

EMERIL LAGASSE
Owner



IVAN ROJAS
Chef de Cuisine

APPETIZERS

APPLE CURED KUROBUTA BONE-IN BACON 26 pickled watermelon rind, abita root beer glaze	HALF DOZEN RAW OYSTERS ON THE HALF SHELL*MKT chef's daily selection with ver jus mignonette	CHARRED SHISHITO PEPPERS 14 citrus sea salt
EMERIL'S NEW ORLEANS BARBECUE SHRIMP 28 petite rosemary buttermilk biscuit	CLASSIC STEAK TARTARE* 28 traditional garnishes, toasted baguette	TRUFFLE AND PARMESAN POTATO CHIPS 15
ALASKAN RED KING CRAB LEGSMKT clarified butter	EMERIL'S RESERVE STURGEON CAVIAR DEVEILED EGGS 28 remoulade sauce, teardrop tomatoes	BEEF CARPACCIO* 28 parmesan reggiano, wild arugula, crispy capers, roasted garlic emulsion
CREOLE BOILED GULF SHRIMP COCKTAIL 28 tomato horseradish dipping sauce	PAN SEARED FOIE GRAS 38 winter squash baklava, pistachio brittle, spiced honey	"CACIO E PEPE" 17 fresh black pepper spaghetti, pecorino romano cheese, three peppercorn blend
		PROSCIUTTO WRAPPED BLUE CHEESE 16 stuffed dates, aged balsamic, marcona almonds

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

SOUPS & SALADS

TRADITIONAL NEW ORLEANS GUMBO 16	WILTED SPINACH*20 caramelized pecan bacon, fried poached egg, red onions, warm sherry-bacon vinaigrette	VINE-RIPENED HEIRLOOM TOMATO SALAD 24 burrata cheese, red onion, extra virgin olive oil, balsamic vinegar, fresh basil
LOBSTER BISQUE 21 maine lobster garnish	ORGANIC BABY MIXED GREENS SALAD 17 creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes, red onion	ICEBERG LETTUCE WEDGE 19 smoked apple bacon, red onions, buttermilk blue cheese dressing
FRENCH ONION SOUP 16 fontina cheese crouton, chives		
CAESAR SALAD 39 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

PRIME BONE-IN RIBEYE* 78 20oz Creekstone Farms naturally raised, dry-aged on premises	BRAISED BUFFALO SHORT RIBS 54 roasted root vegetables, bone marrow, toasted baguette, natural jus
PRIME BONELESS RIBEYE* 73 16oz Creekstone Farms naturally raised, dry-aged on premises	DOUBLE CUT KUROBUTA PORK CHOP* 50 20oz, herb jus
PRIME BONELESS NEW YORK STRIP* 70 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	ALL NATURAL CHICKEN ROULADE 39 carrot purée, pickled mustard seeds, baby carrots, chicken jus
FILET MIGNON* 68 9oz Creekstone Farms naturally raised Angus	PAPPARDELLE PASTA 38 fresh pappardelle pasta, broccolini, wild mushrooms, nage butter sauce
CHATEAUBRIAND* 190 20oz Creekstone Farms naturally raised Angus, carved tableside for two, asparagus, garlic fingerling potatoes, red wine reduction, béarnaise sauce	NEW ZEALAND KING SALMON* 46 stewed butter beans, cherry tomatoes, pesto, preserved lemon butter
100% JAPANESE WAGYU* braised daikon, farmer's market radish salad, black garlic sauce 6oz filet mignon 190 6oz ribeye 190	CHILEAN SEA BASS GLACIER 62 salt boiled fingerling potatoes, saffron broth, marinated olives, petite green fennel salad
CERTIFIED PIEDMONTESE PETITE FILET MIGNON* 52 6oz, olive oil, sea salt, confit garlic, rosemary	ROASTED MAINE LOBSTER TAIL MKT grilled lemon, clarified butter
	PAN SEARED SCALLOPS 55 soft potato purée, crispy leeks, wild mushrooms

• EXTRAS •

"AU POIVRE STYLE" three pepper crusted, brandy reduction, caramelized onions..... 15
"OSCAR STYLE" red king crab, grilled asparagus, béarnaise sauce..... 35
FOIE GRAS seared..... 30
FOIE GRAS "BUTTER" brandy cured..... 16
SCALLOPS 12 ea
BRANDY PEPPERCORN REDUCTION 7
CHIMICHURRI SAUCE 7
RED WINE REDUCTION 7

• SIDES •

COUNTRY SMASHED POTATOES 15	HAND CUT SEA SALT FRENCH FRIES 14	CHARRED BRUSSELS SPROUTS 16 smoked apple bacon
BAKED IDAHO POTATO 15	POTATO AU GRATIN 17	SAUTÉED GARLIC MUSHROOMS 18
FINGERLING POTATOES 15 salt boiled with confit garlic, fresh herbs	FRESH CRESTE DI GALLO PASTA ... 16 fontina fondue, toasted bread crumbs	DELMONICO CREAMED SPINACH .. 17
POTATO CROQUETTES 16 cheddar cheese, smoked apple bacon, sour cream	CREAM CORN GRATIN 16 roasted poblano peppers, panko, parmesan cheese	BUTTERED FRESH BROCCOLI 15
		BUTTERED FRESH ASPARAGUS 17