



LUNCH MENU

Executive Chef: Emeril Lagasse
 Chef de Cuisine: Heath Cicerelli

(702) 891-7374

COLD STARTERS

Emeril's House Salad - Baby Mixed Greens, Pearl Onions & Grape Tomatoes Tossed in Homemade Creole Ranch Dressing with Vermont White Cheddar Cheese and Essence Spiked Croutons	12
Emeril's Caesar Salad - Hearts of Romaine Lettuce & Shaved Red Onion Tossed in Creamy Caesar Dressing, Parmesan Reggiano Cheese, Garlic Croutons and Drizzles of White Truffle Oil	12
Grilled Prime Ribeye & Spinach Salad - Chilled & Sliced Prime Ribeye & Baby Spinach with Roasted Portobello Mushrooms, Balsamic & Sundried Tomato Vinaigrette and Crispy Onion Crust	16
Creole Boiled Wild American Shrimp - Avocado, Capers, Parmesan Cheese and Mixed Baby Greens Tossed in Herb Vinaigrette with Your Choice of Emeril's Kicked Up Cocktail or Old Fashioned Remoulade Sauce	16
Chilled or Steamed Seafood Platter - One Pound Assorted Seafood Selections with Cucumber Crème Fraîche, Creole	Mkt

COLD STARTER ADD-ONS

Roasted Chicken Breast	8
Cornmeal Fried Oysters (½ dozen)	6
Creole Boiled Shrimp (each)	5

HOT STARTERS

Emeril's New Orleans Barbecue Shrimp - Served with Homemade Rosemary Focaccia Bread	15
Fried Louisiana Oysters Bienville - Trinity & Gruyere Cheese Mornay, Wilted Spinach Tossed in Broken Bacon Vinaigrette and Herbsaint Gastrique	15
Italian Cheese & Sopresatta Sausage Ravioli - Olive Tomato Stew, Basil Pesto and Balsamic Extraction	15

HOT STARTERS

Gumbo of the Day	8
Fall River Clam Chowder	8
Soup of the Day	8

FARM

American Kobe Beef Burger - Grilled to Order with choice of Pepper Jack, Gruyere or White Cheddar Cheese on a Toasted Homemade Soft Bun served dressed with Crispy Bacon, Lettuce, Avocado & Tomato with Green Onion Aioli and Hand Cut Steak Fries 16

Lemon Pepered Free Range Chicken - Roasted Garlic Rainbow Cous Cous, Sautéed Asparagus, Tomato Tapenade and Lemon Caper Butter Sauce 24

Grilled Beef & Blue Shrimp Skewers - Chimichurri Marinated Skewers with Pico De Gallo, Iceberg Lettuce & Cilantro Chili Crème Fraîche 22

Pepper Seared Filet of Beef - Maine Lobster Mashed Potatoes, Micro Greens, Maitre D' Butter and Emeril's Worcestershire 39

Grilled Chairman's Reserve Pork Chop - Sweet Corn & Pepperjack Cheese Grits and Sautéed Kale with Creole Tomato Glaze and Caramelized Onion Reduction 26

FISH

Seafood Pan Roast - Pan Roasted Fish Medallions and Blue Shrimp on Seafood Jambalaya with Emeril's Essence Spiked Butter Sauce and Toasted French Bread 26

Emeril's Barbecued Salmon - Sweet Barbecued Loch Duart Salmon on Andouille Sausage Potato Hash with Emeril's Homemade Worcestershire and Crystal Fried Onion Rings 23

Shellfish Pasta Primavera - Maine Sea Scallop, Blue Crabmeat & Maine Lobster with Whole Wheat Linguine Pasta, White Truffle & Garlic Cream Sauce and Parmesan Reggiano Cheese 25

Grilled Mahi Mahi - Chive Potato Gnocchi, Wilted Pea Shoot & Roasted Shallot Salad with Roma Tomato Caponata 23

SIDES

Hand Cut Steak Fries	6	White Wine & Garlic Sautéed Asparagus	8
Country Smashed Potatoes	6	Haricot Verts with Roasted Shallots & Apple Smoked Bacon	8
Roasted Garlic Smashed Potatoes	6	Sweet Corn & Jalapeno Cornbread with Orange Blossom Honey	8
Maine Lobster Smashed Potatoes	10	Chicken & Shrimp Jambalaya	12
White Truffle & Parmesan Dusted Shoestring Potatoes	6		

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