



# DELMONICO

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## STEAKHOUSE

Thank you for selecting Delmonico Steakhouse.  
We appreciate your business!

Our group dining menu is designed as a four course set menu. The idea is to enjoy a few of our house specialties within a full spectrum of flavors that Chef has to offer. Our portions are hearty enough to satisfy the best of appetites and our staff is dedicated to providing a memorable evening for all of your guests.

In addition to the menu, we also offer a choice of wine services, one of the most popular being the food-wine pairing or you may opt to select wines by the bottle.

Visit us at [www.emerilsrestaurants.com](http://www.emerilsrestaurants.com)



# DELMONICO

## STEAKHOUSE

### Four Course Dinner Menu \$175 per guest

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



#### Family Style Platters (Serves 3-5 guests per platter)

##### Chilled Alaskan King Crab Legs

Drawn Butter, Herb Emulsion

\$130 per platter

##### Seafood Tower

Red King Crab Legs, Poached Shrimp,  
Lobster Tails & Oysters on the Half Shell  
with Assorted Sauces

\$190 per Tower

##### Emeril's New Orleans

##### Barbecue Shrimp

Served with a Petite Rosemary Biscuit

\$7 per piece

#### Course 1 – (Choose 1)

##### Baby Greens and Teardrop Tomatoes

Creole Spiced Croutons, Sherry Vinaigrette and  
Shaved Manchego Cheese

##### Vine-Ripened Heirloom Tomato Salad

Burrata Cheese, Red Onion, Extra Virgin Olive Oil,  
Balsamic Vinegar and Torn Local Basil

##### Petite Iceberg Lettuce Wedges

Wisconsin Buttermilk Blue Cheese Dressing,  
Homemade Apple Smoked Bacon and Red Onion

##### Emeril's Caesar Salad

Parmesan Herb Croutons

#### Course 2 – (Choose 1)

##### Traditional New Orleans Gumbo

Shrimp & Andouille Sausage

##### Lobster Bisque

Garnished with Lobster Meat

##### Creole Boiled Gulf Shrimp Cocktail

Tomato Horseradish Dipping Sauce

##### Heirloom Tomato Soup

Whipped Ricotta, Fresh Basil

\*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. All menus & prices are subject to change at Chef's discretion.

# DELMONICO STEAKHOUSE

## Course 3 – (Choose 1)

**\$10 per additional entrée choice will apply if more than one item is selected**

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

Seasonal Fish  
(Salmon, Red Snapper, Sea Bass\*)  
Sautéed Seasonal Vegetables,  
Lemon Butter Sauce

100% Japanese Wagyu Filet or Wagyu Ribeye \*  
Garlic Smashed Potatoes, Red Wine Mushroom Ragout  
(MKT Price)  
(Wagyu Filet - 2 week notice prior to scheduled event)

Creekstone Ribeye Steak\*  
Garlic Smashed Potatoes, Red Wine Mushroom Ragout

### **Surf and Turf**

Served with Duo of House Sauces  
**(Not available as a choice of)**

Petite Filet of Beef\* & Alaskan King Crab or  
Maine Lobster Tail  
(+\$45 per guest)

100% Japanese Wagyu Filet of Beef\* &  
Lobster Tail  
(MKT Price)  
(100% Japanese Wagyu Filet - 2 week notice prior to  
scheduled event)

**All of Our Beef Selections are Charbroiled  
USDA Prime Aged Hand Cut**

Filet Mignon\*  
New York Strip\*

### Enhancements

Seasonal Black or White Truffle  
(MKT Price)

Cured Foie Gras, Truffle Reduction  
(\$30)

**Accompaniments - Served Family Style  
+\$16 per side (1 side feeds 4 guests)**

Broccoli  
Asparagus  
New Orleans Creamed Spinach  
Sautéed Garlic Mushrooms  
Roasted Fingerling Potatoes &  
Whole Garlic with Fresh Herbs  
Country Smashed Potatoes

## Course 4 – Dessert (Choose 1)

**Family Style Dessert Option  
(add \$6 per guest)**

Emeril's Banana Cream Pie  
Whipped Cream, Chocolate Shavings and  
Caramel Sauce

Chocolate Torte  
With Caramel Sauce and Fresh Whipped Cream

Cheesecake  
Seasonal Fruit Preserve

Peanut Butter Mousse Pie  
Graham Cracker Crust, Caramel Sauce,  
Salted Peanuts

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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