

1895

EMERIL'S DELMONICO

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





EMERIL'S
DELMONICO

STEAKS AND PRESENTATION

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

AU POIVRE 5
four peppercorn crust,
brandy peppercorn sauce

PRIME BONE IN KANSAS
CITY STRIP 18 OZ 55
dry aged 21 days

DIANE 12
roasted exotic
mushrooms, madeira
reduction

FILET MIGNON 8OZ 44

OSCAR 20
jumbo lump crabmeat,
grilled asparagus,
béarnaise

SIDES

8 EACH

FRIED GREEN TOMATOES
two remoulades, classic red
and avocado

ROASTED POBLANO AND
CHEDDAR GRITS

CARAMELIZED BRUSSELS
SPROUTS
guanciale, chile butter

FRENCH FRIES
preserved lemon aioli

BROWN BUTTER CREAMED
SPINACH GRATINÉ

BUTTER WHIPPED YUKON
GOLD POTATOES

ENTREES

LOUISIANA CITRUS PAIN PERDU 15

whipped creole cream cheese, toasted pecans, our citrus marmalade

POACHED EGGS AND DEBRIS 20

slow roasted beef brisket, buttermilk biscuit, herb salad, creole mustard hollandaise

PANÉED PORK CHOP 29

sunny side up egg, roasted poblano grits, creole mustard jus

JUMBO LUMP CRABMEAT OMELET 24

boursin cheese, fines herbes

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

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, cobat clothbound cheddar, french fries

DAY DRINKS AT DELMONICO

ESPRESSO MARTINI 8

french truck cold brew, hoodoo chicory coffee liqueur, vodka, vanilla, served up

DELMONICO COFFEE 8

amaro montenegro, brandy, frengelico, espresso, chantilly cream, served hot

CINNAMON TOAST PUNCH 10

cinnamon cereal infused brandy, bourbon & rum, cream, vanilla syrup, served over ice

DELMONICO SANGRIA 8

berries, brandy & red wine or peach, citrus & white wine, served over ice

GIN N' JAM 10

ford's gin, lime, seasonal jam, aquafaba, served up

GARIBALDI 8

campari, fresh orange juice, served over ice

SPRITZ AND GIGGLES 10

aperol, chinola passion fruit liqueur, cava, served over ice

PEACHES AND HERB 8

delmonico comfort (peach and spice infused bourbon), angostura bitters, torched thyme, served over ice

MIMOSA 7

BLOODY MARY 7

THE STORY

Originally opening its doors in 1895, Emeril's Delmonico, located on the famed St. Charles Avenue, is a New Orleans restaurant with a past. Interestingly enough, this restaurant's story does not start in New Orleans, it started in New York City in 1827 when the Delmonico Brothers opened the city's first a la carte restaurant with a public dining room. Featuring fine French Cuisine, cloth covered tables and an extensive printed menu (370 items!), Delmonico's quickly became New York's grandest restaurant and set the tone for the birth of the city's dining society.

A New Orleans restaurant with a past.

Some 70 years later, a New Orleans Saloon owner named Anthony Commander obtained permission and blessings from the Delmonico family to open an independent branch of the famed New York eatery here in New Orleans. Mr. Commander was a younger brother of Emile Commander who originally opened Commanders Palace in 1880 later becoming the famed Garden District restaurant owned by the Brennan's Family still today. When Mr. Commander opened Delmonico in New Orleans, the first floor restaurant was underneath a third floor boxing gymnasium which you can see photographs of decorating the walls of our

restaurant today. In 1911, Mr. Commander sold the restaurant to Anthony LaFranca who hailed from Sicily, came to New Orleans at twelve, and worked at a local restaurant where he met his wife Marie Masset. He came together with his wife's family to purchase the restaurant, then expanding it to the second floor and turned the gymnasium into living quarters for his growing family. It was at 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 good 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 and Rose took over until 1997 when Restaurant Delmonico served its last meal the Monday before Mardi Gras. It was then when Emeril Lagasse took over ownership and after an extensive historic renovation reopened the restaurant as Emeril's Delmonico in 1998. Since then we have continued to serve a modern style of Louisiana's Creole cuisine in a grand dame setting. Through Emeril's warm style of service you can experience our food, cocktails, and award winning wine program.

STARTERS

PECAN PRALINE CINNAMON ROLL 8

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

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

DOZEN CHARGRILLED LOUISIANA OYSTERS 18

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