



STARTERS

New Orleans style Gumbo - Seafood and andouille sausage with steamed rice	10
Beer & Parmesan Cheese Soup with pretzel crackers	8
Sautéed Escargot - Garlic, lemon and red wine butter over garlic toast	14
Corn Soufflé with a confit mushroom, lump crabmeat & micro greens salad	13
Crispy Calamari - Fried calamari with piquant banana peppers, lemon parsley aioli and spicy citrus dipping sauce	13
Carnitas Pork Roll - Crispy fried with charred tomato BBQ sauce	11

SALADS

Table 10 Salad - Baby greens* tossed with balsamic onion dressing, romanita tomatoes*, cucumbers and a parmesan cheese tuile	10
Ahi Tuna Carpaccio - Bibb lettuce, creamy cilantro dressing, pickled banana peppers, soy nuts and Creole tomato glaze	15
Crab Trinity - Snow crab cocktail, lump crab remoulade and jumbo lump citrus onion salad	17
Wilted Spinach Salad - Fresh spinach*, sliced red onions and warm malt vinegar dressing with baked goat cheese	11
Emeril's Wedge Salad - Wedges of fresh iceberg lettuce, buttermilk blue cheese dressing, crispy bacon and hard cooked egg	10

ENTREES

Pan Roasted Mahi Mahi - Creole spiced and served with polenta fries and tomato, seafood & andouille court bouillon	32
Grilled Farm Raised Salmon - Grilled and served with homemade chorizo sausage and tortilla hash, fire roasted corn and tomatillo relish and corn coulis	27
Pasta Jambalaya - Baja shrimp, chicken, andouille sausage and fresh fettuccini tossed with roasted tomato cream sauce	28
Lobster Pot Pie - Fresh Maine Lobster baked in a pastry dome with sweet corn, mushrooms, leeks and spinach in truffle sherry cream	38
Grilled Free Raised Veal Bone-in Strip	32
Grilled Certified Angus Natural Ribeye	39
Grilled Certified Angus Filet of Beef	37

* Indicates products specially selected for Chef Emeril from Emeril's Gourmet Produce farms

FROM THE ROTISSERIE

Rotisserie Half Chicken - Served with Yukon gold potatoes and pearl onion reduction	26
Berkridge Farm Kurobuta Pork Loin - Served with Southern cooked greens and apple brandy reduction sauce	32
Cedar Springs Roasted Leg of Lamb - Served with Kalamata olive mashed potatoes and black truffle reduction	32

ADDITIONS

7oz. Australian Lobster Tail	36
Jumbo Lump Crabmeat and Chive Butter Sauce	15

SIDES

Frites	8
Sautéed Broccoli	8
Country Smashed Potatoes	8
Yukon Gold Potatoes with Onion & Kale	8
Garlic Sautéed Mushrooms	8
Baked Lobster Mac & Cheese	17

DESSERTS

Tiramisu Crème Brulee - Layers of rum spiked mascarpone cheese, Kahlua soaked lady fingers and espresso crème brulee	9
Spiced Apples and Waffles made to order with warm baked apples and maple syrup ice cream	9
White Chocolate Malassadas rolled in cinnamon sugar with vanilla bean crème anglaise	9
Banana Cream Cheesecake - Banana cheesecake with chocolate cookie crust, whipped cream and peanut butter sauce	9
Strawberry Velvet Cupcake with strawberry cream cheese frosting, chocolate ice cream and warm chocolate sauce	9
Flourless Bourbon Chocolate Cake with tart cherry compote and brown sugar crème fraiche	9
Cinnamon Roll Bread Pudding served warm with pecan praline sauce	9
Trio of Homemade Sorbet	9
Cheese Plate - A selection of three cheeses served with toasted bread, natural honey, berries and quince paste	16