

Emmet's

KITCHEN & TAP

STARTERS

ST. LOUIS RIBS \$13

APPLEWOOD SLOW SMOKED 1/2 SLAB PORK RIBS
SERVED W/ HOUSE-MADE BBQ SAUCE

SWEET POTATO STIX \$7

SLICED SWEET POTATOES FRIED & DUSTED W/ EMMET'S
HOUSE-MADE SPICE & BROWN SUGAR.
SERVED WITH OUR HONEY JALAPENO DIPPING SAUCE

BAYOU SHRIMP \$12

HAND BREADED SMALL SHRIMP
TOSSED IN A LIGHT FLOUR & SPICE COATING & QUICKLY
FLASH FRIED. SERVED W/ OUR HONEY JALAPENO DIPPING
SAUCE

BEER BATTERED ONION RINGS \$7

THICK CUT & BEER BATTERED VIDALIA ONION RINGS

CRISPY GREEN BEANS \$8

GREEN BEANS FRIED IN A SEASONED, TOASTED ONION BATTER
TO CREATE A CRUNCHY OUTER COATING
SERVED W/ BLEU CHEESE & RANCH DIPPING SAUCES

FRIED PICKLE CHIPS \$7

HAND BREADED DILL PICKLES.
SERVED W/ TABASCO AIOLI DIPPING SAUCE

ANGRY SHRIMP \$14

SOUPS & SALADS

CHICKEN & ANDOUILLE GUMBO

CUP \$4, BOWL \$6

SOUP OF THE DAY

CUP \$3, BOWL \$5

HOUSE SALAD \$4

MIXED GREENS, CARROTS, TOMATO & ONION

SMALL CAESAR SALAD \$6

ROMAINE LETTUCE, HOUSE-MADE CAESAR DRESSING,
PARMESEAN CHEESE, TOMATO

LARGE CAESAR SALAD \$8

ROMAINE, HOUSE-MADE CAESAR DRESSING,
PARMESAN CHEESE, TOMATOES, ONIONS & CROUTONS
CHICKEN \$10.5, SHRIMP \$12, SALMON \$14

HOCO SALAD \$8

ICEBURG & ROMAINE, HAM & TURKEY, BACON,
TOMATOES, ONIONS & CHEESE

STEAK & ASPARAGUS SALAD \$13.5

BEEF TENDERLOIN (COOKED TO YOUR LIKING) W/ MIXED GREENS,
FRESH ASPARAGUS, TOMATOES, ONIONS & BLEU CHEESE CRUMBLES
SERVED W/ BALSAMIC VINAIGRETTE DRESSING

THE BIG SALAD \$9.5

MIXED GREENS, BACON, RED ONION, TOMATO & SHREDDED CHEESE W/
CHOICE OF GRILLED OR CRISPY CHICKEN \$11
SUBSTITUTE BAYOU SHRIMP \$12

