













Thank you for selecting Emeril's Coastal Italian. We appreciate your business!

Our group dining menu is designed as a four course set menu. The idea is to enjoy a few of our house specialties within a full spectrum of flavors that Chef has to offer. Our portions are hearty enough to satisfy the best of appetites and our staff is dedicated to providing a memorable evening for all of your guests.

In addition to the menu, we also offer a choice of wine services, one of the most popular being the food-wine pairing or you may opt to select wines by the bottle.

Contact

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#### **4 COURSE DINNER MENU**

Social, Small Plate, Entrée, Dessert

## SOCIAL | served family style | choose 3

Crab & Prosciutto Croquettes pineapple agro dolce

Smoked Fish Dip baguette, olive oil

Brick Oven Roasted Olives garlic oil, rosemary, baguettes

Upside - Down Cornbread pineapple, pancetta

Sausage Stuffed Mushrooms

Meatball Mozzarella Flatbread

Grilled Vegetable & Three Cheese Flatbread

Quattro Formaggi Flatbread

Wise Guy Flatbread sausage, roasted peppers, crushed red pepper

### SMALL PLATE | choose 2

Kale & White Bean Soup

Emeril's Fish Chowder

Mixed Greens Salad white balsamic, albequina olive oil, grape tomatoes

Grand Boulevard Caesar Salad baby romaine, anchovy, parmesan

# ENTRÉE | choose 3

Tuscan Roasted Chicken rosemary, lemon, garlic

Kurobuta Pork Porterhouse Chop

cubanelle pepper, onion salad

Today's Fresh Fish

Fresh Seafood Amalfi Coast

Snapper Milanese

parmesan crust, arugula, lemon

Tuscan Steak

arugula, garlic, lemon, olive oil

## SIDES | served family style | choose 3

Brussels Sprouts bacon vinaigrette

Cannelini Beans

Roasted Cauliflower

Romano Potatoes

#### **SWEETS** | choose 2

Key Lime Pie

Limoncello Cheesecake

fresh blueberries

Tiramisu

Peanut Butter Mousse Pie

Gluten Free

Olive Oil Cake

mascarpone, salted caramel

Banana Cream Pie