

LUNCH

LUNCH | 11:30 AM - 2:00 PM | DAILY
DINNER | 5:00 PM - 10:00 PM | NIGHTLY

PRIX FIXE MENU STARTS AT \$50
Choose one item from each section - excludes Steakhouse Selections and Sides
+upcharge

STARTERS

FRENCH ONION SOUP

gruyere cheese crouton, chives 16

TRADITIONAL NEW ORLEANS GUMBO

..... 16

LOBSTER BISQUE

maine lobster garnish..... 23

EMERIL'S NEW ORLEANS BARBECUE SHRIMP

petite rosemary buttermilk biscuit..... 28/+8

BEEF CARPACCIO*

parmesan reggiano, wild arugula, crispy capers, roasted garlic emulsion..... 28/+8

ICEBERG LETTUCE WEDGE

smoked apple bacon, red onions, buttermilk blue cheese dressing 19

ORGANIC BABY MIXED GREENS SALAD

creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes, red onions 17

VINE-RIPENED HEIRLOOM TOMATO SALAD

burrata cheese, red onion, extra virgin olive oil, balsamic vinegar, fresh basil..... 26/+5

ENTREES

CREEKSTONE FARMS ANGUS TENDERLOIN SALAD*

romaine hearts, herb emulsion, pickled red onions, herb croutons, shaved radishes, wisconsin blue cheese 28

CREEKSTONE FARMS ANGUS TENDERLOIN SANDWICH*

focaccia bread, tomato balsamic chutney, savoy spinach, herb emulsion..... 28

MUSHROOM CRUSTED CREEKSTONE FARMS PETITE FILET MEDALLIONS*

smoked apple bacon, emeril's homemade worcestershire sauce..... 35/+15

FRIED YOUNG CHICKEN

cornbread waffle, hot honey, pickled Fresno chili 38

NEW ZEALAND KING SALMON*

beluga lentils, english peas, roasted pepper amarillo sauce 48

DELMONICO'S SMASH CHEESEBURGER*

american cheddar cheese, bread and butter pickles on a potato bun 26

FRESH SPINACH SPAGHETTI

wild mushrooms, basil pesto, parmesan reggiano cheese..... 32

add scallops 12 ea

DESSERTS

A SELECTION OF HOMEMADE SORBETS

..... 11

BANANA SPLIT DONUT SUNDAE

cinnamon sugar donuts, homemade banana sorbet, macerated strawberries, chocolate sauce 14

EMERIL'S BANANA CREAM PIE

caramel sauce, chocolate shavings, fresh whipped cream..... 15/+8

STEAKHOUSE SELECTIONS

All of our steak selections are Creekstone Farms hand-cut, Creole seasoned, charbroiled and served with maître d' butter (sauces available upon request)

PRIME BONE-IN RIBEYE*

20oz Creekstone Farms naturally raised, dry-aged on premises 82

PRIME BONELESS RIBEYE*

16oz Creekstone Farms naturally raised, dry-aged on premises 73

PRIME BONELESS NEW YORK STRIP*

16oz Creekstone Farms naturally raised Angus, wet-aged on premises..... 75

FILET MIGNON*

9oz Creekstone Farms naturally raised Angus 70

SIDES

TRUFFLE AND PARMESAN POTATO CHIPS 16

BUTTERED FRESH BROCCOLI 15

DELMONICO CREAMED SPINACH 18

BUTTERED FRESH ASPARAGUS 18

COUNTRY SMASHED POTATOES 15

SAUTÉED GARLIC MUSHROOMS 20

HAND CUT SEA SALT STEAK FRIES 14

POTATO CROQUETTES 18

cheddar cheese, smoked apple bacon, sour cream

*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.