



APPETIZERS

Emeril's Barbecue Shrimp with Petite Rosemary Biscuit	10.5
Creole Marinated Calamari Fried and Served with Smoked Tomato Sauce, New Orleans Olive Salad and Parmesan Cheese	9.5
Homemade Andouille Sausage with Mixed Cabbage Choucroute, Braised Vidalia Onions, Spiced Cornichons and Emeril's Own Worcestershire Sauce	8.5
Panko Crusted Eggplant and Pickled Green Tomato with Jumbo Lump Crabmeat, Remoulade Sauce, Creole Tomato Glaze and Farm Greens	14
Smoked Wild & Exotic Mushrooms in a Home-Cured Tasso Cream Sauce over Angel Hair Pasta and garnished with Fresh Grated Parmigiano Reggiano Cheese	10.5

SOUPS & SALADS

Soup Of The Day	8
Seafood-Andouille Gumbo	8.5
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
Homemade Mozzarella and Hydroponic Tomato Stack - Fresh Herb Vinaigrette and Micro Basil	12
Baby Spinach with Spiced Nuts, Shaved Sweet Onions, Dried Cranberries, Crumbled Stilton Blue Cheese and Cherrywood Smoked Bacon Vinaigrette	10

ENTRÉES

Andouille Crusted Texas Redfish with Grilled Vegetable Relish, Creole Meunière Sauce, Toasted Pecans and Shoestring Potatoes	34
Pan Seared North Atlantic Salmon with Roasted Delicata Squash-Prosciutto Sauté and Charred Tomato-Sage Vinaigrette	31
Vegetable Plate of the Day	21
Roasted Garlic & Herb Marinated Chicken with Southern Cooked Greens, Sweet Potato Bread Pudding and Dark Chicken Reduction Sauce	27
Hickory Smoked-Lemongrass Roasted Duck with Ginger Rice Pilaf, Baby Bok Choy and Honey-Soy Butter Sauce	36
Double Cut Pork Chop with Caramelized Sweet Potatoes, an Essence of Tamarind Glaze and Green Chile Mole	31
Braised Beef Short Ribs with Mascarpone-Wild Mushroom Ravioli, Garlic Wilted Swiss Chard and Pan Juices	28
Grilled Filet Mignon Au Poivre with Garlic Creamed Potatoes, Asparagus and Green Peppercorn Reduction Sauce	44
Grilled Prime Rib Eye - Country Style Mashed Potatoes, Emeril's Homemade Worcestershire Sauce and Crispy Onions	42

SIDES

Cabernet & Rosemary Braised Cremini Mushrooms	7
Jumbo Asparagus "Oscar Style" with Hollandaise and Jumbo Lump Crab	10.5
Garlic Sautéed Gulf Shrimp	9

DESSERTS

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
German Chocolate Cake with Caramel Sauce, Vanilla Bean Ice Cream, Toasted Coconut Shavings and Chantilly Cream	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 of The Day	7.5