

EMERIL LAGASSE  
Owner



IVAN ROJAS  
Chef de Cuisine

## • APPETIZERS •

<b>SELECTED ARTISANAL CHEESES</b> ..... 28	<b>HALF DOZEN RAW OYSTERS ON THE HALF SHELL*</b> .....MKT chef's daily selection with ver jus mignonette	<b>APPLE CURED KUROBUTA BONE-IN BACON</b> ..... 26 pickled watermelon rind, abita root beer glaze
<b>EMERIL'S NEW ORLEANS BARBECUE SHRIMP</b> ..... 28 petite rosemary buttermilk biscuit	<b>CLASSIC STEAK TARTARE*</b> ..... 30 traditional garnishes, toasted baguette	<b>BEEF CARPACCIO*</b> ..... 28 parmesan reggiano, wild arugula, crispy capers, roasted garlic emulsion
<b>ALASKAN RED KING CRAB LEGS</b> .....MKT clarified butter	<b>PAN SEARED FOIE GRAS</b> ..... 38 folded pistachio baklava, seasonal fruit compote, honey grand marnier	<b>HOUSEMADE GNOCCHI POMODORO</b> ..... 22 blistered baby heirloom tomatoes, parmesan reggiano cheese, fresh basil
<b>CREOLE BOILED GULF SHRIMP COCKTAIL</b> ..... 28 tomato horseradish dipping sauce	<b>CHARRED SHISHITO PEPPERS</b> ..... 14 citrus sea salt	<b>PROSCIUTTO WRAPPED BLUE CHEESE</b> ..... 16 stuffed dates, aged balsamic, marcona almonds
<b>EMERIL'S RESERVE STURGEON CAVIAR DEVEILED EGGS*</b> ..... 30 remoulade sauce, teardrop tomatoes	<b>TRUFFLE AND PARMESAN POTATO CHIPS</b> ..... 16	

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

## • SOUPS & SALADS •

<b>TRADITIONAL NEW ORLEANS GUMBO</b> ..... 16	<b>WILTED SPINACH*</b> ..... 21 caramelized pecan bacon, fried poached egg, red onions, warm sherry-bacon vinaigrette	<b>VINE-RIPENED HEIRLOOM TOMATO SALAD</b> ..... 26 burrata cheese, red onion, extra virgin olive oil, balsamic vinegar, fresh basil
<b>LOBSTER BISQUE</b> ..... 23 maine lobster garnish	<b>ORGANIC BABY MIXED GREENS SALAD</b> ..... 17 creole spiced croutons, sherry vinaigrette, teardrop tomatoes, shaved manchego cheese, red onion	<b>ICEBERG LETTUCE WEDGE</b> ..... 19 smoked apple bacon, red onions, buttermilk blue cheese dressing
<b>FRENCH ONION SOUP</b> ..... 16 gruyere cheese crouton, chives		
<b>CAESAR SALAD</b> ..... 42 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

<b>PRIME BONE-IN RIBEYE*</b> ..... 82	<b>GRILLED BUFFALO RIBEYE*</b> ..... 78
20oz Creekstone Farms naturally raised, dry-aged on premises	14oz, chimichurri sauce, smoked sea salt
<b>PRIME BONELESS RIBEYE*</b> ..... 73	<b>KUROBUTA PORK CHOP*</b> ..... 50
16oz Creekstone Farms naturally raised, dry-aged on premises	20oz, herb jus
<b>PRIME BONELESS NEW YORK STRIP*</b> ..... 75	<b>GRILLED JIDORI AIRLINE CHICKEN BREAST</b> ..... 42
16oz Creekstone Farms naturally raised Angus, wet-aged on premises	fingerling potatoes, garlic swiss chard, roasted tomato vinaigrette, aged balsamic
<b>FILET MIGNON*</b> ..... 70	<b>FRESH SPINACH SPAGHETTI</b> ..... 38
9oz Creekstone Farms naturally raised Angus	wild mushrooms, parmesan reggiano cheese, basil pesto
<b>CHATEAUBRIAND*</b> ..... 190	<b>NEW ZEALAND KING SALMON*</b> ..... 48
20oz Creekstone Farms naturally raised Angus, carved tableside for two, fondant potatoes, buttered hericot vert, red wine reduction, béarnaise sauce	beluga lentils, english peas, roasted pepper amarillo sauce
<b>100% JAPANESE WAGYU*</b>	<b>MISO GLAZED GLACIER 51 CHILEAN SEA BASS</b> ..... 65
tiny radishes, crispy garlic, wasabi vinaigrette	okinawa sweet potatoe purée, bok choy
6oz filet mignon ..... 200	<b>ROASTED MAINE LOBSTER TAIL</b> ..... MKT
6oz ribeye ..... 200	grilled lemon, clarified butter
<b>CERTIFIED PIEDMONTESE PETITE FILET MIGNON*</b> ..... 60	<b>PAN SEARED SCALLOPS</b> ..... 55
6oz, olive oil, sea salt, confit garlic, rosemary	soft potato leek purée, wild mushrooms

## • EXTRAS •

<b>"AU POIVRE STYLE"</b> three pepper crusted, brandy reduction, caramelized onions ..... 16
<b>"OSCAR STYLE"</b> red king crab, grilled asparagus, béarnaise sauce ..... 38
<b>FOIE GRAS</b> pan seared ..... 30
<b>FOIE GRAS "BUTTER"*</b> brandy cured ..... 15
<b>SCALLOPS</b> ..... 12 ea
<b>BRANDY PEPPERCORN REDUCTION</b> ..... 8
<b>CHIMICHURRI SAUCE</b> ..... 8
<b>RED WINE REDUCTION</b> ..... 8

## • SIDES •

<b>COUNTRY SMASHED POTATOES</b> ..... 15	<b>HAND CUT SEA SALT STEAK FRIES</b> ..... 14	<b>CREAM CORN GRATIN</b> ..... 18
<b>BAKED IDAHO POTATO</b> ..... 15	<b>ANSON MILLS GRITS</b> ..... 20	roasted poblano peppers, panko, parmesan cheese
<b>FINGERLING POTATOES</b> ..... 16	smoked apple bacon jam, cheddar cheese	<b>SAUTÉED GARLIC MUSHROOMS</b> ..... 20
salt boiled with confit garlic, fresh herbs	<b>LOBSTER MAC &amp; CHEESE FRESH CRESTE DI GALLO PASTA</b> ..... 35	<b>DELMONICO CREAMED SPINACH</b> .. 18
<b>POTATO CROQUETTES</b> ..... 18	fontina fondue, butter poached lobster, toasted bread crumbs	<b>BUTTERED FRESH BROCCOLI</b> ..... 15
cheddar cheese, sour cream, smoked apple bacon	<b>CHARRED BRUSSELS SPROUTS</b> ..... 16	<b>BUTTERED FRESH ASPARAGUS</b> ..... 18
<b>POTATO AU GRATIN</b> ..... 18	garlic honey mustard	