

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

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

BEEF CARPACCIO*

parmesan reggiano, wild arugula,
crispy capers, roasted garlic
emulsion 28/+8

ICEBERG LETTUCE WEDGE

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

ORGANIC BABY MIXED GREENS SALAD

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

VINE-RIPENED HEIRLOOM TOMATO SALAD

burrata cheese, red onion, extra
virgin olive oil, balsamic vinegar,
fresh basil 26/+5

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 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

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 premises 82

PRIME BONELESS NEW YORK STRIP*

16oz Creekstone Farms naturally
raised Angus, wet-aged
on premises..... 75

PRIME BONELESS RIBEYE*

16oz Creekstone Farms naturally
raised, dry-aged on premises 73

FILET MIGNON*

9oz Creekstone Farms naturally
raised Angus 70

SIDES

TRUFFLE AND PARMESAN POTATO CHIPS 16

BUTTERED FRESH BROCCOLI..... 15

DELMONICO CREAMED SPINACH..... 18

BUTTERED FRESH ASPARAGUS 18

SAUTÉED GARLIC MUSHROOMS 20

COUNTRY SMASHED POTATOES 15

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

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

*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.