EMMET'S TRIO \$9

1/2 SANDWICH (GRILLED CHEESE, BLT OR CHICKEN SALAD)
SMALL SALAD SERVED W/ MEAL
CUP OF SOUP OR GUMBO

DRESSINGS

BUTTERMILK GARLIC RANCH

HONEY JALAPENO

BALSAMIC VINAIGERETTE

BLEU CHEESE

CAESAR

HONEY MUSTARD

THOUSAND ISLAND

SANDWICHES & POBOYS

ALL SANDWICHES SERVED A LA CARTE, ADD CHIPS, FRIES OR A HOUSE SALAD FOR AN ADDITIONAL \$2.5

ADDITIONAL TOPPINGS .50ea

BACON

GRILLED MUSHROOMS

GRILLED ONIONS

JALAPENOS

SPINACH

CHEESE: SHREDDED CHEDDAR & MONTRAY JACK, SWISS, PROVOLONE, AMERICAN, BLEU CHEESE OR PEPPER JACK

EMMETS BURGER \$8

LETTUCE, TOMATO, PICKLE & ONION AVAILABLE UPON REQUEST

GRILLED CHICKEN SANDWICH \$8

LETTUCE, TOMATO, PICKLE & ONION AVAILABLE UPON REQUEST

CRISPY PORK TENDERLOIN SANDWICH \$8

LETTUCE, TOMATO, PICKLE & ONION AVAILABLE UPON REQUEST

EMMET'S CLUB \$8.5

HAM, TURKEY, BACON, LETTUCE, TOMATO, MAYO & CHEESE CHOICE OF WHITE, WHEAT OR MARBLED RYE BREAD OR TOAST

PLATTERS

BAYOU SHRIMP \$13.5

LIGHTLY BREADED & FRIED W/ CHOICE OF SIDE & SMALL SALAD (SALAD SERVED W/ MEAL)

FARM RAISED "MISSISSIPPI" CATFISH \$12

BREADED & FRIED CATFISH FILETS W/ CHOICE OF SIDE & SMALL SALAD (SALAD SERVED W/ MEAL)

ST LOUIS RIBS \$16

SLOW APPLEWOOD SMOKED, ST LOUIS CUT PORK RIBS W/ CHOICE OF SIDE & SMALL SALAD (SALAD SERVED W/ MEAL)

JAMBALAYA \$10

CAJUN STEWED RICE DISH W/ CHICKEN, SHRIMP & ANDOUILLE SAUSAGE

SIDES

SWEET POTATO STIX

\$3.75

FRENCH FRIES

\$3.25

ONION RINGS

\$3.75

CRISPY GREEN BEANS

\$4.75

JAMBALAYA

\$4.75

STEAK & CHEESE POBOY \$12.5

BEEF TENDERLOIN (GRILLED TO YOUR LIKING) TOPPED W/ GRILLED ONIONS & MUSHROOMS & SHREDDED CHEDDAR & MONTEREY JACK CHEESE ON TOASTED HOAGIE BUN

SHRIMP POBOY \$10.5

LIGHTLY BREADED & FLASH FRIED SHRIMP W/ LETTUCE & TOMATO ON TOASTED HOAGIE BUN. SERVED W/ HONEY JALAPENO DIPPING SAUCE

CATFISH POBOY \$10.5

FRIED CATFISH FILETS W/ LETTUCE & TOMATO ON TOASTED HOAGIE BUN. SERVED W/ TARTAR SAUCE

"SHROOM" MELT \$10.5

VEGETERIAN SANDWICH MADE W/ GRILLED CRIMINI & SHITAKE MUSHROOMS, BABY SPINACH, CARMELIZED ONIONS, BLEU & SWISS CHEESE ON GRILLED WHEAT BREAD

REUBEN \$8.5

GRIDDLED CORNED BEEF, SAURKRAUT & SWISS CHEESE. SERVED W/ CHOICE OF THOUSAND ISLAND DRESSING OR CREOLE MUSTARD ON MARBLED RYE

CREAMY CHICKEN SALAD SANDWICH \$6.5

CHOICE OF WHITE, WHEAT OR MARBLED RYE BREAD OR TOAST

BACON, LETTUCE & TOMATO \$6.5

CHOICE OF WHITE, WHEAT OR MARBLED RYE BREAD OR TOAST

"HARBO" WRAP \$10

GRILLED CHICKEN, LETTUCE, TOMATO, ROASTED RED BELL PEPPER, CHEESE, AVOCADO, CHILE LIME CRÈME & CHOICE OF SIDE

CHICKEN & CHEESE QUESADILLA \$8

W/ FRIES. SERVED W/ SALSA & SOUR CREAM

CHICKEN TENDERS \$8.5

W/ FRIES. SERVED W/ YOUR CHOICE OF DIPPING SAUCE

GRILLED ASPARAGUS

\$5.25

SAUTEED GREEN BEANS

\$4.25

MASHED POTATOES

\$4.25

CHIPS

\$2.5

SMALL SALAD

\$4

PASTAS

ALL PASTAS ARE SERVED W/ GARLIC BREAD
SALAD \$4, CAESAR \$6, CUP GUMBO \$4, CUP SOUP \$3

NEW ORLEAN'S GRILLED SHRIMP & ANDOUILLE \$15

CAJUN GRILLED JUMBO SHRIMP & ANDOUILLE SAUSAGE IN A LEMON CREOLE MUSTARD HORSERADISH SAUCE W/ TOASTED ORZO PASTA

GRILLED SALMON PASTA \$17

TORTELLINI PASTA & GRILLED SALMON IN A GARLIC MUSTARD CREAM SAUCE W/ BABY SPINACH, ROASTED RED BELL PEPPERS, RED ONION & CAPERS. TOPPED W/ FETA.

