



## LUNCH MENU

Executive Chef: Emeril Lagasse  
Chef de Cuisine: David Slater

Reservations: (504) 528-9393

### APPETIZERS

<b>Emeril's New Orleans Barbeque Shrimp</b> with Petite Rosemary Biscuit and Fresh Chives	10
<b>Homemade Andouille and Boudin Sausages</b> with Southern Cooked Greens, Beer Braised Onions, Whole Grain Mustard and Emeril's Worcestershire Sauce	9
<b>Creole Marinated Calamari</b> - Flash Fried with Olive Salad, Smoked Tomato Sauce and Parmesan	9
<b>Mussels Etouffee</b> with Carolina Rice Grits, Covey Rise Tomatoes and Scallion	10
<b>Savory Smoked Salmon Cheesecake</b> with Green Onion Coulis	11
<b>Fresh Angel Hair Pasta</b> with Smoked Mushrooms and House Made Tasso Cream Sauce	10
-or- with Louisiana Crawfish Tails in a Creole Cream Sauce	12

### SOUPS

<b>Soup of the Day</b>	6
<b>Gumbo of the Day</b>	7

### SALADS

<b>Our Emeril's Salad</b> with Baby Mixed Greens, Balsamic Vinaigrette, Sun-Dried Tomatoes, Pepper Jack Cheese and Seasoned Croutons	9
<b>Chopped Romaine Salad</b> with Teardrop Tomatoes, Pancetta, Preserved Lemon "Caesar" Dressing and Boquerones	12
<b>Arugula, Endive &amp; Radicchio</b> tossed in a Walnut Vinaigrette with Maytag Blue Cheese and Candied Walnuts	10
<b>Yellowfin Tuna &amp; Grilled Fresh Bacon</b> with Butter Lettuce, Citrus Hoisin and Crisp Rice Noodles	16
<b>Truffled Shrimp "Louis"</b> with Red Leaf Lettuce, Asparagus, Smoked Bacon, Chopped Egg, and Louisiana Citrus	14

## ENTREES

<b>Andouille Crusted Drum</b> with Grilled Vegetables, Shoestring Potatoes, Glazed Pecans and Creole Meuniere Sauce	18
<b>Darian's Chicken &amp; Waffles</b> - Fried Organic Chicken, Sweet Corn-Belgian Waffle, Watermelon Slaw and Crystal Hot Sauce Syrup	16
<b>Emeril's "Who Dat" Burger</b> - Double Decker Creole Burger with Remoulade, American Cheese, Shaved Red Onion, Bread & Butter Pickles and Hand Cut Fries	15
<b>Sweet Barbecue Glazed Salmon</b> with Andouille Potato Hash, Crispy Onions and House Made Worcestershire	18
<b>Creative Fish of The Day</b>	Mkt
<b>"Mac N' Cheese"</b> - Sautéed Gulf Shrimp with Trofie Pasta, Vermouth Cream, Guanciale and Brioche Crumbs	21
<b>"B.L.F.G.T."</b> - Benton's Bacon, Butter Lettuce & Fried Green Tomato on Brioche with Boiled Gulf Shrimp and Pommery Mustard Aioli	16
<b>Emeril's Salmon "Pastrami"</b> on Toasted Sesame-Sea Salt Bagel with Shaved Red Onions, Fresh Tomato and Caper-Mascarpone Shmear	14
<b>Grilled Niman Ranch Pork Chop</b> - with Louisiana Field Pea Succotash, Southern Cooked Greens and Mango Chow Chow	18

## LUNCH CRUNCH

3 Courses, \$19.50

### STARTERS (Choose one)

**Cup of Soup or House Made Gumbo**

**Arugula, Endive & Radicchio** tossed in a Walnut Vinaigrette with Maytag Blue Cheese and Candied Walnuts

**Chopped Romaine Salad** with Teardrop Tomatoes, Pancetta, Preserved Lemon "Caesar" Dressing and Boquerones

### ENTRÉES (Choose one)

**Duck Mushroom Toast** with Goat Cheese, Caramelized Fennel Salad and Cranberry Coulis

**Mussels Etouffee** with Carolina Rice Grits, Covey Rise Tomatoes and Scallion

**House Made Porchetta Sandwich** on Ciabatta with Bread & Butter Pickles and Pommery Mustard

### DESSERTS (Choose one)

**Vanilla Bean Crème Brûlée** with Seasonal Cookie

**Chocolate Peanut Butter Pie**

**Today's Housemade Sorbet**

## DESSERTS

<b>Emeril's Banana Cream Pie</b> with Graham Cracker Crust, Caramel Sauce and Chocolate Shavings	8
<b>Chocolate Peanut Butter Pie</b> with Oreo Crust and Caramel	8
<b>Vanilla Bean Crème Brûlée</b> with Seasonal Cookie	8
<b>Black Forest Doberge</b> with Vanilla Bean Semifreddo and Cherry Compote	9
<b>Dutch Apple Tart</b> - Maple Ice Cream, Almond Crumble	9
<b>Lemon-Tarragon Ice Box Pie</b> - Nilla Wafer Crust, Torched Meringue	8
<b>Candied Ginger Cake</b> - Coconut Sorbet, House-Made Hot Fudge	9
<b>Warm Sticky Toffee Pecan Pudding Cake</b> with Vanilla Ice Cream and Satsuma Toffee Sauce	8
<b>J.K.'s Chocolate Soufflé</b>	10
<b>Ice Cream or Sorbet Trio</b>	6