



APPETIZERS

French Escargot Scampi - with Salsify Purée, Mushroom Duxelle and Petite Greens	8
New Orleans Barbecue Shrimp - with a Petite Rosemary Biscuit	10
Creole Marinated Calamari - Flash Fried, Smoked Tomato Sauce, New Orleans Olive Salad and Parmesan Cheese	7
Smoked Wild & Exotic Mushrooms - Home Cured Tasso Cream, Angel Hair Pasta and Grated Parmigiano Reggiano Cheese	9
Fried Green Tomato - Fresh Jumbo Lump Crabmeat, Remoulade Sauce, Creole Tomato Glaze and Pickles	
Emeril's Butcher Plate - Andouille & Homemade Sausages, Duck Prosciutto, Bresaola, Cornichons, Caramelized Onions, Grain Mustard and Brown Butter French Bread	6

FLATBREADS

Caprese Flatbread - Kumato Tomatoes, Homemade Mozzarella Cheese, Sliced Prosciutto, Basil and Balsamic Drizzle	7
White Truffle Flatbread - Truffle Emulsion, Confit Baby Portobello Mushrooms, Diced Chives and Shaved Gruyere Cheese	8
Homemade Pepperoni Flatbread - Pepperoni, Pecorino Romano Cheese, Leeks and Roasted Cherry Tomatoes	8

SOUPS & SALADS

Soup of the Day	9
Seafood & Andouille Gumbo	
Our Emeril's Salad - A Variety of Farm Grown Lettuces Tossed with Extra Virgin Olive Oil, Balsamic Vinegar, Sun-Dried Tomatoes, Pepperjack Cheese and Seasoned Croutons	9
Burrata Mozzarella & Uglyripe Vine Ripened Tomato Stack - Fresh Herb Vinaigrette, Micro Basil and Balsamico Drizzle	18
Emeril's Greek Salad - Artesian Mixed Greens with Marinated Greek Olives, Pepperoncini, Feta Cheese, White Anchovies, Roasted Sweet Peppers, Tomatoes, English Cucumbers and Garlic Croutons Tossed in a Fresh Oregano Vinaigrette	
BLT Wedge - Hydroponic Bibb Lettuce with Homemade Praline Bacon, Marinated Cherry Tomatoes, Pickled Mirliton, Sweet Onions and Buttermilk Ranch Dressing	

FROM THE SEA

- Seared Chilean Sea Bass** - Fall Squash-English Pea Risotto, Porcini Mushroom-Red Wine Butter, Apple-Sage Chutney and Shaved Black Summer Truffles 34
- Roasted Snapper** - Homemade Andouille Crust, Fingerling Potato-Cremeni Mushroom Hash, Creole Meunière Sauce and Candied Pecan Relish 30
- Ancho Seared Atlantic Salmon** - Flash Fried Yuca Chips, Black Bean Coulis, Tomatillo Pico de Gallo and Avocado Emulsion 28

VEGETARIAN

- Vegetable Plate of the Day** - Created Daily by our Chef 21

FROM THE LAND

- Quail Two Ways** - Rock Shrimp and Andouille Stuffed Quail with Smoked Quail Jus & Fresh Thyme Marinated Quail Breast, Confit Onion-Spinach Salad with Sunnyside Up Quail Egg, Creole Mustard Vinaigrette and Sea Salt Roasted Baby Carrots 29
- Double Cut Pork Chop** - Caramelized Sweet Potatoes, Essence of Tamarind Glaze and Green Chile Mole 31
- Grilled Certified Angus Filet Mignon Au Poivre** - Garlic Creamed Yukon Gold Potatoes, Roasted Cremini Mushrooms and a Burgundy-Herb Reduction (Add Saltwater Prawn Brochette with Crystal Gastrique - 5) 42
- Grilled 16 oz. Bone In Hereford Prime Cut Rib Eye** - Herb Compound Butter, Saffron Poached Cipollini Onions and Emeril's Own Worcestershire Sauce 44
- Cast Iron Seared 14 oz. Milk Fed Veal Chop** - Herb, Garlic & Soy Roasted Seasonal Mushrooms, Prosciutto Wrapped White Asparagus and a Port Wine Poached Mission Fig Reduction 40

FROM THE ROTISSERIE

- Tanglewood Farms Rotisserie Free Range Half Chicken** - Buttermilk-Chive Mashed Potatoes and Kurobuta Bacon Smothered Green Beans 26
- Chili Glazed Rotisserie Half Duck** - Wild Mushroom Bread Pudding, Wilted Rapini and Red Currant Reduction Sauce 32

SIDES

- Sautéed Jumbo Asparagus** 6
- Buttermilk-Chive Mashed Potatoes** 6
- Kurobuta Bacon Smothered Green Beans** 6
- Caramelized Sweet Potatoes** 6
- Burgundy Braised Cremini Mushrooms** 6
- Loaded Twice Baked Potato with Chive Crème Fraîche** 6

DESSERTS

J.K.'s Chocolate Grand Marnier Soufflé	12
Emeril's Banana Cream Pie with Banana Crust, Caramel Sauce and Chocolate Shavings	8.5
Almond Croissant Bread Pudding with Amaretto Crème Anglaise, Candied Almonds and Chocolate Gelato	7.5
Caramelized White Chocolate-Toffee - Crunch Cheesecake with Hazelnut Shortbread and Butterscotch Sauce	9
Chocolate Cake with Peanut Butter Mousse, Praline Crunch, Chocolate Ganache, Whipped Cream and a Fresh Strawberry	8.5
Emeril's Kicked Up Strawberry Shortcake with Sweet Biscuit, Macerated Florida Strawberries and Vanilla Chantilly Cream	8
Vanilla Bean Crème Brûlée with Macerated Berries, Chocolate Ribbons and Sweet Vanilla Shortbread	8.5
Emeril's Seasonal Fruit Plate with Sorbet of the Day	8.5
Homemade Gelatos or Sorbetto's of The Day	7.5