

EMERIL LAGASSE
Owner



DANIEL TEDEROUS
Chef de Cuisine

STARTERS

TRUFFLE PARMESAN POTATO CHIPS11	EMERIL'S NEW ORLEANS BARBECUE SHRIMP fresh baked rosemary biscuit.....17	ORGANIC BABY MIXED GREENS SALAD creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes and red onions12
TRADITIONAL NEW ORLEANS GUMBO shrimp and andouille sausage13	BEEF CARPACCIO* parmesan reggiano, wild arugula, crispy capers and roasted garlic emulsion...20	VINE-RIPENED HEIRLOOM TOMATO SALAD burrata cheese, red onion, extra virgin olive oil, balsamic vinegar and fresh basil17
LOBSTER BISQUE13	LITTLE GEM LETTUCE red king crab, heirloom tomatoes, avocado and green goddess dressing.....20	
FRESH ANGEL HAIR "POMODORO" blistered tomatoes, fresh basil and parmesan reggiano cheese14		
CREOLE BOILED GULF SHRIMP tomato horseradish dipping sauce .17		

ENTREES

DELMONICO'S BACON CHEESEBURGER ON BRIOCHE ROLL* apple bacon, grafton cheddar 21
CREEKSTONE FARMS ANGUS TENDERLOIN SALAD* romaine hearts, herb emulsion, pickled red onions, herb croutons, shaved radishes and wisconsin blue cheese 25
CREEKSTONE FARMS ANGUS TENDERLOIN SANDWICH* ciabatta with roasted mushrooms, horseradish cream and savoy spinach..... 23
CREEKSTONE ANGUS BEEF MEDALLIONS* house cured apple bacon, wisconsin blue cheese, sweet onion rings and homemade worcestershire sauce..... 25
SAUTEED GULF SHRIMP & ANDOUILLE SAUSAGE PASTA housemade penne pasta, smoked soffritto sauce and parmesan cheese..... 24

STEAKHOUSE SELECTIONS

All of our steak selections are Creekstone Farms hand-cut, Creole seasoned, charbroiled and served with maître d' butter (sauces available upon request)

PRIME BONE-IN RIBEYE* 20oz Creekstone Farms naturally raised, dry-aged on premises62	PRIME RIBEYE* 16oz Creekstone Farms naturally raised, dry-aged on premises58
PRIME BONELESS NEW YORK STRIP* 16oz Creekstone Farms naturally raised Angus, wet-aged on premises.....58	FILET MIGNON* 9oz Creekstone Farms naturally raised Angus56

SIDES

POTATO CROQUETTES bacon, cheddar, sour cream & chives..... 11
BROCCOLI 9
NEW ORLEANS CREAMED SPINACH ..12
BUTTERED FRESH ASPARAGUS 16
SAUTÉED GARLIC MUSHROOMS 14
SEA SALT FRIES 8

EXTRAS

ADD STEAK* 15
ADD SHRIMP 4 each

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw uncooked.