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.

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

STRENGTHS

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 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

SIDES

TRUFFLE AND PARMESAN POTATO CHIPS ...............................................16

BUTTERED FRESH BROCCOLI.................................................................15

DELMONICO CREAMED SPINACH.............................................................18

BUTTERED FRESH ASPARAGUS...............................................................18

SAUTEED GARLIC MUSHROOMS.............................................................20

COUNTRY SMASHED POTATOES............................................................15

HAND CUT SEA SALT STEAK FRIES.......................................................14

POTATO CROQUETTES
cheddar cheese, smoked apple bacon, sour cream.....................................18

ENTRÉES

SHELLFISH

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

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

ORGANIC BABY MIXED GREENS SALAD
creole seasoned croutons, sherry vinaigrette, shaved manchego cheese, teardown tomatoes, red onions...........17

VINE-RIPENED HEIRLOOM TOMATO SALAD
burrata cheese, red onion, extra virgin olive oil, balsamic vinegar, fresh basil........28/+5

FILET LETTUCE WEDGE
smoked apple bacon, red onions, buttermilk blue cheese dressing.............19

STEWED GREENS

STEAKHOUSE SELECTIONS

All of our steak selections are Creekstone Farms hand-cut, Creole seasoned, charbroiled and served with maitre 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

*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.