

**EMERIL LAGASSE**  
Owner



**DANIEL TEDEROUS**  
Chef de Cuisine

## • APPETIZERS •

<b>APPLE CURED KUROBUTA BONE-IN BACON</b> ..... 18 pickled watermelon rind, Abita root beer glaze	<b>HALF DOZEN RAW OYSTERS ON THE HALF SHELL*</b> .....MKT Chef's daily selection with ver jus mignonette	<b>TRUFFLE AND PARMESAN POTATO CHIPS</b> ..... 12
<b>EMERIL'S NEW ORLEANS BARBECUE SHRIMP</b> ..... 20 petite rosemary buttermilk biscuit	<b>CLASSIC STEAK TARTARE*</b> ..... 25 traditional garnishes, toasted baguette	<b>BEEF CARPACCIO*</b> ..... 25 parmesan reggiano, wild arugula, crispy capers and roasted garlic emulsion
<b>ALASKAN RED KING CRAB LEGS</b> ..... 75 clarified butter	<b>PAN SEARED FOIE GRAS</b> ..... 30 balsamic honey strawberries, buttermilk waffle, candied creole spiced pecans	<b>FRESH ANGEL HAIR "POMODORO"</b> ..... 14 blistered tomatoes, fresh basil and parmesan reggiano cheese
<b>CREOLE BOILED GULF SHRIMP COCKTAIL</b> ..... 20 tomato horseradish dipping sauce		

<b>SEAFOOD TOWER*</b> ..... 150 red king crab legs, poached shrimp, lobster tails and oysters on the half shell with assorted sauces
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## • SOUPS & SALADS •

<b>TRADITIONAL NEW ORLEANS GUMBO</b> ..... 14	<b>WILTED SPINACH*</b> ..... 16 caramelized pecan bacon, fried poached egg, red onions and warm sherry-bacon vinaigrette	<b>VINE-RIPENED HEIRLOOM TOMATO SALAD</b> ..... 20 burrata cheese, red onion, extra virgin olive oil, balsamic vinegar and basil
<b>LOBSTER BISQUE</b> ..... 18 Maine lobster garnish	<b>ORGANIC BABY MIXED GREENS SALAD</b> ..... 14 creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes and red onion	<b>LITTLE GEM LETTUCE</b> ..... 22 red king crab, avocado, heirloom tomatoes and green goddess dressing
<b>FRENCH ONION SOUP</b> ..... 15 fontina & gruyere cheese, toasted baguette		
<b>CAESAR SALAD</b> ..... 35 prepared tableside for two		

\*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

<b>PRIME BONE-IN RIBEYE*</b> ..... 62 20oz Creekstone Farms naturally raised, dry-aged on premises	<b>100% JAPANESE WAGYU*</b> english pea puree, grilled trumpet mushroom, pea tendrils, red wine reduction 6oz ribeye ..... 125 6 oz filet mignon ..... 130
<b>PRIME BONELESS RIBEYE*</b> ..... 58 16oz Creekstone Farms naturally raised, dry-aged on premises	<b>DOUBLE CUT KUROBUTA PORK CHOP*</b> ..... 40 18oz, herb jus
<b>PRIME BONELESS NEW YORK STRIP*</b> ..... 58 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	<b>COLORADO RACK OF LAMB*</b> ..... 58 warm spring vegetable farro salad and chimichurri sauce
<b>FILET MIGNON*</b> ..... 56 9oz Creekstone Farms naturally raised Angus	<b>CHILEAN SEA BASS</b> ..... 50 salt boiled fingerling potatoes, saffron broth, marinated olives and petite green fennel salad
<b>CHATEAUBRIAND*</b> ..... 155 20oz Creekstone Farms naturally raised Angus, carved tableside for two, asparagus, garlic fingerling potatoes, red wine reduction and béarnaise sauce	<b>ROASTED MAINE LOBSTER TAIL</b> ..... MKT grilled lemon and clarified butter
<b>CERTIFIED PIEDMONTESE PETITE FILET MIGNON*</b> ... 50 6oz, olive oil, sea salt, confit garlic and rosemary	<b>HERB MARINATED CHICKEN BREAST</b> ..... 38 sweet corn succotash, lemon vinaigrette
	<b>PAN SEARED SCALLOPS</b> ..... 50 fresh pappardelle pasta, english peas, wild mushrooms, fresh herbs, roasted garlic lemon cream

## • EXTRAS •

<b>"AU POIVRE STYLE"</b> three pepper crusted, brandy reduction and caramelized onions ..... 12
<b>"OSCAR STYLE"</b> red king crab, grilled asparagus and béarnaise ..... 30
<b>FOIE GRAS</b> seared ..... 23
<b>FOIE GRAS "BUTTER"</b> brandy cured ..... 15
<b>SCALLOPS</b> ..... 9 ea
<b>BRANDY PEPPERCORN REDUCTION</b> ..... 6
<b>CHIMICHURRI SAUCE</b> ..... 6
<b>RED WINE REDUCTION</b> ..... 6

## • SIDES •

<b>COUNTRY SMASHED POTATOES</b> ..... 9	<b>FINGERLING POTATOES</b> ..... 12 salt boiled with confit garlic and fresh herbs	<b>SAUTÉED GARLIC MUSHROOMS</b> ... 14
<b>BAKED IDAHO POTATO</b> ..... 9	<b>BUTTERED FRESH ASPARAGUS</b> .... 16	<b>DELMONICO CREAMED SPINACH</b> .. 12
<b>FRENCH FRIES</b> garlic salt ..... 12	<b>FRESH CRESTE DI GALLO PASTA</b> ... 13 fontina fondue and toasted bread crumbs	<b>CREAMED CORN GRANTINEE</b> ..... 14
<b>POTATO CROQUETTES</b> ..... 14 bacon, Vermont cheddar, sour cream & chives		<b>BUTTERED FRESH BROCCOLI</b> ..... 9