



AN EMERIL LAGASSE RESTAURANT

## LUNCH MENU

Executive Chef: Emeril Lagasse

Chef de Cuisine: Tim Doolittle

(702) 607-6363

### SNACKS

<b>Fresh Baked Grissini</b> – La Quercia black hog prosciutto – black truffle butter	7
<b>Candied North Country Farm Bacon</b> - Noble Tonic #1	8
<b>Sriracha Chicken Wings</b> – sweet + heat – cucumber buttermilk – pickled vegetables	13
<b>California Market Radishes</b> – Vermont butter – sea salt	6
<b>Fried Great Lakes Smelt</b> – preserved lemon mayonnaise	10
<b>Roasted Beef Marrow Bones</b> – toasted brioche – sea salt	11

### RAW & CHILLED

<b>Fresh West Coast Oysters on the Half Shell</b> – cucumber mignonette – cocktail sauce	Mkt
<b>Organic Kentor Farm Spinach Salad</b> – Hy Desert farm tomato – pickled onion – roasted garlic – Drake Family Farms goat cheese	11
<b>Iceberg Lettuce Salad</b> – bacon – creamy buttermilk dressing – heirloom radish	11
<b>Farmer's Market Heirloom Tomato &amp; Buffalo Mozzarella Salad</b> – extra virgin olive oil – balsamic	14
<b>Classic Beef Tartare</b> – quail egg – traditional garnishes – crostini	15
{ add chicken to any salad }	5

### HOT

<b>Chicken &amp; Andouille Sausage Gumbo</b> – steamed rice	10
<b>Seasonal Home Made Soup</b>	9
<b>Roasted San Marzano Tomato Pizza</b> – fresh mozzarella – our garden pesto	11
<b>Carlsbad Aqua Farm Steamed Mussels</b> – Fat Tire Ale – caramelized shallot	10
<b>Frisée-Poached Glaum Farm Egg</b> – mini brioche – frisée – North Country apple smoked bacon – red wine vinaigrette – parmesan reggiano	11
<b>Braised Beef Cheeks</b> – braised wild mushrooms – fava beans – Wiser Farms carrots	13

## ENTRÉES

<b>New Orleans Fried Shrimp Po-Boy</b> – natural cut fries	16
<b>Shaved Rotisserie Roasted Ribeye Steak Sandwich</b> – grilled portobello – horseradish mayo - arugula	21
<b>Kurobuta Baby Back Rotisserie Ribs</b> – pickled corn salad	25
<b>Grilled Filet of Beef</b> – crushed Wiser farm fingerling potatoes – fresh herbs – beurre fondue	27
<b>Wild Salmon</b> – Brussels sprouts – lobster sauce – chick pea fries	19
<b>Lobster Spaghetti</b> – Maine lobster – tomato – aged pecorino – soffrito	38
<b>Slow Cooked Pork Po-Boy</b> – slow cooked pork – freshly baked bread – molasses bbq sauce – cole slaw – natural cut fries	15
<b>Seared Ahi Tuna Nicoise Salad</b> – organic bibb lettuce – black olives – garden fresh beans – hard cooked eggs – red wine vinaigrette	19
<b>La Quercia Prosciutto Panini</b> – buffalo mozzarella – roasted heirloom tomato – balsamic vinaigrette – garden green salad	15
<b>Angus Ground Beef Burger</b> – grilled to order – sesame seed brioche bun – natural cut fries – choice of bleu or cheddar cheese	16
<b>Grilled Free Range Chicken &amp; Avocado BLT</b> – toasted brioche – garden salad	15

## SIDES

<b>Truffle Mac-n-Cheese</b> – aged Vermont white cheddar	11
<b>Lobster Mac-n-Cheese</b> – aged Vermont white cheddar	19
<b>Natural Cut Fries</b>	6
<b>Broccolini</b> – Chili Flakes, Lemon	9
<b>Garlicky Mushrooms</b>	9

## DESSERT

<b>Emeril's Banana Cream Pie</b> – with chocolate shavings, caramel sauce and whipped cream	10
<b>Coconut Cheesecake</b> – macadamia nut crust, passion fruit sauce and toasted coconut shavings	10
<b>White Chocolate Malassadas</b> – rolled in cinnamon sugar with vanilla bean crème Anglaise	10
<b>Hawaiian Vintage Chocolate Flourless Cake</b> – with Kona Coffee Milkshake and Caramel	10
<b>Frangelico Crème Brulée</b> – with Hazelnut Chocolate bottom filling and Vanilla Tuile	10
<b>Chocolate Cake Bread Pudding</b> – with Toasted Almond Ice Cream	10
<b>Traditional New Orleans Bananas Foster</b> – with vanilla bean ice cream	10
<b>Trio of Homemade Sorbets</b>	10
<b>Cheese Plate</b> – a selection of three cheeses served with toasted bread, organic honey, fruit and homemade jams	18