



Thank you for selecting
Emeril's New Orleans Fish House.
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.





Four Course \$75 per guest
Three Courses \$65 per guest (remove course 2)

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 four weeks prior to scheduled dinner event.

Family Style Platters

Chilled Seafood Platter

Lobster Tail, Crab Legs, Shrimp & Oysters with
Cocktail and Mignonette Sauces
+\$30 per guest

Trio Platter

(Choose 3 Items)

Calamari with Citrus Glaze and Pickled Peppers
Hummus and Grilled Flatbread
Tune Poke on Rice Cakes
Fried Salmon Roll with Sweet Soy and Wasabi Cream
+\$15 per guest

Course 1 – (Maximum of Two Choices)

Marinated Beets & Arugula Salad

Walnuts, Goat Cheese, Honey & Walnut Vinaigrette

Spinach & Bay Frisée Salad

Pecan Brown Sugar Vinaigrette, Whipped Ricotta
and Cornbread Croutons

Fish House Caesar Salad*

Sweet Gem Lettuce, Parmesan Crisp,
House Made Caesar Dressing

Emeril's Salad

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

Course 2 – (Maximum of Two Choices)

Emeril's Barbecued Shrimp

Served with a Rosemary Biscuit

Shrimp, Andouille & Okra Gumbo

Long Grain Rice

Fall River Clam Chowder

Slow Roasted Pork Belly & Grits

Green Onion Grits and Roasted Tomato Sauce

Beef Cheeks

Mushrooms, Grits, Shallot Crust



Course 3 (Maximum of Two Choices)

Sweet BBQ Organic Scottish Salmon*

Andouille Pork Sausage, Potato Hash,
Crispy Onion Crust

Blue Crab Stuffed Gulf Shrimp

Black Eyed Pea Succotash, Sweet Corn Cream,
Sweet Tomato Glaze

Herb Roasted Chicken Breast

Bacon Braised Brussel Sprouts, Country Smashed
Potatoes, Red Wine Demi

Pecan Crusted Texas Redfish

Anson Mills Pepper Jack Grits, Garden Vegetable
Ratatouille with Creole Meuniere Sauce

Beer Braised Short Rib

Smashed Roasted Root Vegetables and Fried Leeks

Grilled Filet of Beef *

Crawfish Corn Bread Dressing, Tabasco Hollandaise,
House Worcestershire Sauce
(Add Lobster Tail \$15 per guest)

Molasses Cured Pork Chop*

Smashed Roasted Sweet Potatoes and a Rum Green
Peppercorn Reduction

Black Quinoa, Spinach & Grilled Vegetables

Romesco Sauce, Baby Frisée and Olives

Sides - Served Family Style (Maximum of 2 Choices)

+ \$10 per side (1 side feeds 4 guests)

Buttered Asparagus

Hickory Bacon & Smoked Fontina Mac & Cheese

Bourbon & Brown Sugar Sweet Potatoes

Roasted Cauliflower Gratin

Country Smashed Potatoes

Wild Mushrooms, Garlic & Caramelized Onions

Course 4 – Dessert (Choose 1)

Banana Cream Pie

Chocolate Shavings, Caramel Sauce,
Fresh Whipped Cream

Molten Flourless Chocolate Bombe

White Chocolate, Raspberry Compote and
Tuile Cookie

New Orleans Style Bread and Butter Bread Pudding

Whiskey Crème Anglaise & Whipped Cream

Pecan Pie

Caramel Sauce & Whipped Cream

A Taste of New Orleans Trio

(Add \$8 per guest)

Pecan Pie, Emeril's Banana Cream Pie, New Orleans Bread
Pudding with Caramel & Chocolate Sauce, Vanilla Ice Cream &
Fresh Whipped Cream

Located inside the MGM - Las Vegas
Please visit www.emerils.com

Contact: Elizabeth Conn or John Yelvington
privateparty.lv10@emerillagasse.com
Office: 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.