

**EMERIL LAGASSE**  
Owner



**IVAN ROJAS**  
Chef de Cuisine

**PRIX FIXE MENU STARTS AT \$50**  
Choose one item from each section - excludes Steakhouse Selections and Sides  
+upcharge

## STARTERS

<b>FRENCH ONION SOUP</b> fontina cheese crouton, chives..... 15	<b>BEEF CARPACCIO*</b> parmesan reggiano, wild arugula, crispy capers, roasted garlic emulsion ..... 26/+8	<b>ORGANIC BABY MIXED GREENS SALAD</b> creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes, red onions ..... 15
<b>TRADITIONAL NEW ORLEANS GUMBO</b> ..... 16	<b>ICEBERG LETTUCE WEDGE</b> smoked apple bacon, red onions, buttermilk blue cheese dressing ..... 18	<b>VINE-RIPENED HEIRLOOM TOMATO SALAD</b> burrata cheese, red onion, extra virgin olive oil, balsamic vinegar, fresh basil..... 22/+5
<b>LOBSTER BISQUE</b> maine lobster garnish..... 21		
<b>EMERIL'S NEW ORLEANS BARBECUE SHRIMP</b> petite rosemary buttermilk biscuit..... 28/+8		

## ENTRÉES

<b>CREEKSTONE FARMS ANGUS TENDERLOIN SALAD*</b> romaine hearts, herb emulsion, pickled red onions, herb croutons, shaved radishes, wisconsin blue cheese..... 28
<b>CREEKSTONE FARMS ANGUS TENDERLOIN SANDWICH*</b> focaccia bread, tomato balsamic chutney, savoy spinach, herb emulsion..... 28
<b>MUSHROOM CRUSTED CREEKSTONE FARMS PETITE FILET MEDALLIONS*</b> smoked apple bacon, emeril's homemade worcestershire sauce..... 35/+15
<b>FRIED CHICKEN</b> roasted corn relish, herb vinaigrette ..... 38
<b>NEW ZEALAND KING SALMON*</b> warm roasted vegetable salad, salsa verde..... 46
<b>DELMONICO'S BACON CHEESEBURGER*</b> apple bacon and cheddar cheese on a brioche roll..... 26
<b>PAPPARDELLE PASTA</b> fresh pappardelle pasta, broccolini, wild mushrooms, nage butter sauce..... 32 add scallops..... 12 ea

## DESSERTS

<b>A SELECTION OF HOMEMADE SORBETS</b> ..... 11
<b>STRAWBERRY SHORTCAKE</b> sweet biscuit, vanilla pastry cream, fresh whipped cream..... 11
<b>EMERIL'S BANANA CREAM PIE</b> caramel sauce, chocolate shavings, fresh whipped cream ..... 15/+8

## 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)

<b>PRIME BONE-IN RIBEYE*</b> 20oz Creekstone Farms naturally raised, dry-aged on premises ..... 75	<b>PRIME BONELESS RIBEYE*</b> 16oz Creekstone Farms naturally raised, dry-aged on premises ..... 70
<b>PRIME BONELESS NEW YORK STRIP*</b> 16oz Creekstone Farms naturally raised Angus, wet-aged on premises..... 68	<b>FILET MIGNON*</b> 9oz Creekstone Farms naturally raised Angus ..... 60

## SIDES

<b>TRUFFLE AND PARMESAN POTATO CHIPS</b> ..... 14
<b>BUTTERED FRESH BROCCOLI</b> ..... 14
<b>DELMONICO CREAMED SPINACH</b> ..... 15
<b>BUTTERED FRESH ASPARAGUS</b> ..... 16
<b>SAUTÉED GARLIC MUSHROOMS</b> ..... 17
<b>HAND CUT SEA SALT FRENCH FRIES</b> ..... 14

\*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.