

EMERIL LAGASSE
Owner



IVAN ROJAS
Chef de Cuisine

APPETIZERS

APPLE CURED KUROBUTA BONE-IN BACON 21 pickled watermelon rind, Abita root beer glaze	HALF DOZEN RAW OYSTERS ON THE HALF SHELL*MKT Chef's daily selection with ver jus mignonette	TRUFFLE AND PARMESAN POTATO CHIPS 13
EMERIL'S NEW ORLEANS BARBECUE SHRIMP 27 petite rosemary buttermilk biscuit	CLASSIC STEAK TARTARE* 26 traditional garnishes, toasted baguette	BEEF CARPACCIO* 26 parmesan reggiano, wild arugula, crispy capers and roasted garlic emulsion
ALASKAN RED KING CRAB LEGSMKT clarified butter	PAN SEARED FOIE GRAS 35 balsamic honey strawberries, buttermilk waffle, candied creole spiced pecans	FRESH ANGEL HAIR "POMODORO" 14 blistered tomatoes, fresh basil and parmesan reggiano cheese
CREOLE BOILED GULF SHRIMP COCKTAIL 27 tomato horseradish dipping sauce		
SEAFOOD TOWER* 190 red king crab legs, poached shrimp, lobster tails and oysters on the half shell with assorted sauces		

SOUPS & SALADS

TRADITIONAL NEW ORLEANS GUMBO 15	WILTED SPINACH* 18 caramelized pecan bacon, fried poached egg, red onions and warm sherry-bacon vinaigrette	VINE-RIPENED HEIRLOOM TOMATO SALAD 22 burrata cheese, red onion, extra virgin olive oil, balsamic vinegar and basil
LOBSTER BISQUE 21 Maine lobster garnish		
CAESAR SALAD 37 prepared tableside for two	ORGANIC BABY MIXED GREENS SALAD 15 creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes and red onion	LITTLE GEM LETTUCE 26 red king crab, avocado, heirloom tomatoes and green goddess dressing

*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.



• STEAKS & ENTRÉES •

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

PRIME BONE-IN RIBEYE* 68 20oz Creekstone Farms naturally raised, dry-aged on premises	100% JAPANESE WAGYU* 150 6oz filet mignon, grilled trumpet mushroom, black garlic red wine reduction
PRIME BONELESS RIBEYE* 63 16oz Creekstone Farms naturally raised, dry-aged on premises	DOUBLE CUT KUROBUTA PORK CHOP* 46 20oz, herb jus
PRIME BONELESS NEW YORK STRIP* 65 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	COLORADO RACK OF LAMB* 62 warm farro salad and chimichurri sauce
FILET MIGNON* 60 9oz Creekstone Farms naturally raised Angus	CHILEAN SEA BASS 50 salt boiled fingerling potatoes, saffron broth, marinated olives and petite green fennel salad
CHATEAUBRIAND* 170 20oz Creekstone Farms naturally raised Angus, carved tableside for two, asparagus, garlic fingerling potatoes, red wine reduction and béarnaise sauce	ROASTED MAINE LOBSTER TAIL MKT grilled lemon and clarified butter
CERTIFIED PIEDMONTESE PETITE FILET MIGNON* 52 6oz, olive oil, sea salt, confit garlic and rosemary	HERB MARINATED CHICKEN BREAST 38 roasted fingerling potatoes, wild arugula, parmesan reggiano cheese and herb vinaigrette
	PAN SEARED SCALLOPS 52 fresh pappardelle pasta, wild mushrooms, fresh herbs, roasted garlic lemon butter

• EXTRAS •

"AU POIVRE STYLE" three pepper crusted, brandy reduction and caramelized onions 15
"OSCAR STYLE" red king crab, grilled asparagus and béarnaise 35
FOIE GRAS seared 27
FOIE GRAS "BUTTER" brandy cured 15
SCALLOPS 12 ea
BRANDY PEPPERCORN REDUCTION 7
CHIMICHURRI SAUCE 7
RED WINE REDUCTION 7

• SIDES •

COUNTRY SMASHED POTATOES 12	BUTTERED FRESH ASPARAGUS 16	SAUTÉED GARLIC MUSHROOMS 16
BAKED IDAHO POTATO 12	FRESH CRESTE DI GALLO PASTA ... 14 fontina fondue and toasted bread crumbs	DELMONICO CREAMED SPINACH .. 14
FINGERLING POTATOES 15 salt boiled with confit garlic and fresh herbs		BUTTERED FRESH BROCCOLI 12