



AN EMERIL LAGASSE RESTAURANT

LUNCH MENU

Executive Chef: Emeril Lagasse
Chef de Cuisine: Diana Davey

(702) 607-6363

TO START

Country Gumbo with Steamed Rice	9
Corn Chowder with Bacon	9
Crispy Calamari and Pickled Peppers - Spicy Citrus Gastrique and Lemon Parsley Aioli	13
Fried Fish Taco - Cornmeal Fried Alaskan Dover Sole on Homemade Corn Tortilla with Spicy Slaw, Guacamole and a Cilantro Lime Aioli	12
BBQ Pork & Mascarpone Ravioli served with Creamed Spinach and Blonde Chicken Reduction	13
Seafood Creole Bouillabaisse - Braised Calamari, Baja Shrimp & Crawfish with Chipotle Aioli Crostini	14

SALADS

House Salad - Baby Greens tossed with a Charred Tomato BBQ Vinaigrette, Grape Tomatoes, White Cheddar Cheese and Toasted Sunflower Seeds	9
Crab Trinity - Herb Marinated Snow Crab Legs, Crab Remoulade and Citrus Jumbo Lump with Cocktail Sauce	16
Wilted Baby Spinach Salad - Fresh Spinach, Sliced Red Onions and Warm Malt Vinegar Dressing with Fried Goat Cheese	11
BLT Romaine Hearts - Creamy Sweet Onion Dressing with Grape tomatoes, Homemade Bacon and Garlic Croutons	14
Farmer's Market Caprese Salad - Fresh Imported Italian Bufala Mozzarella & Russo Bruno Heirloom Tomatoes, Extra Virgin Olive Oil, Aged Balsamic Syrup and Petite Basil	12

ENTRÉES

Rotisserie Chicken Salad - Baby Field Greens, Grapes, Walnuts & Apples in a Creamy Honey Basil Dressing 16

Tempura Fried Ahi Tuna - Corn, Shiitake Mushroom & Cabbage Chow Chow with Citrus Soy Glaze and Spicy Mustard 18

Seared Mahi Mahi Sandwich served on Freshly Baked Roll with Grilled Pineapple Relish, Lemon Caper Aioli and Cole Slaw 17

Chicken Rochambeau - Roasted Chicken Breast with Capicola Ham on French Bread, Marchands d'Vin and Sauce Béarnaise 17

Carnitas Po-Boy - Slow Cooked Pork Carnitas on Freshly Baked Bread with a Molasses BBQ Sauce, Cole Slaw and Fried Homemade Pickles 17

Fresh Angus Ground Beef Burger - Grilled to order and served Dressed on a Homemade Bun with Natural Cut Fries 15

Vegetarian Grilled Cheese Sandwich - Panini Style, Herb Focaccia with Monterey Jack Cheese, Vine Ripe Tomatoes & Marinated Sweet Peppers with a Three Bean Salad 14

Toasted Meatball & Mozzarella Cheese Sandwich served with Marinara Sauce and Natural Cut Fries 17

Creole Crawfish "Boil" Pasta - Louisiana Crawfish Tails, Baja Shrimp, House Made Andouille Sausage & Corn with Linguine in a Crystal Creole Cream, Fried Celery Leaves and Parmesan Cheese 24

Grilled Prime Ribeye - served with Emeril's Worcestershire Sauce and Natural Cut Fries 37

Emeril's Lobster Dome - Maine Lobster, Mushrooms, Roasted Tomatoes, Yukon Potatoes & Haricot Vert with Lobster Tarragon Fondue and Homemade Pastry 43

SIDES

Truffle Mac-n-Cheese 14

Asparagus 8

Garlicky Mushrooms 8

Roasted Yukon Potatoes 8

DESSERT

Mandarin Orange & Vanilla Bean Crème Brûlée with Orange Shortbread Cookie	8
Apple Crumb Pie with Nutmeg Ice Cream and Butterscotch Sauce	8
White Chocolate Malassadas rolled in Cinnamon Sugar with Vanilla Bean Crème Anglaise	8
New York Style Cheesecake with Citrus Pecan Biscotti Crust and Blueberry Compote	8
“Smores” Stack - Chocolate Cream layered in Graham Cracker Tuiles with Toasted Marshmallow Fluff	8
Flourless Bourbon Chocolate Cake with Raspberry Sorbet and White Chocolate Sauce	8
Peach Bread Pudding served warm with Toasted Almond Ice Cream and Raspberry Coulis	8
Trio of Homemade Sorbets	8
Cheese Plate - a Selection of Three Cheeses served with Toasted Bread, Organic Honey, Fruit and Quince Paste	16



