

EMERIL LAGASSE  
Owner



IVAN ROJAS  
Chef de Cuisine

## • APPETIZERS •

<b>SELECTED ARTISANAL CHEESES</b> ..... 28	<b>HALF DOZEN RAW OYSTERS ON THE HALF SHELL*</b> .....MKT chef's daily selection with ver jus mignonette	<b>APPLE CURED KUROBUTA BONE-IN BACON</b> ..... 26 pickled watermelon rind, abita root beer glaze
<b>EMERIL'S NEW ORLEANS BARBECUE SHRIMP</b> ..... 28 petite rosemary buttermilk biscuit	<b>CLASSIC STEAK TARTARE*</b> ..... 30 traditional garnishes, toasted baguette	<b>BEEF CARPACCIO*</b> ..... 28 parmesan reggiano, wild arugula, crispy capers, roasted garlic emulsion
<b>ALASKAN RED KING CRAB LEGS</b> .....MKT clarified butter	<b>PAN SEARED FOIE GRAS</b> ..... 38 apple fritter, cranberry compote, toasted pecans	<b>WINTER SQUASH AGNOLOTTI</b> ..... 24 sage brown butter sauce, parmesan cheese, toasted pepitas
<b>CREOLE BOILED GULF SHRIMP COCKTAIL</b> ..... 28 tomato horseradish dipping sauce	<b>CHARRED SHISHITO PEPPERS</b> ..... 14 citrus sea salt	<b>PROSCIUTTO WRAPPED BLUE CHEESE</b> ..... 16 stuffed dates, aged balsamic, marcona almonds
<b>EMERIL'S RESERVE STURGEON CAVIAR DEVEILED EGGS</b> ..... 30 remoulade sauce, teardrop tomatoes	<b>TRUFFLE AND PARMESAN POTATO CHIPS</b> ..... 16	

<b>SEAFOOD TOWER*</b> ..... 190 red king crab legs, poached shrimp, lobster tails and oysters on the half shell with assorted sauces
<b>EMERIL'S RESERVE STURGEON CAVIAR SERVICE</b> .....MKT traditional garnishes, toast points, citrus crème fraîche

## • SOUPS & SALADS •

<b>TRADITIONAL NEW ORLEANS GUMBO</b> ..... 16	<b>WILTED SPINACH*</b> ..... 21 caramelized pecan bacon, fried poached egg, red onions, warm sherry-bacon vinaigrette	<b>VINE-RIPENED HEIRLOOM TOMATO SALAD</b> ..... 26 burrata cheese, red onion, extra virgin olive oil, balsamic vinegar, fresh basil
<b>LOBSTER BISQUE</b> ..... 23 maine lobster garnish	<b>ORGANIC BABY MIXED GREENS SALAD</b> ..... 17 creole spiced croutons, sherry vinaigrette, teardrop tomatoes, shaved manchego cheese, red onion	<b>ICEBERG LETTUCE WEDGE</b> ..... 19 smoked apple bacon, red onions, buttermilk blue cheese dressing
<b>FRENCH ONION SOUP</b> ..... 16 gruyere cheese crouton, chives		
<b>CAESAR SALAD</b> ..... 42 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 or uncooked.

\*\*An automatic service charge of 20% will be added to the check for parties of 10 or more.



## • 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> ..... 82 20oz Creekstone Farms naturally raised, dry-aged on premises	<b>CREEKSTONE FARMS BEER BRAISED BONE-IN SHORT RIBS</b> ..... 65 celery root purée, green harissa, pickled Fresno chilis
<b>PRIME BONELESS RIBEYE*</b> ..... 73 16oz Creekstone Farms naturally raised, dry-aged on premises	<b>KUROBUTA PORK CHOP*</b> ..... 50 20oz, herb jus
<b>PRIME BONELESS NEW YORK STRIP*</b> ..... 75 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	<b>CORNBREAD STUFFED YOUNG CHICKEN</b> ..... 40 baby carrots, beurre noir sauce
<b>FILET MIGNON*</b> ..... 70 9oz Creekstone Farms naturally raised Angus	<b>TAGLIATELLE PASTA</b> ..... 38 fresh tagliatelle pasta, wild mushrooms, fresh spinach, parmesan cheese
<b>CHATEAUBRIAND*</b> ..... 190 20oz Creekstone Farms naturally raised Angus, carved tableside for two, fondant potatoes, grilled marinated mushrooms, red wine reduction, béarnaise sauce	<b>NEW ZEALAND KING SALMON*</b> ..... 48 fingerling potatoes, charred brussels sprouts, kimchi vinaigrette
<b>100% JAPANESE WAGYU*</b> tiny radishes, crispy garlic, wasabi vinaigrette 6oz filet mignon ..... 200 6oz ribeye ..... 200	<b>MISO GLAZED GLACIER 51 CHILEAN SEA BASS</b> ..... 65 okinawa sweet potatoe purée, bok choy
<b>CERTIFIED PIEDMONTESE PETITE FILET MIGNON*</b> ..... 58 6oz, olive oil, sea salt, confit garlic, rosemary	<b>ROASTED MAINE LOBSTER TAIL</b> ..... MKT grilled lemon, clarified butter
	<b>PAN SEARED SCALLOPS</b> ..... 55 soft potato purée, chimichurri sauce, wild mushrooms

## • EXTRAS •

<b>"AU POIVRE STYLE"</b> three pepper crusted, brandy reduction, caramelized onions ..... 16
<b>"OSCAR STYLE"</b> red king crab, grilled asparagus, béarnaise sauce ..... 38
<b>FOIE GRAS</b> seared ..... 30
<b>FOIE GRAS "BUTTER"</b> brandy cured ..... 15
<b>SCALLOPS</b> ..... 12 ea
<b>BRANDY PEPPERCORN REDUCTION</b> ..... 8
<b>CHIMICHURRI SAUCE</b> ..... 8
<b>RED WINE REDUCTION</b> ..... 8

## • SIDES •

<b>COUNTRY SMASHED POTATOES</b> ..... 15	<b>HAND CUT SEA SALT STEAK FRIES</b> ..... 14	<b>CREAM CORN GRATIN</b> ..... 18 roasted poblano peppers, panko, parmesan cheese
<b>BAKED IDAHO POTATO</b> ..... 15	<b>POTATO AU GRATIN</b> ..... 18	<b>SAUTÉED GARLIC MUSHROOMS</b> ..... 20
<b>FINGERLING POTATOES</b> ..... 16 salt boiled with confit garlic, fresh herbs	<b>LOBSTER MAC &amp; CHEESE FRESH CRESTE DI GALLO PASTA</b> ..... 35 fontina fondue, butter poached lobster, toasted bread crumbs	<b>DELMONICO CREAMED SPINACH</b> ..... 18
<b>POTATO CROQUETTES</b> ..... 18 cheddar cheese, sour cream, smoked apple bacon	<b>CHARRED BRUSSELS SPROUTS</b> ..... 16 smoked apple bacon	<b>BUTTERED FRESH BROCCOLI</b> ..... 15
		<b>BUTTERED FRESH ASPARAGUS</b> ..... 18