

Emeril's Restaurant Orlando

Emeril's Restaurant Orlando in CityWalk, Universal Orlando, Florida encompasses everything that Emeril stands for - high energy, bold exciting flavors and a memorable experience. Upon entering the restaurant your eyes immediately take you on a ride up the metal staircase, across the Gertjeansen artwork, back down the wall of wine, over the Ochsner portrait; stopping only for a moment at the food bar. The dining room bustles with energy and from where you are sitting you can see the chef and capture a glimpse of the brilliance in the kitchen. The waiter comes to your table and offers you a menu and an experience that will last approximately two hours.



Lunch Menu

Appetizers

Emeril's Oyster Stew simmered in a Shallot-Milk Broth, Served with Homemade Andouille Mashed Potatoes, Black Pepper Croutons and a Drizzle of Garlic Aioli

Creole Marinated Calamari fried and Served with a Smoked Tomato Sauce, a New Orleans Style Olive Salad and Parmigiano Reggiano Cheese

Grilled Homemade Andouille Sausage with Emeril's Own Worcestershire Sauce and Baked Croutons

Jumbo Lump Crabmeat Cheesecake with a Pecan Crust, Served with Olive Oil Poached Roma Tomato, Mushroom Confit, Fresh Parsley and a Chilled Herb Tomato Coulis

Creamy White Truffle Potato Soup with a Gratinée of Confit Mushrooms, Wild Mushroom Truffle Syrup and a Fresh Herb Window Potato Pane

Smoked Wild & Exotic Mushrooms in a Home-Cured Tasso Cream Sauce over Angel Hair Pasta and Garnished with Fresh Grated Parmigiano Reggiano Cheese

New Orleans Barbecue Shrimp served with a Petite Rosemary Biscuit

Soups & Salads

Soup of the Day

Gumbo of the Day

Our Emeril's Salad a variety of Farm Grown Lettuces Tossed with Extra Virgin Olive Oil, Balsamic Vinegar, Sun Dried Tomatoes, Jack Cheese and Seasoned Croutons

Warm Wilted Spinach Salad with a Three-Nut Goat Cheese and Emeril's Homemade Andouille Sausage Vinaigrette

Panko Fried Tomatoes with Creole Poached Gulf Shrimp, Mixed Baby Greens and a New Orleans Remoulade

Warm Brie Cheese and Toasted Walnut Salad with Mixed Baby Greens Tossed in a Fresh Berry Vinaigrette with Grilled Portobello Mushrooms, Roasted Peppers and Red Onions

Traditional Caesar Salad with Seasoned Croutons and Parmigiano Reggiano Cheese

Entrees

Grilled North Atlantic Salmon with a Sweet Barbecue Glaze, Homemade Andouille-Brabant Potato Hash, Crispy Onion Crust and a hint of Emeril's Worcestershire Sauce

Sauté of Gulf Shrimp with Roasted Peppers, Shallots and Grilled Eggplant Tossed with Homemade Fettuccine, Oven Roasted Tomatoes, Onion Coulis and a hint of Garlic Infused Olive Oil

Confit Portobello Mushroom Cap with Grilled Zucchini, Assorted Baby Greens, Crumbled Goat Cheese and an Emulsified Red Pepper Vinaigrette

Creative Fish of the Day

Pecan Crusted Texas Redfish with a Roasted Pecan-Grilled Vegetable Relish, Creole Meunière Sauce and a Pile of Shoestring Potatoes

Smoked & Grilled Beef Ribeye with Smoked Gouda Creamed Potatoes, Flash Fried Spinach and a Brandy Au Poivre Sauce

Grilled and Roasted Chicken with a Trinity Rice Pilaf, Grilled Green Onions and a Homemade Andouille Red Bean Coulis

Mississippi Farm Raised Quail with a Crystal Hot Sauce Batter, Southern Cooked Greens, Sweet Potato Spoonbread and a Duck Confit Etouffée

Grilled Pork Chop with Red Wine Braised Cabbage, Caramelized Sweet Potatoes, an Essence of Tamarind Glaze and Green Chili Mole

From The Wood-Burning Oven

Wild & Exotic Mushroom Truffle Pizza with a Truffle Chive Potato Sauce, a Drizzle of White Truffle Oil, Shaved Parmigiano Reggiano Cheese and Truffle Emulsion

Desserts

Chocolate-Mint Mousse Cake served with Caramel Sauce, White Chocolate Ribbons and Fudge Coulis

Milk Chocolate Hazelnut Torte toasted Hazelnuts and Milk Chocolate with a Toffee Filling Baked in a Pastry Shell, served with Frangelico Anglaise, Cane Syrup, Caramel Sauce and Candied Hazelnuts

Oreo Cookie and White Chocolate Mousse Pie with an Oreo Cookie Crust, Layered with Oreo Cookie Chocolate Ice Cream and White Chocolate Mousse

Emeril's Banana Cream Pie with Banana Crust, Caramel Sauce and Chocolate Shavings

Emeril's Ice Cream Parfait banana Daiquiri Ice Cream Layered with Warm Fudge & Caramel Sauces, Walnuts and a Double Chocolate Fudge Cookie Homemade Sorbet served with a Vanilla Tuile

New Orleans Bread Pudding served with Warm Bourbon Sauce, Pralines and Toasted Pecans

Homemade Ice Creams choice of Dark Chocolate, Vanilla Bean or the Ice Cream of the Day, served with a Sweet Vanilla Tuile

