

EMERIL LAGASSE
Owner



IVAN ROJAS
Chef de Cuisine

• APPETIZERS •

SELECTED ARTISANAL CHEESES... 28

EMERIL'S NEW ORLEANS

BARBECUE SHRIMP 28
petite rosemary buttermilk biscuit

ALASKAN RED KING

CRAB LEGSMKT
clarified butter

CREOLE BOILED

GULF SHRIMP COCKTAIL 28
tomato horseradish dipping sauce

PETROSSIAN STURGEON CAVIAR

DEVILED EGGS* 30
remoulade sauce,
teardrop tomatoes

HALF DOZEN RAW OYSTERS

ON THE HALF SHELL*MKT
chef's daily selection with
ver jus mignonette

CLASSIC STEAK TARTARE*

..... 32
traditional garnishes,
toasted baguette
prepared tableside

PAN SEARED FOIE GRAS

..... 38
profiterole, seasonal fruit compote,
saba

CHARRED SHISHITO PEPPERS

..... 16
soy garlic, hot honey, toasted
hazelnuts

TRUFFLE AND PARMESAN

POTATO CHIPS 16

APPLE CURED KUROBUTA

BONE-IN BACON 26
pickled watermelon rind,
abita root beer glaze

BEEF CARPACCIO*

..... 30
parmesan reggiano, wild arugula,
roasted garlic emulsion,
crispy capers

OVEN DRIED TOMATO & THREE CHEESE RAVIOLIS

..... 22
normandy butter, fresh basil

BRAISED CHARRED

SPANISH OCTOPUS 28
andouille potato hash,
chili oil, garlic aioli

SEAFOOD TOWER*MKT

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

PETROSSIAN STURGEON CAVIAR SERVICE*MKT

traditional garnishes, corn blinis, citrus crème fraîche

• SOUPS & SALADS •

TRADITIONAL NEW ORLEANS

GUMBO 16

LOBSTER BISQUE

..... 23
maine lobster garnish

FRENCH ONION SOUP

..... 16
gruyere cheese crouton, chives

CAESAR SALAD

..... 42
prepared tableside for two

WILTED SPINACH*

..... 21
caramelized pecan bacon,
fried poached egg, red onions,
warm sherry-bacon vinaigrette

ORGANIC

BABY MIXED GREENS SALAD

..... 17
creole spiced croutons, sherry
vinaigrette, teardrop tomatoes,
shaved manchego cheese,
red onion

VINE-RIPENED

HEIRLOOM TOMATO SALAD

..... 26
burrata cheese, red onion,
balsamic vinegar, fresh basil,
extra virgin olive oil

ICEBERG LETTUCE WEDGE

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

*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.

**An automatic service charge of 20% will be added to the check for parties of 10 or more.

EMERIL LAGASSE
Owner



IVAN ROJAS
Chef de Cuisine

• STEAKS & ENTRÉES •

All of our steak selections are Creekstone Farms all-natural, hand-cut, hormone and antibiotic free,
Creole seasoned, charbroiled and served with maître d' butter
Bread available upon request

PRIME BONE-IN RIBEYE* 89 20oz Creekstone Farms naturally raised, dry-aged on premises	AMERICAN WAGYU MISHIMA ULTRA COULLOTE* 70 10oz, caramelized shallot bourbon butter
PRIME BONELESS RIBEYE* 85 16oz Creekstone Farms naturally raised, dry-aged on premises	CERTIFIED PIEDMONTESE PETITE FILET MIGNON* 65 6oz, olive oil, sea salt, confit garlic, rosemary
PRIME BONELESS NEW YORK STRIP* 78 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	KUROBUTA PORK CHOP* 50 20oz, herb jus
FILET MIGNON* 78 9oz Creekstone Farms naturally raised Angus	JIDORI CHICKEN 42 local mushrooms, wild arugula, green harissa
CHATEAUBRIAND* 200 20oz Creekstone Farms naturally raised Angus, carved tableside for two, Delmonico potatoes, grilled asparagus, red wine reduction, béarnaise sauce	FAROE ISLAND SALMON* 48 roasted corn succotash, teardrop tomatoes, herb oil
100% JAPANESE WAGYU* trumpet mushrooms, black garlic butter	GLACIER 51 CHILEAN SEA BASS 67 red curry sauce, spiced fingerling potatoes, herb salad
6oz filet mignon 210	ROASTED MAINE LOBSTER TAIL MKT grilled lemon, clarified butter
6oz ribeye 210	SEAFOOD PASTA 57 fresh tagliatelle pasta, gulf shrimp, diver scallops, roasted tomatoes, red pepper saffron sauce

• EXTRAS •

"AU POIVRE STYLE" three pepper crusted, brandy reduction, caramelized onions..... 16
"OSCAR STYLE" jumbo lump blue crab, grilled asparagus, béarnaise sauce 38
FOIE GRAS pan seared 30
FOIE GRAS "BUTTER"* brandy cured 15
BRANDY PEPPERCORN REDUCTION 8
CHIMICHURRI SAUCE 8
RED WINE REDUCTION 8

• SIDES •

COUNTRY SMASHED POTATOES 15	HAND CUT SEA SALT STEAK FRIES 14	SAUTÉED GARLIC MUSHROOMS 20
BAKED IDAHO POTATO 15	LOBSTER MAC & CHEESE FRESH CRESTE DI GALLO PASTA 35	DELMONICO CREAMED SPINACH .. 18
POTATO CROQUETTES 18 cheddar cheese, sour cream, smoked apple bacon	fontina fondue, butter poached lobster, toasted bread crumbs	BUTTERED FRESH BROCCOLI 15
POTATO AU GRATIN 18	CREAM CORN GRATIN 18 roasted poblano peppers, panko, parmesan cheese	BUTTERED FRESH ASPARAGUS 18