



## LUNCH MENU

Two Course \$30 per guest | Three Course \$40 per guest

**Host of the event must select a maximum of two items from each course with the exception of the dessert course, which must be one selection. Set menu must be established two weeks prior to scheduled dinner event.**



### First Course (Two Choice Maximum)

#### Marinated Beets Salad

Red and Gold Beets, Arugula, Toasted Walnuts and Orange Blossom Honey Vinaigrette with Goat Cheese

#### Baby Iceberg Wedge

Crispy Bacon, Heirloom Tomato, California Blue Cheese, Sliced Red Onion, Buttermilk Ranch Dressing

#### Emeril's Salad

Baby Mixed Greens, Pepperjack Cheese, Sun Dried Tomatoes, Creole Spiked Croutons, Balsamic Vinaigrette

#### Emeril's Fall River Clam Chowder

Hickory Smoked Bacon, Surf Clams, Potatoes, Fresh Chives

#### Sweet Corn Bisque

Grilled Vegetable Ratatouille

### Second Course (Two Choice Maximum)

#### Fried Chicken Breast Sandwich

Buttermilk Fried, Hoisin BBQ, Sesame Seed Slaw, Cilantro Jalapeno Aioli

#### All American Angus Burger\*

White Cheddar Cheese, Shaved Lettuce, Vine Ripe Tomato, Pickles, Green Onion on a Toasted Brioche Bun

#### Steak & Frites\*

USDA Prime Flat Iron Steak, Herb Butter, Cabernet Demi, Creole Seasoned Fries  
(add \$10 per guest)

#### Grilled Organic Scottish Salmon\*

Black Quinoa and Vegetable Salad, Miso Dressing, Soy Glaze

#### Pecan Crusted Texas Redfish

Pepperjack Anson Mills Grits, Sauteed Haricot Verts and Creole Mueniere Sauce  
(add \$5 per guest)

#### Black Quinoa and Grilled Vegetables

Sauteed Spinach, Romesco Sauce, Baby Frisse and Olives

### Dessert (Choose One)

#### Emeril's Banana Cream Pie

Chocolate Shavings, Caramel Sauce, Fresh Whipped Cream

#### New Orleans Style Bread and Butter Bread Pudding

Whiskey Crème Anglaise & Whipped Cream

#### Pecan Pie

Caramel Sauce & Whipped Cream

#### Trio of Seasonal Sorbets

Located inside The MGM – Las Vegas  
Please visit [www.emerils.com](http://www.emerils.com)

Contact: Elizabeth Conn or John Yelvington  
[Privateparty.lv10@emerillagasse.com](mailto:Privateparty.lv10@emerillagasse.com)  
702.216.6499

Personalized Printed Menus Available

Gift Ideas – Please call for details  
Emeril's Cookbooks | Gift Cards

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