



DINNER MENU
 Executive Chef: Emeril Lagasse
 Chef de Cuisine: Heath Cicerelli

(702) 891-7374

FARM STAND SALADS

- Baby Mixed Greens** - Pearl Onions · Mini Charm Tomatoes · White Cheddar · Creole Croutons · Aged Balsamic Vinaigrette 12
- Baby Iceberg Lettuce "Wedge"** - Apple Smoked Bacon · Red Onion · Mineshaft Blue Cheese Dressing · Toasted Croutons 12
- Hard Shell Maine Lobster & Organic Baby Mache** - Sweet Corn · Heirloom Tomatoes · Tarragon Yogurt Dressing · Grilled Naan Bread 18
- Creole Boiled Wild Blue Shrimp & Garden Lettuces** - Avocado · Pecorino Romano Cheese · Old Fashioned Remoulade · Herb Vinaigrette · Infused Oils 17

RAW & CHILLED SEAFOOD

- Fish House Ceviche** - Rock Shrimp · Mahi Mahi · Cilantro Crème Fraiche · Avocado Mousse · Jalapeño · Blue Corn Tortilla Chips 16
- Alpine Chinook Salmon Tartare** - Citrus Hearts of Palm Emulsion · Pickled Cucumber & Pepperdew Peppers · Crispy Wonton Cups 14
- Hawaiian Yellow Fin Tuna Sashimi** - Crispy Rice Noodles · Shaved Jalapeno · Sriracha · Cilantro · White Shoyu 15

HOT STARTERS

- Emeril's Barbecued Shrimp** - Rosemary Focaccia · Chives 15
- Blue Crab Cakes** - Celery Root & Fuji Apple Slaw · Green Tomato Tartar Sauce 18
- Bacon Wrapped Maine Diver Scallops** - Seared Polenta Cake · Organic Baby Spinach · Roasted Shallots · Red Pepper Agrodolce 18
- Barbecue Baby Back Pork Ribs** - Steen's Cane Syrup & Hoisin Glaze · Garlic Ginger Braised Baby Bok Choy · Tempura Fried Shishito Pepper 15
- House Made Sausage Board** - Herb & Chicken Sausage · Andouille Sausage · Chorizo Sausage · Homemade Mustards · Pickled Okra · Sauerkraut 14

SOUPS

- Chef Emeril's Fall River Clam Chowder** - Apple Smoked Bacon · Surf Clams · Sour Dough Crostini · Fall River Clam Chowder 9
- Chicken, Shrimp & Andouille Gumbo** - Long Grain Rice · Green Onion 9
- Chef's Creative Soup of the Day** 8

ONE IF BY LAND

Oven Roasted Petaluma Farms Chicken Breast - Sweet Onion & Potato Gratin · Wilted Frisee & Tomato Salad · Horseradish Brandy Reduction	29
Basil Hayden's Bourbon Brined Pork Loin - Braised Mustard Greens · Vidalia Onion and Peach Compote · Apricot Glaze	31
Pepper Seared Creekstone Farms Filet of Beef - Maine Lobster Béarnaise · Roasted Garlic Mashed Potatoes · Emeril's Homemade Worcestershire Sauce	51
Grilled Creekstone New York Strip - Wild Mushroom Bordelaise · Celery Root Puree	39
Cedar Plank Campfire Ribeye Steak - Trinity · Warm Remoulade Sauce · Country Smashed Potatoes · Emeril's Homemade Worcestershire	49

OR TWO IF BY SEA

Sweet Barbecued Atlantic Salmon - Andouille Pork Sausage & Potato Hash · Crystal Fried Onion Crust	34
California Spiny Lobster Risotto - English Peas · Golden Pea Tendrils · Shaved Black Truffles · Brie De Melun · Sweet Corn Coulis	38
Steamed Shellfish Platter - Pacific Blue Shrimp · Spiny Lobster Tail · Snow Crab Legs · Tartar Sauce · Drawn Butter	Mkt
Baked & Stuffed Hard Shell Maine Lobster - Creole Hoppin John Rice, Caramelized Onion Reduction, Fried Okra and Creole Tomato Glaze	Mkt

FARMERS MARKET SPECIAL

Yukon Gold & Chive Sour Cream Gnocchi - Grilled Vegetable Ratatouille · Purple Basil Pesto · Passata Sauce	26
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ON THE SIDE

Country Smashed Potatoes	6
Roasted Garlic Smashed Potatoes	6
Hand Cut Steak Fries	6
Grilled Vegetable Ratatouille	8
Garden Bean & Toasted Garlic Salad	8
Sautéed Haricot Verts	8
Wild Mushroom Bordelaise	8
Skillet Baked Cornbread	8
Serrano Ham, Macaroni & Cheese	10
Shrimp & Andouille Pork Sausage Jambalaya	10

HALF-DOZEN OYSTERS ON THE HALF SHELL

Nootka Sound - Vancouver Island, British Columbia	17
Kumamoto - Humboldt Bay, California	18
Fanny Bay - Vancouver Island, British Columbia	17
Beausoleil - New Brunswick, Canada	15
Saddle Rock - Long Island Sound, Connecticut	18

*Served with Champagne Mignonette · Prepared Horseradish · Cocktail Sauce
Subject to change due to seasonality*

MARKET FRESH FISH

Grilled Day Boat Swordfish - Honolulu, Hawaii	34
Pan Seared Ocean Water Brined Opah - Honolulu, Hawaii	34
Pan Seared Barramundi - Queensland, Australia	34
Pan Seared White Sturgeon - Columbia River, Washington	34
Grilled Whole Loup De Mer - Koroni, Greece	46

*Served with Toasted Garlic & Spring Vegetable Salad, Lemon Dill Vinaigrette
Market Fresh Fish Selections Subject to Change Regularly*

DESSERTS

Double Chocolate Flourless Cake with Raspberry Coulis and Vanilla Bean Ice Cream	9
Butterscotch Crème Brûlée with Sugar Cookies	9
New Orleans Bread & Butter Bread Pudding with Warm Whiskey Sauce	9
Apple Cobbler with Vanilla Bean Ice Cream and Caramel Sauce	9
Emeril's Banana Cream Pie with Banana Crust, Chocolate Shavings and Caramel Sauce	9
A Selection of Homemade Ice Creams and Sorbets	9