

EMERIL LAGASSE
Owner



IVAN ROJAS
Chef de Cuisine

• APPETIZERS •

**APPLE CURED KUROBUTA
BONE-IN BACON** 23
pickled watermelon rind,
Abita root beer glaze

**EMERIL'S NEW ORLEANS
BARBECUE SHRIMP** 28
petite rosemary buttermilk biscuit

**ALASKAN RED KING
CRAB LEGS** MKT
clarified butter

**CREOLE BOILED
GULF SHRIMP COCKTAIL** 28
tomato horseradish dipping sauce

**HALF DOZEN RAW OYSTERS
ON THE HALF SHELL*** MKT
Chef's daily selection with
ver jus mignonette

CLASSIC STEAK TARTARE* 26
traditional garnishes,
toasted baguette

PAN SEARED FOIE GRAS 35
balsamic honey strawberries,
buttermilk waffle, candied creole
spiced pecans

**TRUFFLE AND PARMESAN
POTATO CHIPS** 13

BEEF CARPACCIO* 26
parmesan reggiano, wild arugula,
crispy capers and roasted garlic
emulsion

**FRESH ANGEL HAIR
"POMODORO"** 14
blistered tomatoes, fresh basil and
parmesan reggiano cheese

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

LOBSTER BISQUE 21
Maine lobster garnish

CAESAR SALAD 37
prepared tableside for two

WILTED SPINACH* 18
caramelized pecan bacon,
fried poached egg, red onions and
warm sherry-bacon vinaigrette

**ORGANIC
BABY MIXED GREENS SALAD** 15
creole spiced croutons, sherry
vinaigrette, shaved manchego
cheese, teardrop tomatoes and red
onion

**VINE-RIPENED
HEIRLOOM TOMATO SALAD** 22
burrata cheese, red onion,
extra virgin olive oil,
balsamic vinegar and basil

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* 75 20oz Creekstone Farms naturally raised, dry-aged on premises	100% JAPANESE WAGYU* 175 6oz filet mignon, grilled trumpet mushroom, black garlic red wine reduction
PRIME BONELESS RIBEYE* 70 16oz Creekstone Farms naturally raised, dry-aged on premises	DOUBLE CUT KUROBUTA PORK CHOP* 46 20oz, herb jus
PRIME BONELESS NEW YORK STRIP* 68 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	CHILEAN SEA BASS 50 salt boiled fingerling potatoes, saffron broth, marinated olives and petite green fennel salad
FILET MIGNON* 60 9oz Creekstone Farms naturally raised Angus	ROASTED MAINE LOBSTER TAIL MKT grilled lemon and clarified butter
CHATEAUBRIAND* 170 20oz Creekstone Farms naturally raised Angus, carved tableside for two, asparagus, garlic fingerling potatoes, red wine reduction and béarnaise sauce	HERB MARINATED CHICKEN BREAST 38 roasted fingerling potatoes, wild arugula, parmesan reggiano cheese and herb vinaigrette
CERTIFIED PIEDMONTESE PETITE FILET MIGNON* 52 6oz, olive oil, sea salt, confit garlic and rosemary	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 14	BUTTERED FRESH ASPARAGUS 16	SAUTÉED GARLIC MUSHROOMS 17
BAKED IDAHO POTATO 14	FRESH CRESTE DI GALLO PASTA ... 16 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