

EMERIL LAGASSE
Owner



IVAN ROJAS
Chef de Cuisine

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

STARTERS

FRENCH ONION SOUP fontina cheese crouton, chives.....15	BEEF CARPACCIO* parmesan reggiano, wild arugula, crispy capers, roasted garlic emulsion26/+8	ORGANIC BABY MIXED GREENS SALAD creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes, red onions15
TRADITIONAL NEW ORLEANS GUMBO16	ICEBERG LETTUCE WEDGE smoked apple bacon, red onions, buttermilk blue cheese dressing18	VINE-RIPENED HEIRLOOM TOMATO SALAD burrata cheese, red onion, extra virgin olive oil, balsamic vinegar, fresh basil.....22/+5
LOBSTER BISQUE maine lobster garnish.....21		
EMERIL'S NEW ORLEANS BARBECUE SHRIMP petite rosemary buttermilk biscuit.....28/+8		

ENTRÉES

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 CHICKEN roasted corn relish, herb vinaigrette38	
NEW ZEALAND KING SALMON* warm roasted vegetable salad, salsa verde.....46	
DELMONICO'S BACON CHEESEBURGER* apple bacon and cheddar cheese on a brioche roll.....26	
PAPPARDELLE PASTA fresh pappardelle pasta, broccolini, wild mushrooms, nage butter sauce.....32 add scallops.....12 ea	

DESSERTS

A SELECTION OF HOMEMADE SORBETS11	
STRAWBERRY SHORTCAKE sweet biscuit, vanilla pastry cream, fresh whipped cream.....11	
EMERIL'S BANANA CREAM PIE caramel sauce, chocolate shavings, fresh whipped cream15/+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 premises75	PRIME BONELESS RIBEYE* 16oz Creekstone Farms naturally raised, dry-aged on premises70
PRIME BONELESS NEW YORK STRIP* 16oz Creekstone Farms naturally raised Angus, wet-aged on premises.....68	FILET MIGNON* 9oz Creekstone Farms naturally raised Angus60

SIDES

TRUFFLE AND PARMESAN POTATO CHIPS14
BUTTERED FRESH BROCCOLI14
DELMONICO CREAMED SPINACH15
BUTTERED FRESH ASPARAGUS16
SAUTÉED GARLIC MUSHROOMS17
HAND CUT SEA SALT FRENCH FRIES14

*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.