

# Lunch

## SNACKS

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**FRESH BAKED GRISSINI** 8  
black truffle butter + smoked prosciutto

**CANDIED NORTH COUNTRY BACON** 10  
Noble Tonic #1

**SRIRACHA CHICKEN WINGS** 13  
cucumber buttermilk- pickled vegetables

**CHARRED OCTOPUS** 9  
marinated peppers- cucumber- onion  
herbs + greens- water crackers

**FRIED GREAT LAKES SMELT** 10  
preserved lemon mayonnaise + old bay

**ROASTED BEEF MARROW BONES** 11  
toasted baguette + sea salt

## RAW + CHILLED APPS

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**\*\*1/2 DZ. WEST COAST OYSTERS** 17  
cucumber mignonette- cocktail sauce

**CAESAR SALAD** 11  
gem lettuce- classic dressing  
grilled crouton- tomato puree + white anchovie

**BABY SPINACH SALAD** 12  
roasted cherry tomato- grilled onion  
garlic chips- cypress grove goat cheese

**BOSTON LETTUCE SALAD** 12  
tender sweet lettuce- bacon- chive  
buttermilk dressing- heirloom tomatoes

**BEET SALAD** 13  
puree- pickled beets- roasted beets  
pistachio butter- sea salt cracker- goat cheese

## HOT APPETIZERS

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**CHICKEN + ANDOUILLE SAUSAGE GUMBO** 10  
steamed rice

**SEASONAL SOUP** 9  
see your server or daily special sheet

**MARGHERITA PIZZA** 12  
san marzano tomato sauce- mozzarella  
basil + parmesan reggiano

**EMERIL'S NEW ORLEANS BBQ SHRIMP** 17  
gulf shrimp- New Orleans BBQ glaze  
rosemary biscuit

**SQUASH GNUDI** 12  
pecan- brown butter- sage- romano

**\*\*WAGYU STEAK SKEWERS** 15  
Emeril's worcestershire- chipotle slaw

## SIDES

**TRUFFLE MAC-N-CHEESE** 11

**TRUFFLE + LOBSTER MAC-N-CHEESE** 19

**NATURAL CUT FRIES- Sea Salt** 6

**MUSHROOMS- Gilroy Garlic** 10

**PETITE GREEN BEANS- Buttered** 9

**SPINACH- Olive Oil** 9

**CRISP RED POTATOES- Rosemary** 9

\*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. \*\*

Executive Chef- Emeril Lagasse

Chef de Cuisine- Tim Doolittle

General Manager- Ki Song An

# Lunch

## SANDWICHES + ENTREES

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<b>LOBSTER ROLLS</b>	16
NOLA style remoulade- creole slaw cold water lobster on sweet rolls	
<b>FISH + CHIPS</b>	22
haddock fillets- light batter- slaw fresh cut fries- lemon/caper sauce	
<b>**CROQUE MADAME</b>	15
sandwich of rotisserie ham- swiss cheese sunny side egg- seasoned red potatoes	
<b>NOLA SHRIMP PO' BOY</b>	17
creole mustard mayo slaw- fresh cut fries	
<b>QUICHE SOUFFLE</b>	15
bacon- gouda cheese- pastry shell- fresh salad	
<b>VEAL + SPINACH RAVIOLI</b>	16
dried tomatoes- parmesan broth broccoli rabe	
<b>SWEET PORK PO' BOY</b>	16
slaw- molasses bbq sauce fresh cut fries	
<b>CRISP ROASTED CHICKEN</b>	19
mustard gnocchi leeks + porcini	
<b>PERFECT '10' BLT</b>	16
our signature candied bacon- arugula lettuce heirloom tomatoes- multigrain toast fresh cut fries- mayonnaise	
<b>**ANGUS BEEF BURGER</b>	16
challah bun- bacon/onion marmalade fresh cut fries- choice of blue or cheddar	
<b>CHICKEN BREAST SANDWICH</b>	15
ciabatta bun- avocado slices- tomato jam gem lettuce salad with onion, tomato, cucumber	

add chicken breast to any plate \$6

## TASTE OF TABLE 10

THREE COURSES \$30

CANNOT BE COMBINED WITH ANY OTHER VOUCHERS, DISCOUNTS, COUPONS, OR  
HOLIDAY INN VOUCHERS

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### FIRST COURSE- CHOICE OF

SEASONAL SOUP

CHICKEN + ANDOUILLE GUMBO

steamed rice

BOSTON LETTUCE SALAD

tender lettuce leaves- bacon- chive  
buttermilk dressing- heirloom tomatoes

CAESAR SALAD

gem lettuce- grilled crouton- parmesan  
tomato puree + white anchovy

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### SECOND COURSE- CHOICE OF

VEAL + SPINACH RAVIOLI

dried tomatoes- parmesan broth  
broccoli rabe

CRISP ROASTED CHICKEN

mustard gnocchi  
leeks + porcini

PERFECT '10' BLT

our signature candied bacon- arugula  
heirloom tomatoes- multigrain toast  
fresh cut fries- mayonnaise

CHICKEN SANDWICH

ciabatta bun- avocado slices- tomato jam  
gem lettuce salad with onion, tomato + cucumber

\*\*CROQUE MADAME

sandwich of rotisserie ham + swish cheese  
sunny side egg- seasoned red potatoes  
fresh green salad

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THIRD COURSE- CHOICE OF  
ANY ITEM FROM OUR DESSERT MENU