



• APPETIZERS •

<b>APPLE CURED KUROBUTA BONE-IN BACON</b> ..... 23 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>CHARRED SHISHITO PEPPERS</b> ..... 14 citrus sea salt
<b>EMERIL'S NEW ORLEANS BARBECUE SHRIMP</b> ..... 28 petite rosemary buttermilk biscuit	<b>CLASSIC STEAK TARTARE*</b> ..... 26 traditional garnishes, toasted baguette	<b>TRUFFLE AND PARMESAN POTATO CHIPS</b> ..... 14
<b>ALASKAN RED KING CRAB LEGS</b> .....MKT clarified butter	<b>EMERIL'S RESERVE STURGEON CAVIAR DEVEILED EGGS</b> ..... 28 remoulade sauce, teardrop tomatoes	<b>BEEF CARPACCIO*</b> ..... 26 parmesan reggiano, wild arugula, crispy capers, roasted garlic emulsion
<b>CREOLE BOILED GULF SHRIMP COCKTAIL</b> ..... 28 tomato horseradish dipping sauce	<b>PAN SEARED FOIE GRAS</b> ..... 35 winter squash baklava, pistachio brittle, spiced honey	<b>"CACIO E PEPE"</b> ..... 17 fresh black pepper spaghetti, pecorino romano cheese, three peppercorn blend
		<b>PROSCIUTTO WRAPPED BLUE CHEESE</b> ..... 15 stuffed dates, aged balsamic, marcona almonds

<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> ..... 19 caramelized pecan bacon, fried poached egg, red onions, warm sherry-bacon vinaigrette	<b>VINE-RIPENED HEIRLOOM TOMATO SALAD</b> ..... 22 burrata cheese, red onion, extra virgin olive oil, balsamic vinegar, fresh basil
<b>LOBSTER BISQUE</b> ..... 21 maine lobster garnish	<b>ORGANIC BABY MIXED GREENS SALAD</b> ..... 15 creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes, red onion	<b>ICEBERG LETTUCE WEDGE</b> ..... 18 smoked apple bacon, red onions, buttermilk blue cheese dressing
<b>FRENCH ONION SOUP</b> ..... 15 fontina cheese crouton, chives		
<b>CAESAR SALAD</b> ..... 38 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> ..... 75 20oz Creekstone Farms naturally raised, dry-aged on premises	<b>BRAISED BUFFALO SHORT RIBS</b> ..... 54 roasted root vegetables, bone marrow, toasted baguette, natural jus
<b>PRIME BONELESS RIBEYE*</b> ..... 70 16oz Creekstone Farms naturally raised, dry-aged on premises	<b>DOUBLE CUT KUROBUTA PORK CHOP*</b> ..... 48 20oz, herb jus
<b>PRIME BONELESS NEW YORK STRIP*</b> ..... 68 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	<b>ALL NATURAL CHICKEN ROULADE</b> ..... 38 carrot purée, pickled mustard seeds, baby carrots, chicken jus
<b>FILET MIGNON*</b> ..... 60 9oz Creekstone Farms naturally raised Angus	<b>PAPPARDELLE PASTA</b> ..... 38 fresh pappardelle pasta, broccolini, wild mushrooms, nage butter sauce
<b>CHATEAUBRIAND*</b> ..... 170 20oz Creekstone Farms naturally raised Angus, carved tableside for two, asparagus, garlic fingerling potatoes, red wine reduction, béarnaise sauce	<b>NEW ZEALAND KING SALMON*</b> ..... 46 stewed butter beans, cherry tomatoes, pesto, preserved lemon butter
<b>100% JAPANESE WAGYU*</b> braised daikon, farmer's market radish salad, black garlic sauce 6oz filet mignon ..... 185 6oz ribeye ..... 185	<b>CHILEAN SEA BASS</b> ..... 53 salt boiled fingerling potatoes, saffron broth, marinated olives, petite green fennel salad
<b>CERTIFIED PIEDMONTESE PETITE FILET MIGNON*</b> ..... 52 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, crispy leeks, wild mushrooms

## • EXTRAS •

<b>"AU POIVRE STYLE"</b> three pepper crusted, brandy reduction, caramelized onions..... 15
<b>"OSCAR STYLE"</b> red king crab, grilled asparagus, béarnaise sauce..... 35
<b>FOIE GRAS</b> seared..... 27
<b>FOIE GRAS "BUTTER"</b> brandy cured..... 15
<b>SCALLOPS</b> ..... 12 ea
<b>BRANDY PEPPERCORN REDUCTION</b> ..... 7
<b>CHIMICHURRI SAUCE</b> ..... 7
<b>RED WINE REDUCTION</b> ..... 7

## • SIDES •

<b>COUNTRY SMASHED POTATOES</b> ..... 14	<b>HAND CUT SEA SALT FRENCH FRIES</b> ..... 14	<b>CHARRED BRUSSELS SPROUTS</b> ..... 15 smoked apple bacon
<b>BAKED IDAHO POTATO</b> ..... 14	<b>POTATO AU GRATIN</b> ..... 16	<b>SAUTÉED GARLIC MUSHROOMS</b> ..... 17
<b>FINGERLING POTATOES</b> ..... 15 salt boiled with confit garlic, fresh herbs	<b>FRESH CRESTE DI GALLO PASTA</b> ... 16 fontina fondue, toasted bread crumbs	<b>DELMONICO CREAMED SPINACH</b> .. 15
<b>POTATO CROQUETTES</b> ..... 16 cheddar cheese, smoked apple bacon, sour cream	<b>CREAM CORN GRATIN</b> ..... 16 roasted poblano peppers, panko, parmesan cheese	<b>BUTTERED FRESH BROCCOLI</b> ..... 14
		<b>BUTTERED FRESH ASPARAGUS</b> ..... 16