

# APPETIZERS

## Crispy Fried Calamari

*Smoked Tomato Sauce, Olive Salad and Parmesan Cheese \$14.00*

## Roasted Butternut Squash Ravioli

*Duck Confit, Sage Brown Butter Sauce, Dusted with Toasted Hazelnuts and Parmesan Cheese \$17.00*

## Emeril's New Orleans Barbecue Shrimp

*Served with a Petite Rosemary Biscuit \$18.00*

## Ahi Tuna & Salmon Tartare

*With Cucumber Salad and Wasabi Aioli \$18.00*

## Jumbo Lump Crab Cake

*With Confit Fennel, Tomato, Fresh Herb Salad and Herb Emulsion \$18.00*

## Creole Boiled Gulf Shrimp Cocktail

*Tomato Horseradish Dipping Sauce \$18.00*

## Classic Steak Tartare

*Traditional Garnishes and Toast Points \$18.00*

Selected Artisanal Cheeses \$20.00

# SOUPS & SALADS

## Traditional New Orleans Gumbo \$11.00

*Chicken & Andouille Sausage*

Lobster Bisque \$12.50

## Spinach & Radicchio Salad

*With Apple Rosemary Vinaigrette and Warm Pistachio Crusted Goat Cheese Cake \$13.00*

## Organic Baby Mixed Greens Salad

*Creole Spiced Croutons, Sherry Vinaigrette, Shaved Manchego Cheese \$13.00  
Roasted Teardrop Tomatoes and Shaved Red Onion*

## Iceberg Lettuce Wedges

*Homemade Apple Smoked Bacon, Blue Cheese Crumbles and Shaved Red Onion \$13.00*

## Vine Ripened Heirloom Tomato Salad

*Red Onion, Mozzarella Cheese, Extra Virgin Olive Oil and Balsamic Vinegar \$17.00*

## Caesar Salad

*Prepared Tableside for Two Persons \$30.00*

*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 higher risk if these foods are consumed raw or uncooked.*

## ENTREES

*All of Our Beef Selections are Charbroiled USDA Prime Aged, Hand Cut, Creole Seasoned and served with Fresh Maitre d' Butter*

Bone In Rib Steak	\$52.00
Ribeye Steak	\$46.00
Bone In New York Strip Steak	\$46.00
Filet Mignon	\$48.00

### Chateaubriand

*Carved Tableside for Two Persons and served with Vegetable of the Day \$105.00*

### Pepper Seared Ahi Tuna

*With Olive Tapenade and Roasted Red Pepper Aioli \$42.00*

### Roasted Rack of Colorado Lamb

*With Fresh Herb Popover and Truffle Sauce \$48.00*

### Twin Falls Natural Pork Tenderloin

*Steens Cane Syrup Braised Bacon with Cooked Greens & Creole Mustard Reduction \$40.00*

### Grilled Marinated Organic Chicken Breast

*With Roasted Fingerling Potatoes and Whole Garlic, Wild Mushrooms and Natural Reduction \$36.00*

### Delmonico's Jumbo Australian Lobster Tail

*Braised with White Wine & Aromatic Vegetables Served Tableside  
Market Price*

### "Tournedos au Poivre"

*Grilled Petite Beef Medallions with Roasted Shallots & Haricot Vert, Parmesan Crusted Baked Tomato and Brandy Peppercorn Sauce \$50.00*

### Emeril's BBQ Salmon

*With Andouille Sausage Potato Hash, Spicy Onion Crust and Homemade Worcestershire Sauce \$40.00*

### Spicy Jumbo Shrimp & Fresh Fettuccini Pasta

*With Andouille Sausage, Parmesan Cheese & Basil \$38.00*

*Signature Steak Sauces available upon request*

DELMONICO SIDES \$9.00

Vegetable of the Day

New Orleans Creamed Spinach

Sautéed Garlic Mushrooms

Baked Cheddar Bacon Anson Mills Grits

Roasted Fingerling Potatoes and Whole Garlic with Fresh Herbs

Country Smashed Potatoes

Cheddar and Bacon Twice Baked Potato

Baked Idaho Potato *with Green Onions, Sour Cream, Cheddar Cheese and Bacon*

Truffle Parmesan Potato Chips \$10.50