



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

(702) 891-7374

### HOT STARTERS

Emeril's New Orleans Barbeque Shrimp served with a Rosemary Crostini	14
Slow Braised Beef Short Rib Ravioli with Creamy Celery Root Puree, Baby Greens and Red Wine Reduction	13
Individual Chicken Caesar Flatbread Pizza with Parmesan Cream, Chopped Romaine, Red Onion and Parmesan Cheese	13
Vine Ripe Tomato and Hand Pulled Mozzarella Flatbread Pizza with Basil Pesto and Balsamic Extraction	14
New Orleans Blue Crabmeat Bake - Blue Crabmeat and Pickled Sweet Piquant Peppers with "Creole Essence Spiked Crostini" and Tomato Glaze	16
Our Creative Gumbo of the Day	9
Fall River Clam Chowder	9
Our Creative Soup of the Day	8

### COLD STARTERS

Creole Boiled Baja Shrimp with Avocado, Capers, Parmesan Cheese and Mixed Baby Greens tossed in Herb Vinaigrette with Your Choice of Old Fashion Remoulade or Emeril's Cocktail Sauce	17.5
Emeril's House Salad - Baby Mixed Greens, Pearl Onions, and Grape Tomatoes tossed in a Creole Ranch Dressing with Vermont White Cheddar Cheese and Essence Spiked Croutons	11

### ENTREES

Grilled Lemon Pepper Chicken on Sautéed Summer Vegetables, Roasted Roma Tomatoes and Fregola with Balsamic Extraction and Parmesan Cheese	25
"Philly Cheese Steak" - Grilled Ribeye on Toasted Pullman Bread with Sautéed Onions, Green Bell Peppers, Wild Mushrooms and Swiss Cheese Mornay	30
Seafood Pan Roast served with Two Medallions of Fresh Fish, Shrimp, Traditional Seafood Jambalaya and Essence Spiked Butter Sauce	27
Grilled Bacon and Beef Burger served on an Onion Roll with Your Choice of Cheese, Steak Fries, Slaw and Creole Tomato Glaze	18
Slow Braised Beef Short Rib Panini on Pumpernickel Bread with Sweet Cherry Pepper Relish, Dill Havarti Cheese and Horseradish Dill Potato Salad	18
Lime Chile Seared Ahi Tuna Sliders with Black Bean Soup on Ciabata Rolls with Lettuce, Avocado Mousse and Tomatillo Salsa. Black Bean Soup topped with Cilantro Crème Fraîche and Tortilla Strips	18.5
Fried Shrimp Po Boy Sandwich with Creole Mayonnaise, Baby Mixed Greens and Zapp's Potato Chips	18
Chef's Daily Fish Preparation- Ask Server for Details	30

## DESSERTS

Double Chocolate Flourless Cake with Raspberry Coulis and Vanilla Bean Ice Cream	9
Chocolate Cheesecake with Oreo Cookie Crust and Peanut Butter Fudge Sauce	9
Key Lime Pie with Graham Cracker Crust and Strawberry Coulis	9
Individual Pecan Pie with Oatmeal Shortbread Crust, Caramel Sauce and Vanilla Bean Ice Cream	9
Butterscotch Crème Brûlée with Sugar Cookies	9
New Orleans Bread and Butter Bread Pudding with Warm Whiskey Sauce	9
Peach Cobbler with Caramel Ice Cream and Raspberry Coulis	9
Emeril's Banana Cream Pie with Chocolate Shavings and Caramel Sauce	9
A Selection of Homemade Ice Creams and Sorbets	9