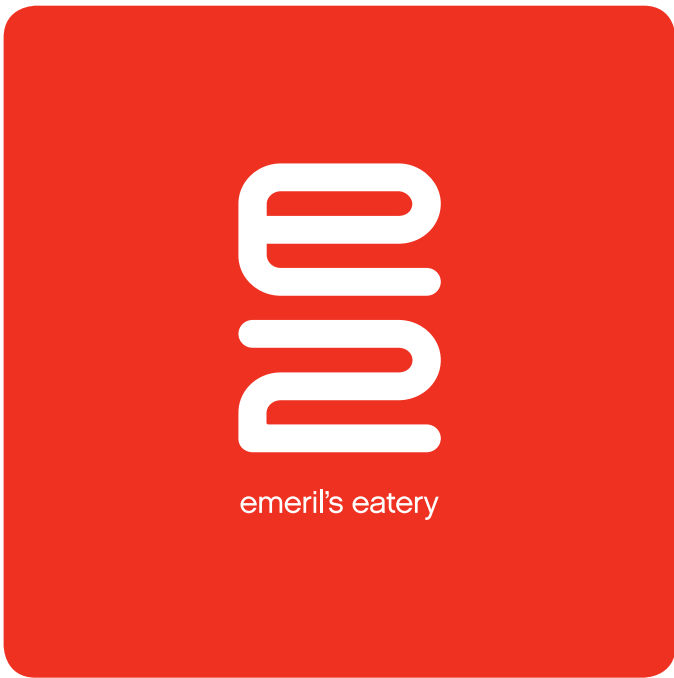




emeril's eatery



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Executive Chef – **Emeril Lagasse**  
Chef de Cuisine – **Joshua Laskay**

APPETIZERS

**Miss Hay’s Stuffed Chicken Wings** *with Homemade Hoisin Dipping Sauce* ..... 10

**Wood Oven Roasted Escargot Rockefeller** *with Herbsaint, Parmesan 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 Spicy Corn Relish and Crystal-Butter Sauce* ..... 11

**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

SALADS

**Fried Green Tomatoes** *with Citrus Poached Shrimp, Baby Arugula and White Remoulade Sauce* ..... 12

**Assorted Baby Lettuces** *with Marinated Grape Tomatoes, Belle Ècorce Farms Goat Cheese, Pistachios and Herb-Balsamic Vinaigrette* ..... 8

**Maine Lobster and Celery Root** *tossed in a Green Onion-Buttermilk Dressing with Roasted Beets, Spiced Walnuts and Arugula* ..... 14

**Baby Arugula** *with Watermelon, Manchego Cheese, Almonds and Mint Vinaigrette* ..... 9

**NOLA Caesar of Baby Green and Red Romaine Lettuces** *with Focaccia Croutons, Shaved Reggiano Parmesan and Dijon Anchovy Vinaigrette* ..... 10

SALADS

**Hickory-Roasted Duck** *with Whiskey-Caramel Glaze, Buttermilk Cornbread Pudding, Haricot Verts-Fire Roasted Corn Salad, Natural Jus and Candied Pecan* ..... 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 Pea* ..... 27

**Grilled Seasonal Fish** *with Fingerling Potatoes, Sweet Corn, Portobello Fries, Grape Tomatoes and Black Truffle Butter Sauce* ..... 26

**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 Crisp* ..... 38

**Apple Cider Braised Pork Shank** *with Goat Cheese Polenta, Herb Roasted Tomatoes, Walnut-Rosemary Gremolata and Natural Jus* ..... 29

**Pan Roasted Harris Ranch Ribeye** *with Patatas Bravas and Chimichurri* ..... 34