



**LUNCH MENU**  
Executive Chef: Emeril Lagasse  
Chef de Cuisine: David Slater

Reservations: (504) 528-9393

## APPETIZERS

"Emeril's" New Orleans Barbeque Shrimp with Petite Rosemary Biscuit and Fresh Chives	9
Homemade Andouille and Boudin Sausages with Southern Cooked Greens, Beer Braised Onions, Whole Grain Mustard and Emeril's Worcestershire Sauce	9
Colorado Lamb Spareribs with Creole Tomato-Chili Glaze, Mint Oil and Sesame	9
Warm Mississippi Rabbit Remoulade with Fried Green Tomatoes, Benton's Bacon and Local Grapefruit	9
Creole Marinated Calamari - Flash Fried with Olive Salad, Smoked Tomato Sauce and Parmesan	8
"Spaghetti Nero" - with Louisiana Crawfish Cream Sauce, Scallion and Shaved Parmesan	9
Steamed Mussels with Abita Strawberry Lager, Hand Cut Fries and Strawberry Balsamico	9

## SOUPS

Soup of the Day	6
Gumbo of the Day	7

## SALADS

Our Emeril's Salad with Baby Mixed Greens, Balsamic Vinaigrette, Sun-Dried Tomatoes, Pepper Jack Cheese and Seasoned Croutons	8
Chopped Romaine Salad with Marinated Beets, Hard Boiled Egg, Country Ham, English Cucumbers and Creamy Blue Cheese-Ranch Dressing	8
Baby Spinach Salad with Fresh Strawberries, Goat Cheese, Spiced Almonds, Crisp Potato and Warm Chourice-Pimenton Vinaigrette	9
Abita Root Beer Braised "Fresh Bacon" Salad with Red Cabbage Slaw, Crisp Yucca, Radish, Shaved Jalapeno, Goat Cheese, Pork Cracklings and Citrus Vinaigrette	9

## ENTREES

Andouille Crusted Gulf Drum with Grilled Vegetables, Shoestring Potatoes, Glazed Pecans and Creole Meuniere Sauce	18
Darian's Chicken and Waffles - Fried Organic Chicken, Sweet Corn-Belgian Waffle, Watermelon Slaw and Crystal Hot Sauce Syrup	16
"Emeril's Burger" - Grilled Sirloin Burger on Brioche Bun with Spicy BBQ-Shortrib Jam, Southern Slaw, House Made Bread & Butter Pickles and Hand Cut Fries	15
Grilled Fish of The Day with Saffron Scented Basmati Pilaf, Blue Crab -Fresh Vegetable "Vermicelli" Salad and Charmoula-Preserved Lemon Vinaigrette	18
Gulf Shrimp & Littleneck Clam "Carbonara" with Bucatini Pasta, House Made Pancetta, Tomato, Baby Arugula, Tobiko and Parmesan	16
"B.L.F.G.T" - Benton's Bacon, Butter Lettuce & Fried Green Tomato on Brioche with Boiled Gulf Shrimp and Pommery Mustard Aioli	14
Emeril's Salmon "Pastrami" - on Toasted Black Sesame-Sea Salt Bagel with Mascarpone, Capers, Shaved Red Onions and Fresh Tomato	14
Ancho Glazed Hangar Steak with Romano Potatoes, Roasted Cherry Tomatoes and Chimichurri	16
Smothered Paneed Veal Sandwich with Sautéed Peppers, Onions, Mushrooms, Smoked Tomatoes and Provolone	16

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## LUNCH CRUNCH

3 Courses in 30 minutes\*

19.50

### STARTERS (Choose one)

Cup of Soup or House Made Gumbo

Smoked Exotic Mushrooms with Fresh Angel Hair Pasta and House Made Tasso Cream Sauce

Crispy Gulf Oysters with Blue Crab Slaw, Fresh Watermelon, Crystal Butter and Feta

Abita Root Beer Braised "Fresh Bacon" Salad with Red Cabbage Slaw, Crisp Yucca, Radish, Shaved Jalapeno, Goat Cheese, Pork Cracklings and Citrus Vinaigrette

### ENTRÉES (Choose one)

Sautéed Rainbow Trout with Artichoke Sweet Potato Hash, Blue Crab and Preserved Lemon-Fennel Compote

Grilled Niman Ranch Pork Chop with Fresh Louisiana Field Pea Succotash, Southern Cooked Greens and Mango Chow Chow

BBQ Beef Shortrib "Melt" on Toasted Brioche with Fontina and House Made Bread & Butter Pickles

Truffled Gulf Shrimp "Louis" with Butter Lettuce, Local Citrus, Smoked Bacon and Chopped Egg

### DESSERTS (Choose one)

Vanilla Bean Creme Brulee with Seasonal Cookie

Lemon Curd Tart with Torched Meringue and Seasonal Berries

Today's House Made Sorbet

\*30 minutes from time of order

## DESSERTS

Emeril's Banana Cream Pie with Banana Crust, Caramel Sauce and Chocolate Shavings	8
Vanilla Bean Crème Brûlée with Seasonal Cookie	8
Sticky Toffee Blueberry Bread Pudding with White Chocolate Ice Cream	8
Pecan Pie with Bourbon Chocolate Ice Cream, Caramel Sauce and Pecan Brittle	9
Lemon Curd Tart with Torched Meringue and Seasonal Berries	8
J.K.'s Chocolate Soufflé (Please allow 30 minutes preparation time)	10
Today's Ice Cream	6
Today's Sorbet	6