



LUNCH MENU
Executive Chef: Emeril Lagasse
Chef de Cuisine: Mike Ruoss

(504) 522-6652

APPETIZERS

Pan Roasted Crab Cake with Smokey Eggplant Purée, Feta Cheese, Kalamata Olives, Crispy Spinach and Citrus Butter	13
Emeril's Barbecued Gulf Shrimp with Rosemary Biscuit	10
Miss Hay's Stuffed Chicken Wings with Homemade Hoisin Dipping Sauce	8
Warm Gulf Shrimp Remoulade with Fried Homemade Pickles	10
Crispy Duck Livers with Slow Cooked Southern Greens, Caramelized Onions and Creole Mustard Cream	9
Prince Edward Island Black Mussels in a Garlic-Chardonnay Broth with Focaccia Bread	9
Wood Oven Roasted Pocket Bread with Garlic Oil, Fresh Basil and Grated Parmesan	5
Baby Greens Tossed in Sherry Wine-Bacon Vinaigrette with Blackberries and Warm Pistachio Crusted Goat Cheese	9
Arugula and Radicchio Tossed in Lemon Vinaigrette with Parmesan, Shaved Bresaola and Roasted Sweet Peppers	9
NOLA Caesar of Baby Green and Red Romaine Lettuces with Focaccia Croutons, Shaved Reggiano Parmesan and Dijon Anchovy Vinaigrette	10
Roasted Garlic-Reggiano Parmesan Bisque with Basil Pesto	6
Gumbo of the Day	7

ENTREES

Seared Rare Yellowfin Tuna with Avocado, Wonton Crisps, Cucumber, Wasabi Aioli and Ponzu Vinaigrette	12
"Shrimp & Grits" - Sautéed Gulf Shrimp, Grilled Green Onions, Smoked Cheddar Grits, Apple Smoked Bacon, Crimini Mushrooms, Creole Tomato Glaze and Red Chili-Abita Butter Sauce	18
Hickory Roasted Beef Brisket with Orecchiette Pasta-Brie Cream "Mac & Cheese" and Honey Baked White Beans (available with added Hickory Smoked St. Louis Pork Ribs)	17
Sweet Barbeque Atlantic Salmon with Creole Maque Choux, Tarragon Aioli and Spicy Onion Crisps	18
Garlic Crusted Texas Redfish with Louisiana Creole Tomato and Fresh Mozzarella Salad, Basil-Balsamic Vinaigrette and Lemon	22
Duck Confit and Fried Egg Pizza with Parmesan Cheese, Truffle Oil and Baby Arugula	11
Angel Hair Pasta with Wild Mushroom Bolognese and Garlic Toast	12
Smoked Turkey Breast Sandwich with Garlic Mayonnaise, Arugula and Red Onion Marmalade on Whole Wheat Bread with Truffle Gaufrettes	13
Parma Ham-Goat Cheese and Basil Panini with Tomato Soup and Crème Fraîche	14
Carolina Style Pulled Pork Panini on Roasted Onion Bread with Pepperjack Cheese, Potato Salad, Slaw and Green Onion Hush Puppies	13

DESSERTS

White Chocolate-Bananas Foster Bread Pudding with Foster Sauce and Fudge Drizzle (Available a la mode with Drunken Monkey Ice Cream)	6
NOLA Banana Pudding Layer Cake with a Graham Cracker Crust, Homemade Vanilla Wafers and a Warm Fudge Drizzle	6.5
Mr. Joe's Fried Apple Pie with Cinnamon Ice Cream and Caramel Drizzle	6.5
Chocolate Covered Peanut Butter Pie	6.5
Chicory Coffee Crème Brûlée with Brown Sugar Shortbread	6
NOLA Buzz Bomb: Chocolate Torte with Bittersweet Chocolate Mousse and Brandied Apricots Wrapped in Chocolate Ganache	6.5
Chocolate Bourbon Pecan Pie with Sweet Potato Ice Cream and Caramel Drizzle	6.5
Cornbread Waffle with Buttermilk Ice Cream, Homemade Pecan Syrup and Fresh Berries	6.5
Vanilla-Rootbeer Marbled Pound Cake with Vanilla Ice Cream and Rootbeer Drizzle	6.5
NOLA Daily Sorbet	6.5