

EMERIL LAGASSE
Owner



IVAN ROJAS
Chef de Cuisine

APPETIZERS

APPLE CURED KUROBUTA BONE-IN BACON 23 pickled watermelon rind, Abita root beer glaze	HALF DOZEN RAW OYSTERS ON THE HALF SHELL*MKT Chef's daily selection with ver jus mignonette	TRUFFLE AND PARMESAN POTATO CHIPS 14
EMERIL'S NEW ORLEANS BARBECUE SHRIMP 28 petite rosemary buttermilk biscuit	CLASSIC STEAK TARTARE* 26 traditional garnishes, toasted baguette	BEEF CARPACCIO* 26 parmesan reggiano, wild arugula, crispy capers, roasted garlic emulsion
ALASKAN RED KING CRAB LEGSMKT clarified butter	POACHED LOBSTER DEVEILED EGGS 26 remoulade sauce, teardrop tomatoes	FRESH ANGEL HAIR POMODORO 17 blistered tomatoes, fresh basil, parmesan reggiano cheese
CREOLE BOILED GULF SHRIMP COCKTAIL 28 tomato horseradish dipping sauce	PAN SEARED FOIE GRAS 35 beignet, orange marmalade, seasonal berry compote, fresh mint	PROSCIUTTO WRAPPED BLUE CHEESE 15 stuffed dates, aged balsamic, marcona almonds
	CHARRED SHISHITO PEPPERS 14 citrus sea salt	

SEAFOOD TOWER* 190 red king crab legs, poached shrimp, lobster tails and oysters on the half shell with assorted sauces

SOUPS & SALADS

TRADITIONAL NEW ORLEANS GUMBO 16	WILTED SPINACH* 19 caramelized pecan bacon, fried poached egg, red onions, warm sherry-bacon vinaigrette	VINE-RIPENED HEIRLOOM TOMATO SALAD 22 burrata cheese, red onion, extra virgin olive oil, balsamic vinegar, fresh basil
LOBSTER BISQUE 21 Maine lobster garnish	ORGANIC BABY MIXED GREENS SALAD 15 creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes, red onion	ICEBERG LETTUCE WEDGE 18 smoked apple bacon, red onions, buttermilk blue cheese dressing
FRENCH ONION SOUP 15 fontina cheese crouton, chives		
CAESAR SALAD 38 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 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

PRIME BONE-IN RIBEYE* 75 20oz Creekstone Farms naturally raised, dry-aged on premises	100% JAPANESE WAGYU* braised daikon, farmer's market radish salad, black garlic sauce 6oz filet mignon 185 6oz ribeye 185
PRIME BONELESS RIBEYE* 70 16oz Creekstone Farms naturally raised, dry-aged on premises	DOUBLE CUT KUROBUTA PORK CHOP* 48 20oz, herb jus
PRIME BONELESS NEW YORK STRIP* 68 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	NEW ZEALAND KING SALMON* 46 warm roasted vegetable salad, salsa verde
FILET MIGNON* 60 9oz Creekstone Farms naturally raised Angus	CHILEAN SEA BASS 53 salt boiled fingerling potatoes, saffron broth, marinated olives, petite green fennel salad
CHATEAUBRIAND* 170 20oz Creekstone Farms naturally raised Angus, carved tableside for two, asparagus, garlic fingerling potatoes, red wine reduction, béarnaise sauce	ROASTED MAINE LOBSTER TAIL MKT grilled lemon, clarified butter
CERTIFIED PIEDMONTESE PETITE FILET MIGNON* 52 6oz, olive oil, sea salt, confit garlic, rosemary	FRIED CHICKEN 38 roasted corn relish, herb vinaigrette
	PAN SEARED SCALLOPS 55 fresh pappardelle pasta, broccolini, wild mushrooms, nage butter sauce

• EXTRAS •

"AU POIVRE STYLE" three pepper crusted, brandy reduction, caramelized onions 15
"OSCAR STYLE" red king crab, grilled asparagus, béarnaise sauce 35
FOIE GRAS seared 27
FOIE GRAS "BUTTER" brandy cured 15
SCALLOPS 12 ea
BRANDY PEPPERCORN REDUCTION 7
CHIMICHURRI SAUCE 7
RED WINE REDUCTION 7

• SIDES •

COUNTRY SMASHED POTATOES 14	HAND CUT SEA SALT FRENCH FRIES 14	CHARRED BRUSSEL SPROUTS 15 smoked apple bacon
BAKED IDAHO POTATO 14	FRESH CRESTE DI GALLO PASTA ... 16 fontina fondue, toasted bread crumbs	SAUTÉED GARLIC MUSHROOMS ... 17
FINGERLING POTATOES 15 salt boiled with confit garlic, fresh herbs	CREAM CORN GRATIN 16 roasted poblano peppers, panko, parmesan cheese	DELMONICO CREAMED SPINACH .. 15
POTATO CROQUETTES 16 cheddar cheese, smoked apple bacon, sour cream		BUTTERED FRESH BROCCOLI 14
		BUTTERED FRESH ASPARAGUS 16