



## LUNCH MENU

Two Course \$50 per guest | Three Course \$65 per guest

**Host of the event must select 1 choice from each course apart from Second Course, where you may select 2. Set menu must be established two weeks prior to scheduled luncheon.**

### First Course (Select 1)

#### Emeril's Salad

Mixed Baby Lettuce, Sundried Tomatoes,  
Pepperjack Cheese, Creole Croutons and  
Balsamic Vinaigrette

#### Baby Iceberg Wedge Salad\*

Creole Ranch Dressing, Apple Cured Bacon, Heirloom  
Carrots, Broccolini, Watermelon Radish and  
Point Reyes Blue Cheese

#### Emeril's Caesar Salad\*

Sweet Gem Lettuce, Homemade Dressing, Black  
Pepper Croutons and Reggiano Parmesan

#### Gumbo

Shrimp, Okra, Andouille Sausage & Long Grain Rice

#### Emeril's Fall River Clam Chowder

Apple Smoked Bacon, Surf Clams, Potatoes and Fresh  
Chives

### Second Course (2 Choices Maximum)

#### Jumbo Gulf Shrimp & Grits

Creamy Anson Mills White Grits with Jumbo Shrimp Creole

#### Roasted Jidori Chicken Breast GF

Creole Tomato Glaze, Sweet Corn Rajas con Crema

#### Fresh Catch\* GF

Country Smashed Potatoes, Seasonal Vegetables,  
Preserved Lemon Chimichurri  
(add \$10 per guest)

#### Steak & Frites\*

Creekstone Farms Prime Flat Iron Steak, Herb Butter,  
Emeril's Worcestershire Sauce and  
Crispy Kennebec Potatoes  
(Add \$15 per guest)

#### Grilled Garden Vegetables & Black Quinoa

Baby Spinach, Frisée and Romesco

### Third Course (Select 1)

#### Emeril's Banana Cream Pie

Chocolate Shavings, Caramel Sauce,  
Fresh Whipped Cream

#### Housemade Cheesecake

Fresh Seasonal Berries and Whipped Cream

#### Dark Chocolate Marshmallow Torte

Chocolate Crumble, Bailey's Spiked Chocolate  
Sauce & Fresh Whipped Cream

#### Pecan Praline Bread & Butter Bread Pudding

Myer's Rum Anglaise & Candied Pecans

#### Trio of Seasonal Sorbets

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

Contact: Elizabeth Conn  
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\*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.