



BRUNCH MENU
Executive Chef: Emeril Lagasse
Chef de Cuisine: David Slater

(504) 528-9393

APPETIZERS

Grilled White Asparagus with House Smoked Salmon, Poached Egg, Louisiana Crab Hollandaise and Watercress	10
"French" Scrambled Eggs on Brioche with American Caviar and Chive	14
New Orleans Barbeque Shrimp with Petite Rosemary Biscuit and Fresh Chives	9
Homemade Andouille and Boudin Sausages with Southern Cooked Greens, Beer Braised Onions, Whole Grain Mustard and Emeril's Worcestershire Sauce	8
Creole Marinated Calamari - Flash Fried with Olive Salad, Smoked Tomato Sauce and Parmesan	8
Jumbo Lump Crabcake with Southern Slaw, Benton's Bacon and House Made Bread & Butter Pickles	14

SOUPS

Soup of the Day	6
Gumbo of the Day	7

SALADS

Our Emeril's Salad with Baby Mixed Greens, Balsamic Vinaigrette, Sun-Dried Tomatoes, Pepper Jack Cheese and Seasoned Croutons	8
Truffled Gulf Shrimp "Louis" with Butter Lettuce, Local Citrus and Smoked Bacon	16
Watermelon "Caprese" with Vine Ripe Tomatoes, Shaved Prosciutto, Jumbo Lump Crab, Fresh Mozzarella and Aged Balsamico	16
Fresh Fruit-Yogurt Parfait with Mint Syrup and Granola	9
Chopped Romaine Salad with Jumbo Lump Crab, Marinated Beets, Hard Boiled Egg, Country Ham, English Cucumbers and Aged Mountain Gorgonzola-Red Wine Vinaigrette	12

ENTRÉES

Croque Madame - Allan Benton Smoked Berkshire Ham on Brioche with Gruyere Cheese, Fried Egg and Pomme Frites	18
Strawberry-Buttermilk Pancakes with Apple Smoked Bacon and Toasted Pecan-Maple Syrup	18
Sea Scallops Benedict with Fried Green Tomatoes, "Canadian Bacon", Baby Spinach and Hollandaise	25
Louisiana Crawfish Quiche with Organic Field Greens and Sweet Corn-Aged Sherry Vinaigrette	18
"Emerils" Salmon "Pastrami" - House Made Bagel, Tomato, Shaved Red Onion and Caper Creole Cream Cheese	18
Chicken Fried Veal with Garlic Spinach, Sautéed Peppers, Onions and Tasso Gravy	35
Andouille Crusted Texas Redfish with Grilled Vegetables, Shoestring Potatoes and Creole Meunière Sauce	27
Grilled Fish of the Day with Saffron scented Basmati Pilaf, Blue Crab-Fresh Vegetable "Vermicelli" Salad and Charmoula-Preserved Lemon Vinaigrette	27
"Emeril's Burger" - Grilled Sirloin Burger on Brioche Bun with Spicy BBQ-Shortrib Jam, Southern Slaw, House Made Bread & Butter Pickles and Hand Cut Fries	15
Gulf Shrimp & Littleneck Clam "Carbonara" with Bucatini Pasta, House Made Pancetta, Tomato, Baby Arugula, Tobiko and Parmesan	16

DESSERTS

Emeril's Banana Cream Pie with Graham Cracker Crust, Caramel Sauce and Chocolate Shavings	8
Vanilla Bean Crème Brûlée with Seasonal Cookie	8
Dark Chocolate Torte with Whipped Double Cream, Candied Pine Nuts, Cocoa Nibs and Berry Coulis	8
Sticky Toffee Blueberry Bread Pudding with White Chocolate Ice Cream	8
White Fig and Mascarpone Cheesecake with Brown Butter Crust and Tawny Port Butter Sauce	8
Lemon Curd Tart with Torched Meringue and Seasonal Berries	8
Pecan Pie with Bourbon Chocolate Ice Cream, Caramel Sauce and Pecan Brittle	9
J.K.'s Chocolate Soufflé	10
Ice Cream or Sorbet Trio	8