



DELMONICO

STEAKHOUSE

Thank you for selecting Delmonico Steakhouse.
We appreciate your business!

Our group dining menu is designed as a four course set menu. The idea is to enjoy a few of our house specialties within a full spectrum of flavors that Chef has to offer. Our portions are hearty enough to satisfy the best of appetites and our staff is dedicated to providing a memorable evening for all of your guests.

In addition to the menu, we also offer a choice of wine services, one of the most popular being the food-wine pairing or you may opt to select wines by the bottle.

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Four Course Dinner Menu \$110 per guest

Host of the event must select one item from each course. Set menu must be established three weeks prior to scheduled dinner event.



Family Style Platters (serves 3-5 guests per platter)

Chilled Alaskan King Crab Legs
Drawn Butter, Herb Emulsion
(\$70 per platter)

Seafood Tower
Alaskan King Crab Legs, Poached Lobster
Tails, Oyster on the Half Shell, Tuna Tartar,
Creole Boiled Shrimp with Cocktail Sauce
and Herb Emulsion
(\$130 per platter)

Course 1 – (choose 1)

Baby Greens and Teardrop Tomatoes
Creole Spiced Croutons, Sherry Vinaigrette and
Shaved Manchego Cheese

Vine-Ripened Heirloom Tomato Salad
Burrata Cheese, Red Onion, Extra Virgin Olive Oil,
Balsamic Vinegar and Torn Local Basil

Petite Iceberg Lettuce Wedges
Wisconsin Buttermilk Blue Cheese Dressing,
Homemade Apple Smoked Bacon and Red Onion

Emeril's Caesar Salad
Parmesan Herb Croutons

Course 2 – (choose 1)

Emeril's New Orleans Barbecue Shrimp
Served with a Petite Rosemary Biscuit

Traditional New Orleans Gumbo
Shrimp & Andouille Sausage

Lobster Bisque
Garnished with Lobster Meat

Creole Boiled Gulf Shrimp Cocktail
Tomato Horseradish Dipping Sauce

Jumbo Lump Crab Cake
With Confit Fennel, Tomato, Fresh Herb Salad
and Herb Emulsion

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.

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Course 3 – (Choose 1)

\$10 per additional entrée choice will apply if more than one item is selected

Grilled Marinated All Natural Chicken Breast
With Roasted Fingerling Potatoes, Whole Garlic, Wild
Mushrooms and Natural Reduction

Seasonal Fish
(Salmon, Red Snapper, Sea Bass*)
Sautéed Seasonal Vegetables,
Lemon Butter Sauce

100% Japanese Wagyu Filet or Wagyu Ribeye *
Garlic Smashed Potatoes, Wild Mushroom Ragout
(MKT Price)
(Wagyu Filet - 2 week notice prior to scheduled event)

Creekstone Ribeye Steak*
Garlic Smashed Potatoes, Wild Mushroom Ragout

Surf and Turf

Served with Duo of House Sauces
(Not available as a choice of)

Petite Filet of Beef* & Alaskan King Crab or
Maine Lobster Tail
(+\$15 per guest)

Petite Filet of Beef* & Crab Stuffed Lobster Tail
(+\$20 per guest)

100% Japanese Wagyu Filet of Beef* &
Lobster Tail
(MKT Price)
(100% Japanese Wagyu Filet - 2 week notice prior to
scheduled event)

**All of Our Beef Selections are Charbroiled
USDA Prime Aged Hand Cut**

Filet Mignon*

New York Strip*

Enhancements

Seasonal Black or White Truffle
(MKT Price)

Cured Foie Gras, Truffle Reduction
(\$25)

**Accompaniments - Served Family Style
+\$12 per side (1 side feeds 4 guests)**

Broccoli

Asparagus

New Orleans Creamed Spinach

Sautéed Garlic Mushrooms

Roasted Fingerling Potatoes &
Whole Garlic with Fresh Herbs

Country Smashed Potatoes

Course 4 – Dessert (choose 1)

**Family Style Dessert Option
(add \$6 per guest)**

Emeril's Banana Cream Pie
Whipped Cream, Chocolate Shavings and
Caramel Sauce

Chocolate Torte
With Caramel Sauce and Fresh Whipped Cream

Cheesecake

Seasonal Fruit Preserve

Peanut Butter Mousse Pie
Graham Cracker Crust, Caramel Sauce,
Salted Peanuts

Located inside The Venetian – Las Vegas
Visit www.emerils.com

Contact: Elizabeth Conn or John Yelvington
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Personalized Printed Menus Available

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