



DINNER MENU

Executive Chef: Emeril Lagasse

Chef de Cuisine: Joshua Laskay

(504) 522-6652

APPETIZERS

Miss Hay's Stuffed Chicken Wings with Homemade Hoisin Dipping Sauce	10
Gulf Oysters Baked in the Wood Oven with Garlic Butter and Herb Bread Crumbs	12
Duck Confit and Fried Egg Pizza with Parmesan Cheese, Truffle Oil and Baby Arugula	9
New Orleans Style Crab Cake with Crystal-Butter Sauce, Spicy Boiled Corn Relish, Chive-Garlic Crema and Creole Red Bliss Potato Chips	10
Emeril's Barbecued Gulf Shrimp with Rosemary Biscuit	10
Wood Oven Roasted Pocket Bread with Garlic Oil, Fresh Basil and Grated Parmesan	5
Prince Edward Island Black Mussels in a Garlic-Chardonnay Broth with Focaccia Bread	12
Crispy Duck Liver with Slow Cooked Southern Greens, Caramelized Onions and Creole Mustard Aioli	9

SOUPS

Roasted Garlic-Reggiano Parmesan Bisque with Basil Pesto	8
Gumbo of the Day	10

SOUPS AND SALADS

Baby Frisée tossed in Raspberry Vinaigrette with Duck Confit, Toasted Pecans, Goat Cheese and Sunny Side Up Quail Egg	9
Jumbo Lump Crab & Celery Root tossed in a Green Onion-Buttermilk Dressing, Roasted Beets, Spiced Walnuts, Arugula and Balsamic Vinaigrette	14
Limoncello Cured Atlantic Salmon with Arugula, Caramelized Fennel, Lemon Vinaigrette and Toast Points	9
NOLA Caesar of Baby Green & Red Romaine Lettuces with Focaccia Croutons, Shaved Reggiano Parmesan and Dijon Anchovy Vinaigrette	10

ENTREES

Hickory-Roasted Duck with Whiskey-Caramel Glaze, Buttermilk Cornbread Pudding, Haricot Verts-Fire Roasted Corn Salad, Natural Jus and Candied Pecans	29
“Shrimp & Grits” - Sautéed Gulf Shrimp, Grilled Green Onions, Smoked Cheddar Grits, Apple Smoked Bacon, Crimini Mushrooms and Red Chili-Abita Butter Sauce	29
Buttermilk Fried Breast of Chicken with Bourbon Mashed Sweet Potatoes, Country Ham Cream Gravy and Sautéed Sugar Snap Peas	27
Grilled Seasonal Fish with Risotto, Fennel Herb Salad, Toasted Almonds and Citrus-Herb Vinaigrette	25
Grilled Pork Chop with Brown Sugar Glazed Sweet Potatoes, Toasted Pecans and Caramelized Onion Reduction Sauce	29
Filet Mignon with Thyme Roasted Red Bliss Potatoes, House Cured Bacon, Maytag Blue Cheese, Toasted Walnuts, Port Wine-Veal Glacé and Shallot Crisps	38
Braised Beef Short Ribs with White Bean Pot-au-Feu, Homemade Andouille and Horseradish Slaw	28
Grilled Rib Eye with Loaded Mashed Potatoes, Homemade Worcestershire and Abita Beer Battered Onion Rings	37
Garlic Crusted Drum Cooked in the Wood Burning Oven with Brabant Potatoes, Crimini Mushrooms, Bacon and Sauce Beurre Rouge	30
Sweet Barbeque Atlantic Salmon with Creole Maque Choux, Tarragon Aioli and Spicy Onion Crisps	28

ADDITIONAL SIDES

Sautéed Shrimp	10	Bourbon Mashed Sweet Potatoes	6
Fried Oysters	8	Loaded Mashed Potatoes	8
Brabant Potato Hash	6	Thyme Roasted Red Bliss Potatoes	6
Sugar Snap Peas	6	Smoked Cheddar Grits	5
Corn Maque Choux	6		

DESSERTS

Cinnamon Pain Perdu with Sautéed Bananas, Drunken Monkey Ice Cream and Brown Sugar Bacon	8
NOLA Banana Pudding Layer Cake with a Graham Cracker Crust, Homemade Vanilla Wafers and a Warm Fudge Drizzle	7
Chocolate Crème Caramel with Grand Marnier Sabayon and Citrus Segments	8
Warm Ooey Goey Cake with Layers of Moist Chocolate Cake, Marshmallows and Toasted Coconut served with Coffee Ice Cream	6.5
NOLA Crème Brûlée Trio - Vanilla Bean Crème Brûlée with Fresh Berries, Coconut Crème Brûlée with a Coconut Truffle and Mocha Crème Brûlée with Chocolate-Almond Biscotti	8
Chocolate Bourbon Pecan Pie with Sweet Potato Ice Cream and Caramel Drizzle	6.5
NOLA's Daily Selection of Homemade Ice Cream or Sorbet	6.5