

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

FRENCH ONION SOUP

gruyere cheese crouton, chives 16

TRADITIONAL NEW ORLEANS

GUMBO 16

LOBSTER BISQUE

maine lobster garnish 23

EMERIL'S NEW ORLEANS BARBECUE SHRIMP

petite rosemary
buttermilk biscuit 28/+8

BEEF CARPACCIO*

parmesan reggiano, wild arugula,
crispy capers, roasted garlic
emulsion 28/+8

ICEBERG LETTUCE WEDGE

smoked apple bacon, red onions,
buttermilk blue cheese dressing 19

ORGANIC BABY MIXED

GREENS SALAD

creole spiced croutons, sherry
vinaigrette, shaved manchego
cheese, teardrop tomatoes,
red onions 17

VINE-RIPENED HEIRLOOM

TOMATO SALAD

burrata cheese, red onion, extra
virgin olive oil, balsamic vinegar,
fresh basil 26/+5

ENTRÉES

CREEKSTONE FARMS ANGUS TENDERLOIN SALAD*

romaine hearts, herb emulsion, pickled red onions, herb croutons, shaved radishes, wisconsin blue cheese 28

CREEKSTONE FARMS ANGUS TENDERLOIN SANDWICH*

focaccia bread, tomato balsamic chutney, savoy spinach, herb emulsion 28

MUSHROOM CRUSTED CREEKSTONE FARMS PETITE FILET MEDALLIONS*

smoked apple bacon, emeril's homemade worcestershire sauce 35/+15

FRIED YOUNG CHICKEN cornbread waffle, hot honey, pickled Fresno chili 38

NEW ZEALAND KING SALMON* fingerling potatoes, charred brussels sprouts, kimchi vinaigrette 48

DELMONICO'S BACON CHEESEBURGER* apple bacon and cheddar cheese on a brioche roll 26

TAGLIATELLE PASTA fresh tagliatelle pasta, wild mushrooms, fresh spinach, parmesan cheese 32

add scallops 12 ea

DESSERTS

A SELECTION OF HOMEMADE SORBETS 11

CINNAMON SUGAR DOUGHNUTS pumpkin mousse, pepita brittle 14

EMERIL'S BANANA CREAM PIE 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)

PRIME BONE-IN RIBEYE*

20oz Creekstone Farms naturally
raised, dry-aged on premises 82

PRIME BONELESS NEW YORK STRIP*

16oz Creekstone Farms naturally
raised Angus, wet-aged
on premises 75

PRIME BONELESS RIBEYE*

16oz Creekstone Farms naturally
raised, dry-aged on premises 73

FILET MIGNON*

9oz Creekstone Farms naturally
raised Angus 70

SIDES

TRUFFLE AND PARMESAN

POTATO CHIPS 16

BUTTERED FRESH BROCCOLI 15

DELMONICO CREAMED SPINACH 18

BUTTERED FRESH ASPARAGUS 18

SAUTÉED GARLIC MUSHROOMS 20

HAND CUT SEA SALT STEAK FRIES 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 or uncooked.