

Emeril's chop house

RAW BAR

- TOP NECK CLAMS *half dozen 14 / full dozen 20* ^{GF}
lemon, cucumber mignonette, horseradish, remoulade, cocktail sauce
- DAILY OYSTERS *half dozen 18 / full dozen 32* ^{GF}
lemon, cucumber mignonette, horseradish, remoulade, cocktail sauce
- PETITE PLATEAU *85* ^{GF}
shrimp, clams, oysters, king crab
- GRAND PLATEAU *160* ^{GF}
Maine lobster, shrimp, clams, oysters, king crab
- JUMBO LUMP CRAB COCKTAIL *18* ^{GF}
cocktail sauce
- KING CRAB LEG COCKTAIL *22* ^{GF}
cocktail sauce
- SHRIMP COCKTAIL *16* ^{GF}
creole seasoning, brandied cocktail sauce, citrus aioli

SALADS

- CAESAR *11*
hearts of romaine, toasted brioche, parmigiano-reggiano
- WEDGE *12*
baby iceberg, blue cheese, grape tomatoes, house bacon, fried onions
- CHOP HOUSE SALAD *11* ^{GF NP V}
mixed greens, almonds, dried cherries, feta cheese, creamy white balsamic vinaigrette
- HEIRLOOM TOMATO SALAD *13* ^{GF V}
heirloom tomato, arugula, farmers cheese, toasted pumpkin seeds, red wine vinaigrette

SOUP

- SHE CRAB BISQUE *12*
crab-herb garnish
- FRENCH ONION GRATINÉE *12*
gruyere, provolone, brioche crouton

STARTERS

- PRIME BEEF TARTARE *16* ^{GF}
Dijon, capers, arugula, egg yolk, pickled vegetables, taro chips
- EMERIL'S BBQ SHRIMP *16* ^{GF}
cheddar grits, Emeril's BBQ sauce
- OYSTER ROCKEFELLER *18*
andouille, onions, peppers, celery, spinach, creole breadcrumbs
- CRAB CAKE *16*
remoulade sauce, apple-frisée salad, preserved lemon vinaigrette
- CALAMARI *15*
olives, mushrooms, tomato puree, basil, pecorino, 18yr old balsamic reduction
- ESCARGOT *16*
wild mushrooms, andouille, shallot-bourbon reduction, sage, gnocchi, pecorino
- SEA SCALLOPS *18* ^{GF NP}
bacon wrapped scallops, cauliflower puree, shitake, almond, butter, scallion pesto
- CHARCUTERIE BOARD *24* ^{NP}
chef's choice of three meats and three cheese, seasonal garnish, house made pickles, grilled bread
- CLAMS CASINO *17*
bacon, peppers, fennel, breadcrumbs

USDA PRIME STEAKS & CHOPS

all steaks served with creole seasoning, maître d' butter, veal glacé and our house made: worcestershire sauce, béarnaise and horseradish cream

- FILET MIGNON *7OZ 43 GF / 9OZ 52 GF*
- 16OZ BONE-IN FILET *65* ^{GF}
- 16OZ NEW YORK STRIP *46* ^{GF}
- 18OZ BONELESS RIBEYE *55* ^{GF}
- 22OZ BONE-IN RIBEYE *68* ^{GF}
- 26OZ DRY AGED PORTERHOUSE *90* ^{GF}
- 38OZ PRIME TOMAHAWK RIBEYE *135* ^{GF}
- AUSTRALIAN LAMB CHOPS *37* ^{GF}
minted red wine gastrique
- DOUBLE CUT PREMIUM RESERVE PORK CHOP *29* ^{GF}
apple-bourbon reduction
- 18OZ VEAL CHOP *55* ^{GF}
chasseur sauce

WAGYU

- A-5 JAPANESE WAGYU STRIPLOIN ^{GF (3oz minimum) MKT}
- 12OZ MISHIMA ULTRA DOMESTIC WAGYU STRIPLOIN ^{GF 85}
- 12OZ M-7 AUSTRALIAN WAGYU STRIPLOIN ^{GF 85}

ADD TO STEAKS

- | | |
|-------------------------------------------------------------------|-------------------------------------------------|
| AU POIVRE (peppercorn crust, cognac cream) <i>8</i> ^{GF} | CAVED AGED BLEU CHEESE <i>6</i> ^{GF V} |
| OSCAR (jumbo lump crab, asparagus) <i>14</i> ^{GF} | SEA SCALLOPS <i>18</i> ^{GF} |
| 8OZ MAINE LOBSTER TAIL <i>MKT</i> ^{GF} | FRIED EGG <i>6</i> ^{GF} |
| 4OZ CRAB CAKE <i>14</i> | CARAMELIZED ONIONS <i>8</i> ^{GF} |
| SHRIMP SCAMPI <i>14</i> ^{GF} | |

ENTRÉES

- PAN ROASTED CHICKEN *28* ^{GF}
crispy fingerling potatoes, asparagus, maitake mushroom, chicken jus
- GRILLED KING SALMON STEAK *36* ^{GF}
butternut squash, cranberries, wilted spinach, maple bourbon glaze
- BRAISED SHORT RIBS *38* ^{GF}
whipped potatoes, pearl onions, baby carrots, short rib jus
- PAN ROASTED CHILEAN SEABASS *46* ^{GF}
wild mushroom risotto, English peas, parmesan cheese, berry chutney
- PAN SEARED HALIBUT *39* ^{GF}
potato-fennel puree, succotash, bacon, lemon emulsion
- SWEET POTATO AND RICOTTA RAVIOLI *24* ^{NP V}
pecan, sage, brown butter, Brussels sprouts, parmesan cream

SIDE DISHES *10*

- | | |
|----------------------------------------|-----------------------------------------------|
| WHIPPED YUKON POTATOES ^{GF V} | BRUSSELS SPROUTS ^{GF} |
| SAUTÉED ASPARAGUS ^{GF V} | house bacon, honey |
| CREAMED SPINACH ^V | BAKED POTATO ^{GF V} |
| white truffle herb bread crumb | (loaded \$3) |
| MAC AND CHEESE ^V | MAQUE CHOUX ^{GF V} |
| (add king crab and lobster \$8) | corn, onion, celery, pepper, creole seasoning |
| SAUTÉED WILD MUSHROOMS ^{GF V} | CRISP CAULIFLOWER ^V |
| BROCCOLI FLORETS ^{GF V} | curry aioli, Mississippi comeback sauce |
| | ONION RINGS |
| | Mississippi comeback sauce |

^V vegetarian ; ^{GF} can be prepared gluten free ; ^{NP} contains nuts or nut products

Chef Restaurateur, Emeril Lagasse | Chef de Cuisine, Jeremy Donohue | General Manager, William McRae

The Commonwealth of Pennsylvania suggests that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.