



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, Local Grapefruit and Horseradish Gastrique	9
Creole Marinated Calamari - Flash Fried with Olive Salad, Smoked Tomato Sauce and Parmesan	8
"Spaghetti Nero" with Louisiana Crawfish Cream Sauce, Scallion, Prosciutto and Shaved Parmesan	9
Steamed Maritime Mussels with Caramelized Onions, Kashmiri Chili-Vermouth Broth and Hand Cut Fries	9
Oysters Julia - Roasted Gulf Coast Oysters with Sweet Corn-Goat Cheese Vinaigrette and Country Ham	12

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	12
Wilted Spinach Salad with Andouille Sausage Vinaigrette and Three Nut Crusted Goat Cheese	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
Truffled Gulf Shrimp "Louis" with Butter Lettuce, Local Citrus, Smoked Bacon, Chopped Egg, and Asparagus	12

ENTREES

Andouille Crusted Gulf Drum with Grilled Vegetables, Shoestring Potatoes, Glazed Pecans and Creole Meuniere Sauce	18
Darian's Chicken & Waffles - Fried Organic Chicken, Sweet Corn-Belgian Waffle, Watermelon Slaw and Crystal Hot Sauce Syrup	16
"Emeril's Burger" - Grilled Sirloin Burger on Brioche with Spicy BBQ Shortrib Jam, Southern Slaw, House Made Bread & Butter Pickles and Hand Cut Fries	15
Local Blood Orange-Mojo Marinated Beef Ribeye with Shoestring Potatoes, Roasted Cherry Tomatoes and Ancho BBQ	18
Creative Fish of The Day	Mkt
Gulf Seafood Bolognese with Orecchiette Pasta, Sweet Fennel Sausage, Sylvetta Arugula and Shaved 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	16
Emeril's Salmon "Pastrami" on Toasted Black Sesame-Sea Salt Bagel with Mascarpone, Capers, Shaved Red Onions and Fresh Tomato	14
Smothered Panéed Veal Sandwich with Sautéed Peppers, Onions, Mushrooms, Smoked Tomatoes and Provolone	16

LUNCH CRUNCH

3 Courses, \$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

Oysters Julia - Roasted Gulf Coast Oysters with Sweet Corn-Goat Cheese Vinaigrette and Country Ham

Chopped Romaine Salad with Local Crabmeat, Marinated Beets, Hard Boiled Egg, Country Ham, English Cucumbers and Creamy Blue Cheese - Ranch Dressing

ENTRÉES (Choose one)

Marcona Almond Crusted Rainbow Trout with Aged Country Ham, Brown Butter Polenta, Chili Braised Escarole, Louisiana Crawfish and Meyer Lemon-Sage Reduction

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 Chopped Egg and Asparagus

DESSERTS (Choose one)

Vanilla Bean Crème Brûlée with Seasonal Cookie

Peanut Butter Pie with Bourbon Chocolate Ice Cream, Caramel Sauce and Pecan Brittle

Today's Housemade Sorbet

DESSERTS

Emeril's Banana Cream Pie with Banana Crust, Caramel Sauce and Chocolate Shavings	8
Warm Apple Bottomed Pecan Blondie with Buttered Rum Ice Cream and Apple Cider Sauce	9
Mr. Lou's Bread Pudding	8
Local Blood Orange Ice Box Pie - with Oreo Crust and Torched Meringue	8
Dark Chocolate Torte with Whipped Double Cream, Candied Pine Nuts, Cocoa Nibs and Berry Coulis	8
Vanilla Bean Crème Brûlée with Seasonal Cookie	8
J.K.'s Chocolate Soufflé	10
Coconut Rum Cheesecake with Brown Butter Cookie Crust and Pineapple Compote	8
Today's Ice Cream	6
Today's Sorbet	6