



DINNER MENU
Executive Chef: Emeril Lagasse
Chef de Cuisine: Diana Davey

(702) 607-6363

CLASSIC STARTERS

Grilled Jalapeno & Corn Hush Puppies - Tomato Currant Chutney	7
Fresh Mozzarella Bruschetta - Tomato, Onion, Basil and Balsamic Glaze	9
Escargot and Artichokes - Poached Escargot & Olive Oil Braised Artichokes on Garlic Toast with Port Wine	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	13

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	8
Wilted Baby Spinach Salad - Red Onions, Warm Malt Vinegar and Petite Fried Goat Cheese	11
Fresh Romaine Hearts - Creamy Parmesan Dressing with White Anchovies, Hard Cooked Egg and Garlic Croutons	12

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
Crawfish Muffuletta Pasta - Italian Deli Meats, Creole Olive Salad & Parmesan Cream tossed with Linguini Pasta	14
Crab Trinity - Herb Marinated Crab Legs, Crab Remoulade and Citrus Jumbo Lump Crab 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 - Homemade Bacon, Mushroom & Spinach Panzanella, Emeril's Worcestershire and Hollandaise Sauce	27
Seared Maine Scallops - Jumbo Lump Crab, Lima Bean & Tomato Succotash, Creole Tomato Glaze, Parmesan Cheese	38
Lobster Dome - Maine Lobster & Confit Mushroom Thermidor under Pastry with Dijon Mustard & Tarragon Cream, Parmesan Cheese	42
Pasta Jambalaya - Baja Shrimp, Andouille Sausage, pulled Rotisserie Chicken, Roasted Bell Peppers and Creole Spiced Tomato Coulis	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 Saffron & Parmesan Risotto	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 with Hollandaise	11
Roasted Butternut Squash	10
Bacon & Cheese Yukon Potatoes	8
Garlicky Mushrooms	8
Creamed Spinach	7
Creamed Corn	7
Country Smashed Potatoes	6

FROM THE ROTISSERIE

Salt & Pepper Crusted South Carolina Farm Raised Striped Bass - Skin-on Whole Fish stuffed with Lemons & Herbs and served with Toasted Almond Brown Butter	32
Lemon & Herb Marinated Free Range Chicken - Charred Tomato BBQ Sauce, Creamed Corn and Homemade Potato Gnocchi	28
Cola Soaked Free Range Moscovy Duckling - Glazed Butternut Squash and Apricot Reduction	32
California Buffalo - Red Wine Marinated Top Sirloin, Gruyere Cheese Potato Gratin and Red Wine Demi Glace	34

DESSERTS

Mocha & Coconut Crème Brulee with Macadamia Nut Tuile	8
Apple Crumb Pie - Nutmeg Ice Cream and Butterscotch Sauce	8
White Chocolate Malassadas rolled in Cinnamon Sugar with Vanilla Bean Crème Anglaise	8
Strawberry Shortcake Cheesecake - Vanilla Cheesecake with Strawberry Compote and Whipped Cream	8
Chocolate Chip Blonde with Peppermint Patty Ice Cream	8
Flourless Bourbon Chocolate Cake with Raspberry Sorbet and White Chocolate Sauce	8
Bananas Foster Bread Pudding served Warm with Vanilla Bean Ice Cream and Chocolate Sauce	8
Trio of Homemade Sorbets	8
Cheese Plate - a Selection of Three Cheeses served with Toasted Bread, Organic Honey, Fruit and Quince Paste	16