



DELMONICO

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



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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 2-3 Guests per Platter)

Chilled Alaskan King Crab Legs GF
Drawn Butter, Herb Emulsion
\$130 per platter

Seafood Tower GF
Red King Crab Legs, Poached Shrimp,
Lobster Tails & Oyster 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 v
Creole Spiced Croutons, Sherry Vinaigrette and
Shaved Manchego Cheese

Vine-Ripened Heirloom Tomato Salad GF, v
Burrata Cheese, Red Onion, Extra Virgin Olive Oil,
Balsamic Vinegar and Torn Local Basil

Petite Iceberg Lettuce Wedges GF
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 GF
Garnished with Lobster Meat

Creole Boiled Gulf Shrimp Cocktail GF
Tomato Horseradish Dipping Sauce

Heirloom Tomato Soup GF, v, VG
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.
GF- Gluten Free, V- Vegetarian, VG- Vegan

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Course 3 – (Choose 1)

**+\$10 Per Guest for Additional Entrée Choice/
MAX 2 CHOICES**

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

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

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

Creekstone Ribeye Steak* GF
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 GF
(+\$45 Per Guest)

100% Japanese Wagyu Filet of Beef* &
Lobster Tail GF
(+MKT Price Per Guest)
(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* GF

New York Strip* GF

Enhancements

Seasonal Black or White Truffle GF, V, VG
(+MKT Price Per Guest)

Cured Foie Gras, Truffle Reduction GF
(+\$30 Per Guest)

**Accompaniments - Served Family Style
+\$16 per side (1 side feeds 2-3 guests)**

Broccoli V

Asparagus V

New Orleans Creamed Spinach V

Sautéed Garlic Mushrooms V

Roasted Fingerling Potatoes &
Whole Garlic with Fresh Herbs VG

Country Smashed Potatoes V

Course 4 – Dessert (Choose 1)

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

Chocolate Torte GF, v
With Caramel Sauce and Fresh Whipped Cream

Cheesecake v
Seasonal Fruit Preserve

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

Family Style Dessert Option
Chef Selected Dessert Trio
(+\$6 Per Guest)

Located inside the Venetian – Las Vegas
Visit www.emerils.com

Contact:
Elizabeth Conn
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Office: 702.216.6770

Personalized Printed Menus Available

Gift Ideas – Please call for details
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