Emeril's Seasonal Fruit Plate with Sorbet of the Day

Caramel-Apple Cheesecake served with Cinnamon Anglaise, Butterscotch Sauce and Toasted Apple Chips

White Chocolate Crème Brûlée with Macerated Berries, Chocolate Ribbons and Sweet Vanilla Shortbread

Dinner Menu

Appetizers

New Orleans Barbecue Shrimp served with a Petite Rosemary Biscuit

Creole Marinated Calamari fried and Served with a Smoked Tomato Sauce, a New Orleans Style Olive Salad and Parmigiano Reggiano Cheese

Grilled Homemade Andouille Sausage with Emeril's Own Worcestershire Sauce and Baked Croutons

Smoked Wild & Exotic Mushrooms in a Home-Cured Tasso Cream Sauce over Fresh Angel Hair Pasta and Garnished with Fresh Grated Parmigiano Reggiano Cheese

Panko Fried Green Tomatoes with Creole Poached Gulf Shrimp, Mixed Baby Greens and a New Orleans Remoulade Dressing

Emeril's Oyster Stew simmered in a Shallot-Milk Broth, served with Homemade Andouille Mashed Potatoes, Black Pepper Croutons and a Drizzle of Garlic Aioli

Jumbo Lump Crabmeat Cheesecake with a Pecan Crust, served with Olive Oil Poached Roma Tomato, Mushroom Confit, Fresh Parsley and a Chilled Herb Tomato Coulis

Soups & Salads

Soup of the Day

Gumbo of the Day

Our Emeril's Salad a Variety of Farm-Grown Lettuces Tossed with Extra Virgin Olive Oil, Balsamic Vinegar, Sun Dried Tomatoes, Pepperjack Cheese and Seasoned Croutons

Stacked Salad with Vine-Ripe Tomatoes Served with Assorted Baby Greens, Hand Pulled Mozzarella Cheese and a Fresh Herb Vinaigrette

Arugula, Endive and Radicchio Salad with Roasted Walnuts, a Walnut Oil Vinaigrette, Oven Dried Pears and Crumbled Maytag Blue Cheese

Warm Wilted Spinach Salad with a Warm Three-Nut Goat Cheese and Emeril's Homemade Andouille Sausage Vinaigrette

Entrees

Andouille-Crusted Texas Redfish with a Roasted Pecan-Grilled Vegetable Relish, Creole Meunière Sauce and a Pile of Shoestring Potatoes

Roasted American Rack of Lamb with a Creole Mustard Crust, an Apple-Mint Relish, Rosemary Roasted New Potatoes, Burning Rosemary and a Rosemary Lamb Jus

Creative Fish of the Day

Double-Cut Pork Chop with a Cider-Pepper Glaze, Braised Red Cabbage, Caramelized Sweet Potatoes and a Port Wine Raisin Reduction Sauce

Grilled Beef Rib Eye with Parsley and Butter Roasted New Potatoes, Sautéed Asparagus, Fresh Herb Compound Butter and Emeril's Homemade Worcestershire Sauce

Grilled and Roasted Vegetable Plate served with Wild & Exotic Mushroom Bread Pudding, Grilled Assorted Vegetables, Roasted Garlic & Sweet Corn and a Drizzle of Herb Oil

Campfire Sirloin Strip Steak with a Butternut Squash Hash, Crispy Onion Crust and a Fire Roasted Sweet Corn Reduction Sauce

Sauté of Gulf Shrimp with Wood Oven Roasted Roma Tomatoes, Capicola Ham, Savoy Cabbage, Beet Nest, Puff Pastry Round and a Basil Lemon Broth

Study of Duck pan Seared Duck Breast, Confit Leg and Seared Hudson Valley Foie Gras with Dirty Rice, Crispy Parsnip Strips and a Foie Gras Reduction Sauce

Grilled Veal Chop with a Wild & Exotic Mushroom, Prosciutto & Brabant Potato Salad, Herb Flavored Boursin Cheese, Baby Carrots and a Roasted Garlic Reduction Sauce

Southwest Chili Glazed Chicken with a Blackbean-Avocado Tart, Grilled Tomato Salsa, Fried Tortilla Strips and a Natural Reduction Sauce

Grilled Filet of Beef with a Blue Cheese Glacage, Crispy Homemade Bacon Mashed Potatoes, Haricot Vert and a Red Wine Reduction Sauce

Oven Roasted Mississippi Farm Raised Quail with a Homemade Andouille-Cornbread Stuffing, Southern Cooked Greens, Baby Vegetables and a Roasted Red Pepper Reduction Sauce

Confit Portobello Mushroom Cap with a Roasted Leek-Pine Nut Orzo, Crumbled Goat Cheese, Grilled Zucchini, Wood Oven Roasted Calamata Olives, Essence of Basil Oil and a Sun Dried Tomato Spiked Saffron Coulis

Baked Maine Lobster

Wild & Exotic Mushroom Truffle Pizza with a Truffle Chive Potato Sauce, a Drizzle of White Truffle Oil, Shaved Parmigiano Reggiano Cheese and Truffle Emulsion

Desserts

Chocolate-Mint Mousse Cake served with Caramel Sauce, White Chocolate Ribbons and Fudge Coulis

Milk Chocolate Hazelnut Torte toasted Hazelnuts and Milk Chocolate with a Toffee Filling Baked in a Pastry Shell, served with Frangelico Anglaise, Cane Syrup, Caramel Sauce and Candied Hazelnuts

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