

EMERIL LAGASSE
Owner

DELMONICO

STEAKHOUSE

20 YEARS OF DISTINGUISHED DINING

RONNIE RAINWATER
Chef de Cuisine

APPETIZERS

APPLE CURED KUROBUTA BONE-IN BACON

pickled watermelon rind,
Abita root beer glaze 18

EMERIL'S NEW ORLEANS BARBECUE SHRIMP

petite rosemary buttermilk biscuit..... 20

ALASKAN RED KING CRAB LEGS

clarified butter, herb emulsion..... 70

HALF DOZEN RAW OYSTERS ON THE HALF SHELL*

Chef's daily selection with
ver jus mignonetteMKT

CLASSIC STEAK TARTARE*

traditional garnishes,
toasted baguette..... 25

PAN SEARED FOIE GRAS

on buttermilk waffle, port wine glazed
figs and hazelnut granola..... 30

TRUFFLE AND PARMESAN

POTATO CHIPS 12

CHARRED SHISHITO PEPPERS

citrus sea salt, California olive oil 10

CHARRED SPANISH OCTOPUS

warm farro salad, salsa verde and
petite greens 23

CREOLE BOILED GULF SHRIMP COCKTAIL

tomato horseradish dipping sauce 20

TEMPURA FRIED RED KING CRAB

Louisiana caviar emulsion 30

BLUE CHEESE STUFFED LA QUERCIA PROSCIUTTO WRAPPED DATES

crushed Marcona almonds and aged
balsamic vinegar 12

CHARCUTERIE PLATE

La Quercia prosciutto, salami & chorizo
with truffle burrata, pickled vegetables
and baguette toast 24

SELECTED ARTISANAL CHEESES 25

SEAFOOD TOWER*

red king crab legs, poached shrimp, lobster tails, oysters on the half shell and tuna tartare with assorted sauces..... 130

SOUPS & SALADS

TRADITIONAL NEW ORLEANS

GUMBO 14

LOBSTER BISQUE

Maine lobster garnish..... 18

HEIRLOOM TOMATO SOUP

whipped ricotta and fresh basil 13

FRENCH ONION SOUP

fontina baguette crouton..... 13

WILTED SPINACH*

caramelized pecan bacon, fried
poached egg, red onions and
warm sherry-bacon vinaigrette..... 16

ORGANIC BABY MIXED GREENS SALAD

creole spiced croutons, sherry
vinaigrette, shaved manchego cheese,
teardrop tomatoes and red onion 14

LITTLE GEM LETTUCE

red king crab, avocado, heirloom
tomatoes and green goddess
dressing 20

VINE-RIPENED HEIRLOOM TOMATO SALAD

burrata cheese, red onion, extra virgin
olive oil, balsamic vinegar and basil..... 20

BEEF CARPACCIO*

parmesan reggiano, wild arugula, crispy
capers and roasted garlic emulsion..... 25

*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.

DELMONICO

STEAKHOUSE

20 YEARS OF DISTINGUISHED DINING

• STEAKS & CHOPS •

All of our steak selections are Creekstone Farms hand-cut, Creole seasoned, charbroiled and served with maître d' butter (with the exception of the Piedmontese and Wagyu steaks, sauces available upon request)

PRIME BONE-IN RIBEYE*

20oz Creekstone Farms naturally raised, dry-aged on premises60

PRIME RIBEYE*

16oz Creekstone Farms naturally raised, dry-aged on premises56

PRIME BONELESS NEW YORK STRIP*

16oz Creekstone Farms naturally raised Angus, wet-aged on premises55

FILET MIGNON*

9oz Creekstone Farms naturally raised Angus54

DOUBLE CUT KUROBUTA PORK CHOP*

18oz, herb jus40

COLORADO RACK OF LAMB

buttered english peas, fresh mint and chimichurri sauce58

CERTIFIED PIEDMONTESE*

olive oil, sea salt, roasted garlic, rosemary
16oz boneless New York strip60
6oz petite filet mignon50

100% JAPANESE WAGYU*

brown butter turnips, grilled King Trumpet mushrooms and red wine reduction
6oz ribeye 110
6oz filet mignon 115

• EXTRAS •

"AU POIVRE STYLE" three pepper crusted, brandy reduction and caramelized Cipollini onions 12

"OSCAR STYLE" red king crab, grilled asparagus and béarnaise 30

FOIE GRAS

seared20

FOIE GRAS "BUTTER"

brandy cured16

RED WINE REDUCTION 6

BRANDY PEPPERCORN REDUCTION 6

CHIMICHURRI SAUCE 6

• ENTRÉES •

CRISPY SKIN SCOTTISH SALMON* wild mushrooms, fava beans, roasted heirloom tomato vinaigrette and charred onion pesto 38

CHILEAN SEA BASS tomato saffron broth, fennel-olive salad and fingerling potatoes 50

HERB MARINATED ALL NATURAL CHICKEN BREAST cracked fingerling potatoes, wild arugula & parmesan salad and herb vinaigrette 38

RABBIT "PORCHETTA" La Quercia prosciutto, rainbow carrots and whole grain mustard reduction 38

ROASTED MAINE LOBSTER TAIL grilled lemon and clarified butter 75

PAPPARDELLE PASTA lemon ricotta, wild mushrooms, white wine butter, english peas, fava greens and fresh basil 36

• SIDES •

COUNTRY SMASHED POTATOES9

STEAK FRIES 10

DUCK FAT FINGERLING POTATOES 12

POTATO CROQUETTES 11
bacon, Vermont cheddar, sour cream & chives

POTATO GRATIN 14

BAKED IDAHO POTATO 9

BUTTERED FRESH ASPARAGUS 16

BAKED ANSON MILLS GRITS 12
bacon and Vermont white cheddar

BUTTERED FRESH BROCCOLI9

SAUTÉED GARLIC MUSHROOMS 14

DELMONICO CREAMED SPINACH 12

CREAMED CORN GRATINÉE 14

CHARRED BRUSSELS SPROUTS 11
apple bacon