



DINNER MENU

Executive Chef: Emeril Lagasse

Chef de Cuisine: Joshua Laskay

(504) 522-6652

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
Soup of the Day	9
Gumbo of the Day	10
Cheese Plate -- Assortment of Artisan Cheeses, Fresh Fruit, Honey and Housemade Jams	21

SALADS

Fried Green Tomatoes with Citrus Poached Shrimp, Baby Arugula and White Remoulade Sauce	12
Assorted Baby Lettuces with Marinated Grape Tomatoes, Belle Écorce 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

ENTREES

Hickory-Roasted Duck with Whiskey-Caramel Glaze, Buttermilk Cornbread Pudding, Haricot Verts-Fire Roasted Corn Salad, Natural Jus and Candied Pecans	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 Peas	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 Crisps	38
Apple Cider Braised Pork Shank with Goat Cheese Polenta, Herb Roasted Tomatoes, Walnut-Rosemary Gremolata and Natural Jus	29
Pan Roasted Harris Ranch Rib Eye with Patatas Bravas and Chimichurri	34
Garlic Crusted Drum Cooked in the Wood Burning Oven with Brabant Potatoes, Crimini Mushrooms, Bacon and Sauce Beurre Rouge	30
Grilled Atlantic Salmon with Black Bean-Sweet Corn Succotash, Chimichurri Butter Sauce and Tomatillo Salsa	28

ADDITIONAL SIDES

Sautéed Shrimp	10	Thyme Roasted Red Bliss Potatoes	6
Black Bean-Sweet Corn Succotash	6	Bourbon Mashed Sweet Potatoes	6
Brabant Potato Hash	6	Loaded Mashed Potatoes	8
Sugar Snap Peas	6	Smoked Cheddar Grits	5
Patatas Bravas	6		

DESSERTS

NOLA Banana Pudding Layer Cake with a Graham Cracker Crust, Homemade Vanilla Wafers and a Warm Fudge Drizzle	7
Warm Peach Hand Pies - Brown Butter Icing, Toasted Pecans, Sour Cream Ice Cream	8
Warm Ooey Gooey Cake - Moist Chocolate Cake, Marshmallows, Toasted Coconut, Coffee Ice Cream	7
Profiteroles - Salted Caramel Ice Cream, Chocolate Ice Cream, Fudge Sauce, Peanut Brittle	7
Mint Julep Mousse - Ginger Shortbread Cookie, Blueberry Compote, Mint Sauce	8
NOLA Crème Brûlée Trio - Vanilla Bean with Fresh Berries, Coconut with Coconut Truffle, Mocha with Chocolate-Almond Biscotti	8
NOLA's Daily Selection of Housemade Ice Cream or Sorbet	6.5