



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)

Rotisserie Pork Étouffée

Served over Steamed Rice

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

Soup of the Day

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

Sea Salt Grilled Ahi Tuna, Shaved Cabbage, Vine Ripened Tomato Salsa, Cilantro-Lime Crema and Sweet Chili Dipping Sauce

Braised Beef Short Rib

Truffle Mashed Potatoes, Rapini and Porcini Broth

Louisiana Crab Cake Sandwich

On a Constanza Roll with Homemade Remoulade, Cabbage Slaw and Pomme Frites

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 8.5

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
- Spinach Salad** - Shaved Onions, Crumbled Blue Cheese, Cranberries and Kurobuta Bacon Vinaigrette 8

FLATBREADS

- Caprese Flatbread** - Organic Heirloom Tomatoes, Homemade Mozzarella Cheese, Basil and Balsamic Drizzle 10
- White Truffle Flatbread** - Truffle Emulsion, Confit Baby Portobello Mushrooms, Diced Chives and Shaved Gruyere Cheese 10

BUILD YOUR OWN BURGER

Served with Lettuce, Tomato, Pickles, Pomme Frites and
Homemade Chipotle Ketchup 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
Garlic Braised Mushrooms
Jalapenos
Fried Egg
Guacamole
American Cheese
Blue Cheese
Swiss Cheese
Pepperjack Cheese
Provolone Cheese

LUNCH ENTRÉES

Smoked Turkey Breast Sandwich - Served on Marble Rye with Cherrywood Smoked Bacon, Swiss Cheese, Haas Avocado, Creole Honey Mustard and Pomme Frites	14
Muffaletta Sandwich - Salami, Sopresetta, Provolone Cheese, Olive Salad, Red Pepper Aioli and New Orleans Style Creamy Cabbage Slaw	14
Rotisserie Chicken Wrap - Flour Tortilla, Artesian Greens, Brie Cheese, Cherry Smoked Bacon, Chipotle Emulsion and Truffled Zapps	13

LUNCH ENTRÉES

Pecan Crusted Texas Redfish - Grilled Vegetable-Brabant Potato Hash, Candied Pecans and Creole Meunière Sauce	19
Roasted North Atlantic Salmon with Sweet Barbecue Glaze, Homemade Andouille-Brabant Potato Hash, Crispy Onion Crust and Emeril's Homemade Worcestershire Sauce	15
Roasted Chicken - Buttermilk-Chive Mashed Potatoes and Kurobuta Bacon Smothered Green Beans	16
Grilled Filet Mignon - Smashed Confit Fingerling Potatoes, Mushroom-Herb Salad and a Green Peppercorn Reduction	24

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