

# DELMONICO STEAKHOUSE

## LUNCH MENU

Two Courses \$35 per guest | Three Courses \$45 per guest

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



### First Course – (Choose One Maximum)

Organic Baby Mixed Greens Salad  
Creole Spiced Croutons, Sherry Vinaigrette,  
Shaved Manchego Cheese, Teardrop Tomatoes,  
Shaved Red Onions

Baby Arugula Salad  
Shaved Local Apple, Candied Walnuts Tossed  
in Champagne Vinaigrette with  
Buttermilk Bleu Cheese

Lobster Bisque

Heirloom Tomato Soup

### Second Course – (Choose One)

**\*\* \$10 per additional entrée choice will apply if  
more than one item is selected (max of 2 choices)**

Pan Roasted Atlantic Salmon\*  
Sweet Corn, Fresh Basil, Sherry Vinaigrette

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

Creekstone Farm Petite Filet Mignon\*  
With Garlic Smashed Potatoes and  
Emeril's Worcestershire Sauce  
(Add \$10 per guest)

Wild Mushroom Pasta  
White wine butter

### Assorted Mini Desserts (Served Family Style)

Emeril's Banana Cream Pie | Cheesecake  
| Pecan Pie | Flourless Chocolate Torte

Located inside The Venetian – Las Vegas  
Visit [www.emerils.com](http://www.emerils.com)

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Personalized Printed Menus Available

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**\*\* Time limitations cannot be guaranteed when opting to offer a "choice of" for entrée course \*\***

\*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.