

# Delmonico Steakhouse

## DINNER MENU

Executive Chef: Emeril Lagasse

Chef de Cuisine: Sean Roe

### APPETIZERS

Crispy Fried Calamari Smoked Tomato Sauce, Olive Salad and Parmesan Cheese	14
Roasted Butternut Squash Ravioli Duck Confit, Sage Brown Butter Sauce, Dusted with Toasted Hazelnuts and Parmesan Cheese	17
Emeril's New Orleans Barbecue Shrimp Served with a Petite Rosemary Biscuit	18
Ahi Tuna & Salmon Tartare With Cucumber Salad and Wasabi Aioli	18
Jumbo Lump New Orleans Crab Remoulade Cocktail With Bibb Lettuce, Avocado and Ravigote Sauce	18
Creole Boiled Gulf Shrimp Cocktail Tomato Horseradish Dipping Sauce	18
Classic Steak Tartare Traditional Garnishes and Toast Points	20

### SOUPS & SALADS

Soup of the Day	10
Lobster Bisque	12.50
Fresh Spinach and House Cured Bacon Sharp Cheddar, Hard Cooked Egg and Warm Honey Shallot	13
Sliced Tomato Salad Shaved Red Onions, Blue Cheese and Herb Vinaigrette	14
Baby Greens and Teardrop Tomatoes Creole Spiced Croutons, Sherry Vinaigrette and Shaved Manchego Cheese	13
Iceberg Lettuce Wedges Homemade Apple Smoked Bacon, Blue Cheese Crumbles and Shaved Red Onion	13
Caesar Salad Prepared Tableside for Two Persons	28

## ENTREES

Bone In Rib Steak	52
Ribeye Steak	46
Bone In New York Strip Steak	46
Filet Mignon	48
Chateaubriand Carved Tableside for Two Persons and served with Vegetable of the Day	105
Pan Roasted Alaskan Halibut With Sweet Corn Pancetta Stew, Roasted Tomatoes & Fresh Basil	42
Roasted Rack of Colorado Lamb With Fresh Herb Popover and Truffle Sauce	48
Twin Falls Natural Pork Tenderloin Steens Cane Syrup Braised Bacon with Cooked Greens & Creole Mustard Reduction	40
Grilled Marinated Organic Chicken Breast With Roasted Fingerling Potatoes and Whole Garlic, Wild Mushrooms and Natural Reduction	36
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
Emeril's BBQ Salmon With Andouille Sausage Potato Hash, Spicy Onion Crust and Homemade Worcestershire Sauce	40

## SIDES

Vegetables of the Day	9
New Orleans Creamed Spinach	9
Sautéed Garlic Mushrooms	9
Baked Cheddar Bacon Anson Mills Grits	9
Roasted Fingerling Potatoes and Whole Garlic with Fresh Herbs	9
Country Smashed Potatoes	9
Cheddar and Bacon Twice Baked Potato	9
Baked Idaho Potato with Green Onions, Sour Cream, Cheddar Cheese and Bacon	9

## DESSERTS

Chocolate Peanut Butter Torte Peanut Butter Swirl Ice Cream and Warm Blackberry Caramel	10
Classic Carrot Cake Coconut Cream Cheese Frosting and Vanilla Pineapple Sorbet	10
Individual Pecan Pie Oatmeal Shortbread Crust, Vanilla Bean Ice Cream and Caramel Sauce	10
Molten Kahlúa Mochaccino Coffee Ice Cream, Candied Citrus and Toasted Hazelnuts	10
Warm Banana Bread Pudding Oreo Ice Cream and Fudge Sauce	10
White Chocolate Crème Brulee Lemon Drop Cookies	10
New York Style Cheesecake Graham Cracker Hazelnut Crust and Strawberry Coulis	10
Emeril's Banana Cream Pie Whipped Cream, Chocolate Shavings and Caramel Sauce	10
A Selection of Homemade Sorbets	10