BEEF TENDERLOIN PASTA \$19

FETTUCCINE W/ SAUTEED MUSHROOMS, BABY SPINACH, ASPARAGUS, ONION, GARLIC, HOUSEMADE WORCESTERSHIRE SAUCE, BLEU CHEESE CRUMBLES & SLICED BEEF TENDERLOIN (GRILLED TO YOUR LIKING)

HEAVEN & HELL \$15

HELL'S RED CHILE TOMATO GARLIC SAUCE W/ CAJUN JUMBO GRILLED SHRIMP & ANGEL HAIR PASTA

PLUM TOMATO \$9

RED ONION, BABY SPINACH, BASIL PESTO, GARLIC & TOMATO SAUTEED W/ ANGEL HAIR & BALSAMIC VINAIGRETTE
TOPPED W/ FETA CHEESE

CHICKEN \$11.5 SHRIMP \$13

GARDEN TORTELLINI \$9.5

SAUTEED BROCCOLI, GREEN BEANS, ASPARAGUS, ONION, ROASTED RED BELL PEPPER, MUSHROOMS & ROASTED GARLIC TOSSED IN BASIL PESTO W/ TORTELLINI NOODLES
TOPPED W/ FETA CHEESE

CHICKEN \$12 SHRIMP \$13.5

FETTUCCINE ALFREDO \$7

CREAMY PARMESAN CHEESE SAUCE W/ BROCCOLI & FETTUCCINE

CHICKEN \$9 SHRIMP \$12.5

BIG EASY \$9

A CAJUN ANDOUILLE CREAM SAUCE MADE W/ TOMATOES, PEPPERS, GREEN ONION & ANDOUILLE SAUSAGE W/ PENNE

CHICKEN \$9 SHRIMP \$12 COMBO \$13.5

SUPPER (SERVED AFTER 4:30)

CHOICE OF: CUP OF SOUP OR GUMBO OR HOUSE SALAD
SUBSTITUTE SMALL CAESAR \$6

BEEF TENDERLOIN \$29

GRILLED TO YOUR LIKING W/ RUSSETT POTATO MASHERS, ONION RINGS & HOUSEMADE WORCESTERSHIRE SAUCE

12oz RIBEYE \$30

GRILLED TO YOUR LIKING W/ CHOICE OF TWO SIDES: MASHERS, FRIES, BAKED POTATO, SWEET POTAT STIX, ASPARAGUS, GREEN BEANS
ADD GRILLED SHRIMP FOR \$2 PER SHRIMP

EMMET'S DOUBLE CUT PORK \$22

SLOW SMOKED PORK LOIN, SERVED W/ HOUSEMADE BBQ SAUCE.
CHOICE OF TWO SIDES: MASHERS, FRIES, BAKED POTATO, SWEET POTATO STIX, ASPARAGUS, GREEN BEANS

TEQUILA DRUNKEN CHICKEN \$20

AIRLINE CHICKEN BREAST (BONELESS CHICKEN BREAST W/ DRUMMETTE ATTACHED) SERVED OVER CHIPOTLE MASHERS.
TEQUILA LIME SAUCE & CRISPY TORTILLA STRIPS

SEARED TILAPIA \$18.5

BONELESS PAN SEARED TILAPIA W/ A LEMON CAPER BUTTER SAUCE, ASPARAGUS AND ORZO PASTA

BBQ SALMON \$23

GRILLED BBQ GLAZED SALMON OVER A BED OF HASH, INCLUDING YUKON GOLD POTATOES, ANDOUILLE SAUSAGE, RED BELL PEPPERS & GREEN ONIONS. ALL DRIZZLED IN OUR HOUSE-MADE BBQ SAUCE AND TOPPED W/ GRILLED ASPARAGUS.

