

1895

EMERIL'S DELMONICO

Executive Chef **EMERIL LAGASSE**
Chef de Cuisine **ANTHONY SCANIO**



THE STORY

Emeril's Delmonico is a New Orleans restaurant with a past. Anthony Commander first opened the doors of Delmonico in 1895 on the corner of St. Charles Avenue and Erato Street, where it stands today. In 1880, Mr. Commander's older brother, Emile Commander, had opened Commanders Palace, the now famed Garden District restaurant owned and operated by the Brennan family.

When Anthony Commander first opened Delmonico in New Orleans, the first-floor restaurant was beneath a boxing gymnasium. Original photographs from that time decorate the walls of our restaurant today. In 1911, Mr. Commander sold the restaurant to Anthony LaFranca, who hailed from Sicily and came to New Orleans at the age of twelve. Mr. LaFranca had worked at a local restaurant where he met his wife, Marie Masset. Mr. LaFranca expanded the restaurant and turned the gymnasium into living quarters for his growing family. It was during this time the restaurant truly came into itself and thrived for many years; the menu featured French, Italian, and classic New Orleans dishes alongside exciting cocktails and great wine.

A solid customer base of old New Orleans families, prominent businessmen and movie stars became lifelong friends of the family.

After Mr. LaFranca's death in 1943, and Mrs. LaFranca's death in 1975, daughters Angie Brown and Rose Dietrich graciously and magnificently took the reins of their family's restaurant. Born and raised in Delmonico,

the sisters were idyllic hosts and restaurateurs, who continued and furthered the deep traditions of dining at Delmonico until 1997, when the sisters passed the torch to Chef Emeril Lagasse. Chef Emeril

undertook an extensive historic renovation of the landmark restaurant and continued the Delmonico legacy of the restaurant now known as Emeril's Delmonico.

We continue to serve a modern style of Louisiana's Creole cuisine at this grand dame of New Orleans' culinary tradition. We welcome you to Emeril's Delmonico, our restaurant with a past, where you can enjoy Emeril's warm style of service and experience our food, cocktails, and award-winning wine program.

A New Orleans restaurant with a past.

STARTERS

ROYAL RED SHRIMP COCKTAIL 12
avocado, mango, cilantro, plantain chips

CRISPY PORK CHEEK 11
dirty rice, slow cooked collard greens, green tomato chow chow

JUMBO GRAND ISLE BARBECUE SHRIMP 14
garlic focaccia, lemon

STUFFED BOUDIN BALLS 9
pickled peppers, louisiana cane pepper jelly

STEAK TARTARE 15
foie gras, poblano chile, celery, scallion aioli, grilled baguette

DELMONICO MOJAMA 15
burrata mozzarella, olive salad, focaccia, sesame seed, sweet basil

JUMBO LUMP CRABMEAT REMICK MKT
'nduja, parmesan, butter toasted french bread

BAKED OYSTERS JEAN SAINT MALO 12
andouille, parmesan, crystal hollandaise

SOUPS & SALADS

GUMBO 9

TURTLE SOUP AU SHERRY 10

CRAB, SHRIMP, AND MIRLITON BISQUE 10

MIXED LETTUCES 7
torn herbs, dijon-shallot vinaigrette

GOLDEN BEET SALAD 10
citrus, spiced dates, pistachio brittle, yogurt, date molasses

ROMAINE HEART CAESAR 10
boiled egg, anchovy, parmesan, baguette croutons

ICEBERG LETTUCE 12
apple smoked bacon, point Reyes blue cheese, celery, tomato, buttermilk dressing

SEARED CORIANDER CRUSTED YELLOWFIN TUNA 25
boiled egg, green beans, tomato, kalamata olives, arugula, sweet basil



ARTISAN CHEESES

1 for 6 | 3 for 17 | Artisanal Cheese Board 29

FIOR D'ARANCIO BLUE
italy

BLEU MONT CHEDDAR
wisconsin

RONCAL
spain

SENNERKÄSE WITH FENUGREEK
germany

NABABBO GOAT TALEGGIO
italy



HOUSE MADE CHARCUTERIE & SALUMI

1 for 6 | 3 for 17 | Grand Charcuterie Board 29

CAPOCOLLO

SOPPRESSATA CALABRESE

ANDOUILLE

VENTRICINA

DUCK PROSCIUTTO

PECAN SALAMI

LINGUA

**SAUSAGE
OF THE DAY**

'NDUJA CROSTINI

CHORIZO



ENTREES

GULF SHRIMP BORDELAISE 29

our fresh spaghetti, sun dried tomato, artichoke, black truffle

LOUISIANA DRUM AMANDINE 32

artichoke, fingerling potato, citrus, marcona almonds, delmonico meuniere

PANÉED PORK CHOP 31

chaurice and black eyed pea jambalaya au congri, string beans, creole mustard jus

ROASTED CHICKEN BREAST CLEMENCEAU 28

andouille sausage, sugar snap pea, mushroom, brabant potato, béarnaise

PAN ROASTED SALMON 30

braised lentils du puy, roasted beet, crisp sunchoke-frisée salad, sherry butter

HALF POUND CREEKSTONE BEEF HAMBURGER 18

caramelized onions, cabot clothbound cheddar, french fries



A LA CARTE PRESENTATIONS

8OZ FILET MIGNON 44

**18OZ PRIME BONE IN KANSAS CITY
STRIP STEAK 55**
dry aged in house 21 days

20 OZ PRIME BONE IN RIB EYE 58
dry aged in house 21 days

ACCOUTREMENTS

AU POIVRE 5
4 peppercorn crust,
brandy peppercorn sauce

DIANE 12
roasted exotic mushrooms,
madeira reduction

OSCAR 20
jumbo lump crabmeat,
grilled asparagus, béarnaise

SIDES

8 each

**CARAMELIZED
BRUSSELS SPROUTS**
guanciale, chile butter

FRIED GREEN TOMATOES
two remoulades -
classic red and avocado

BAKED MACARONI & CHEESE
our fresh conchiglie pasta,
fontina, parmesan

CREOLE DIRTY RICE

**BUTTER WHIPPED YUKON
GOLD POTATOES**

FRENCH FRIES
preserved lemon aioli



EMERIL'S
DELMONICO

