



**LUNCH MENU**  
Executive Chef: Emeril Lagasse  
Chef de Cuisine: Jason Glus

(407) 224-2424

## Lunch Crunch - 3-Courses, \$18.50

### TO START

(Choice of one)

#### **New Orleans Barbecue Shrimp**

Served with a Petite Rosemary Biscuit

#### **Nueske's Smoked Duck Quesadilla**

Caramelized Onions & Gruyere Cheese with Black Bean Pico de Gallo, Smashed Avocado and Cilantro Sour Cream

#### **Our Emeril's Salad**

Variety of Farm Grown Lettuces Tossed with Extra Virgin Olive Oil, Balsamic Vinegar, Sun Dried Tomatoes, Pepperjack Cheese and Seasoned Croutons

### ENTRÉES

(Choice of one)

#### **Muffaletta Sandwich**

Salami, Sopresetta, Provolone Cheese, Olive Salad, Red Pepper Aioli and New Orleans Style Creamy Cabbage Slaw

#### **Ahi Tuna Tacos**

Seared Ahi Tuna, Shaved Cabbage, Grilled Tortillas, Tomatillo Salsa, Cilantro-Lime Crema and Sweet Chili Dipping Sauce

#### **Braised Beef Short Rib**

Truffle Mashed Potatoes, Yellow Wax Bean-Herb Salad and Porcini Broth

#### **New Orleans Crab Cake Sandwich**

Shaved Onions, Crumbled Blue Cheese, Cranberries and Palm Sugar Vinaigrette

### DESSERTS

(Choice of one)

#### **Homemade Sorbet**

#### **Almond Croissant Bread Pudding**

with Amaretto Crème Anglaise, and Candied Almonds

# A la Carte Menu

## APPETIZERS

- New Orleans Barbecue Shrimp** served with Petite Rosemary Biscuit 8
- Panko Crusted Fried Green Tomatoes** - Field Greens, Crabmeat Remoulade, Spicy Tomato Glaze and Fried Pickles 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 9

## SOUPS & SALADS

- Soup of the Day** 6
- Seafood & Andouille Gumbo** 7
- Our Emeril's Salad** - A Variety of Farm Grown Lettuces Tossed with Extra Virgin Olive Oil, Balsamic Vinegar, Sun-Dried Tomatoes, Pepper Jack Cheese and Seasoned Croutons 7
- Burrata Mozzarella & Kumato Tomato Stack** - Micro Basil, Aged Balsamic and Herb Vinaigrette 8
- Warm Spinach Salad** - Shaved Onions, Crumbled Blue Cheese, Cranberries and Palm Sugar Vinaigrette 8

## FLATBREADS

- Caprese Flatbread** - Organic Heirloom Tomatoes, Homemade Mozzarella Cheese, Basil and Balsamic Drizzle 9
- White Truffle Flatbread** - Truffle Emulsion, Confit Baby Portobello Mushrooms, Diced Chives and Shaved Gruyere Cheese 9

## FROM THE ROTISSERIE

- Rotisserie Pulled Pork Po' Boy** - Homemade Salsa Verde, Shaved Cabbage and Kicked Up Chipotle Emulsion, Choice of Soup or Emeril's Salad 18

### **BUILD YOUR OWN BURGER**

Served with Lettuce, Tomato, Pickles and Truffle Pomme Frites for \$12.00

#### **Choose Your Meat**

"Meyers" All Natural Beef  
House of Raeford Turkey  
Grilled Portobello Mushroom

#### **Choose Your Bun**

Whole Grain  
Constanza Roll

#### **Choose Your Condiment**

Chipotle Mayonnaise  
Sun-Dried Tomato Aioli

#### **Additional Items \$.75 Each**

Caramelized Onions  
Applewood Smoked Bacon  
Red Wine Braised Mushrooms  
Fried Egg  
Smashed Avocado  
American Cheese  
Blue Cheese  
Swiss Cheese  
Pepperjack Cheese  
Provolone Cheese

## LUNCH ENTRÉES

<b>Pecan Crusted Snapper Brabant</b> - Grilled Vegetable-Potato Hash, Candied Pecans and Creole Meunière Sauce	19
<b>Herb-Dijon Crusted Atlantic Salmon</b> - Endive, White Asparagus, Artesian Mixed Greens and Citrus-Herb Vinaigrette	15
<b>Roasted Chicken</b> - Buttermilk-Chive Mashed Potatoes and Collard Greens	16
<b>Grilled Filet Mignon</b> - Smashed Confit Fingerling Potatoes, Mushroom-Herb Salad and a Green Peppercorn Reduction	24

## DESSERTS

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