MENU ITEMS ARE SUBJECT TO AVAILABILITY. 20% GRATUITY MAY BE ADDED TO PARTIES OF 8+
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS
ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. NOTIFY SERVER OF ALLERGIES OR DIETARY RESTRICTIONS.

BEVERAGES

ICED TEA	\$2.25	SHIRLEY TEMPLE	\$3
MANGO OR RASPBERRY ICED TEA	\$3	ROY ROGERS	\$3
PEPSI CO SOFT DRINKS	\$2.75	JUICE (ORANGE, PINEAPPLE, CRANBERRY)	\$3
LEMONADE	\$2.75	COFFEE/DECAF	\$2
RASPBERRY OR MANGO LEMONADE	\$3	HOT TEA	\$2.25
		HOT CHOCOLATE	\$3
		FITZ'S ROOTBEER	\$3.50

WINE & BEER

WHITE WINE

ECCO DOMANI PINOT GRIGIO	\$6/\$23
MATUA SAUVIGNON BLANC	\$7/\$22
MERIDIAN CHARDONNAY	\$7/\$22
B&G VOUVRAY	\$7/\$27
CHATEAU ST MICHELLE REISLING	\$7/\$22
CUPCAKE MOSCATO	\$6/\$21
SONOMA CUTRER CHARDONNAY	Bottle \$37

RED WINE

COPPER RIDGE CABERNET SAUVIGNON	\$6/\$21
LOUIS MARTINI CABERNET SAUVIGNON	\$7/\$27
COPPER RIDGE MERLOT	\$6/\$21
MACMURRAY RANCH PINOT NOIR	\$8/\$28
APOTHIC RED BLEND	\$7/\$27
STARMOUNT CABERNET SAUVIGNON	Bottle \$31
CHATEAU ST MICHELLE CAB. SAUV.	Bottle \$31
FRANCIS COPPOLA SYRAH	Bottle \$31
J PINOT NOIR	Bottle \$45

BOTTLED BEER

STELLA ARTOIS	\$5
BOULEVARD WHEAT	\$4.5
CORONA	\$4
ANGRY ORCHARD CRISP APPLE	\$4
GUINNESS	\$5
COORS LIGHT	\$3
BUDWEISER	\$3
BUD LIGHT	\$3
BLUE MOON	\$4.5
MICHELOB ULTRA	\$3
BUSCH LIGHT	\$3

DRAFT BEER

FAT TIRE AMBER ALE	\$4.5
1554 BLACK ALE	\$4.5
BROADWAY BREWERY PILSNER	\$4.5
LOGBOAT SNAPPER IPA	\$4.5
SEATTLE CIDER DRY	\$4.5
BUR OAK BOONE CO BROWN	\$4.5
MICHELOB ULTRA	\$3

SPECIALTY COCKTAILS

JUNGLE JUICE \$5.75

GIN, VODA, RUM, LEMONADE,
SPRITE & PASSION FRUIT DRINK
MIX. SERVED ON THE ROCKS

DIESEL FUEL \$6.5

EMMET'S VERSION OF A LONG
ISLAND USING ORANGE JUICE
IN PLACE OF SWEET & SOUR
MIX

JUST DESSERT \$6.50

CREAM DE CACO, RUM CHATA & BLACK
COFFEE SHAKEN OVER ICE

SANGRIA \$8

WINE, FRESH FRUIT, & A SPLASH OF
AMARETTO

HURRICANE \$7

"PAT O' BRIEN" PASSION FRUIT DRINK
MIX & RUM

MARGARITA \$6

TEQUILA, TRIPLE SEC & LIME
SERVED ON THE ROCKS

MARGARITA SCOTTO \$6.5

TEQUILA, GRAND MARNIER,
AMARETTO & LIME
SERVED ON THE ROCKS

BLOODY MARY \$5.5

VODKA & ORIGINAL BLOODY MARY
MIX SHAKEN W/ TABASCO &
WORCESTERSHIRE SAUCE, OLIVES &
DUSTED W/ THE SPICE