Day or an Emeril's Salad 15
- Grilled Chicken Caprese** with Crispy Pancetta, Fresh Mozzarella, Herb Roasted Tomatoes, Grilled Red Onions, Baby Arugula, and Basil Aioli with a choice of Soup of the Day or an Emeril's Salad 14
- Grilled Herb Marinated Chicken Wrap** with Brie Cheese, Vine Ripe Tomato, Avocado, Bibb Lettuce, Creole Mustard-Thyme Aioli and Kennebec Potato Chips 14

ENTREES

Sautéed Gulf Shrimp with Strozzapreti Pasta, Tomato Concasse, Fresh Herbs, Parmesan Cheese and Truffle Infused Olive Oil	21
Pan Roasted Atlantic Salmon with Grilled Watermelon, Sweet Onion-Arugula Salad and Citrus-Vanilla Vinaigrette	15
Grilled Prime Filet Mignon with Truffle Chive Mashed Potatoes, Sautéed Broccolini and Roasted Garlic Reduction Sauce	23

SIDE DISHES

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

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