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DINNER MENU

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CLASSIC STARTERS

Grilled Jalapeno & Corn Hush Puppies - Tomato Currant Chutney	7
Fresh Mozzarella Bruschetta - Tomato, Onion, Basil and Balsamic Glaze	9
Escargot and Mushrooms - Poached Escargot & Chanterelle Mushrooms on a Gougère with Garlic, Vermouth & Fennel Butter	14
BBQ Pork & Mascarpone Ravioli - Homemade Ravioli served with Creamed Spinach and Blonde Chicken Reduction	14
Beef Tartare - Dijon Emulsion, Crostini & Traditional Garnishes	11
Corn Popovers - Micro Arugula and Basil Cream	12

SOUPS & GREENS

Corn Chowder with Bacon	9
Country Gumbo with Steamed Rice	9
Organic Baby Greens - Charred Tomato BBQ Vinaigrette, Cherry Tomatoes, White Cheddar Cheese and Toasted Pine Nuts	9
Wilted Baby Spinach Salad - Red Onions, Warm Malt Vinegar and Petite Fried Goat Cheese	11
BLT Romaine Hearts - Creamy Caesar Dressing with Grape Tomatoes, Homemade Bacon and Garlic Croutons	14

FISH & SHELLFISH

Crispy Calamari and Pickled Peppers - Spicy Citrus Gastrique and Lemon Parsley Aioli	13
Fried Blue Crab Cake - Lemon Caper Aioli	8
Tempura Fried Ahi Tuna - Corn, Shiitakes & Cabbage Chow Chow with Citrus Soy Syrup and Spicy Mustard	14
Seafood Creole Bouillabaisse - Braised Calamari, Baja Shrimp & Crawfish with Chipotle Aioli Crostini	14
Crab Trinity - Herb Marinated Snow Crab Legs, Crab Remoulade and Citrus Jumbo Lump with Cocktail Sauce	16
Emeril's Shrimp Toast - Deep Fried Shrimp Mousse Sandwich on Homemade Bread with Tomato Horseradish Cream	12

FROM EMERIL'S KITCHEN

Cast Iron Seared Wild King Salmon - Artichoke Hearts, Mushrooms, Pea Shoots and Tomatoes in a Trinity Cream	28
Seared Maine Scallops - Jumbo Lump Crab, Lima Bean & Tomato Succotash, Creole Tomato Glaze, Parmesan Cheese	38
Emeril's Lobster Dome - Maine Lobster, Mushrooms, Haricot Vert, Roasted Tomatoes and Yukon Potatoes with Tarragon Fondue and Homemade Pastry	43
Creole Crawfish "Boil" Pasta - Gulf Crawfish Tails, Baja Shrimp, House Made Andouille Sausage & Corn with Linguini, Crystal Creole Cream, Fried Celery Leaves and Parmesan Cheese	28
Creole Spiced & Seared Mahi Mahi - Clams, Baja Shrimp, Chorizo Sausage and Lobster tossed in Piri Piri, Emeril's Kicked-Up Garlic Bread	33
Slow Roasted Prime Pork Tenderloin - Mashed Sweet Potatoes, Green Chili Mole and Brown Sugar Rum Glaze	32

FROM THE GRILL

Prime Ribeye - Served with Maître d'Hotel Butter	37
Certified Black Angus Filet of Beef - Served with Maître d'Hotel Butter	39
Natural American Lamb Shank - Slow Braised in Port Wine, served with Ratatouille and Gaufrette Potatoes	38

ADD-ONS

Deshelled Maine Lobster Tails	24
Seared Foie Gras - 2 oz	16
Jumbo Lump Crab & Chive Butter	14

SIDES

Truffle Mac-n-Cheese	14
Grilled Asparagus	10
Roasted Butternut Squash	10
Bacon & Cheese Yukon Potatoes	8
Garlicky Mushrooms	8
Creamed Spinach	7
Buttered Corn	7
Country Smashed Potatoes	6
Bucket of Natural Cut Fries	6

FROM THE ROTISSERIE

Salt & Pepper Crusted South Carolina Farm Raised Striped Bass - Skin-on Whole Fish stuffed with Lemons & Herbs and served with Gremolata Sauce	32
Lemon & Herb Marinated Free Range Chicken - Charred Tomato BBQ Sauce, Sour Cream & Chive Mashed Potatoes	28
Adobo Rubbed Baby Back Ribs - Pork Baby Back Ribs with Buttered Corn and Creamy Cole Slaw	30
California Buffalo - Red Wine Marinated Top Sirloin, Gruyere Cheese Potato Gratin and Red Wine Demi Glace	34

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Mandarin Orange & Vanilla Bean Crème Brûlée with Orange Shortbread Cookie	8
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