

EMERIL LAGASSE
Owner



DANIEL TEDEROUS
Chef de Cuisine

• A P P E T I Z E R S •

**APPLE CURED KUROBUTA
BONE-IN BACON**..... 18
pickled watermelon rind,
Abita root beer glaze

**EMERIL'S NEW ORLEANS
BARBECUE SHRIMP** 20
petite rosemary
buttermilk biscuit

**ALASKAN RED KING
CRAB LEGS** 70
clarified butter, herb emulsion

**HALF DOZEN RAW OYSTERS
ON THE HALF SHELL***MKT
Chef's daily selection with
ver jus mignonette

CLASSIC STEAK TARTARE* 25
traditional garnishes,
toasted baguette

**TRUFFLE AND PARMESAN
POTATO CHIPS**..... 12

**FRESH ANGEL HAIR
"POMODORO"** 14
blistered tomatoes, fresh basil and
parmesan reggiano cheese

**CREOLE BOILED GULF
SHRIMP COCKTAIL** 20
tomato horseradish
dipping sauce

SEAFOOD TOWER* 130
red king crab legs, poached shrimp, lobster tails and oysters on the half shell with assorted sauces

• S O U P S & S A L A D S •

**TRADITIONAL NEW ORLEANS
GUMBO** 14

LOBSTER BISQUE 18
Maine lobster garnish

WILTED SPINACH* 16
caramelized pecan bacon,
fried poached egg, red onions and
warm sherry-bacon vinaigrette

**ORGANIC
BABY MIXED GREENS SALAD** 14
creole spiced croutons,
sherry vinaigrette, shaved
manchego cheese, teardrop
tomatoes and red onion

**VINE-RIPENED
HEIRLOOM TOMATO SALAD** 20
burrata cheese, red onion,
extra virgin olive oil,
balsamic vinegar and basil

*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.



• STEAKS & ENTRÉES •

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

PRIME BONE-IN RIBEYE* 62 20oz Creekstone Farms naturally raised, dry-aged on premises	DOUBLE CUT KUROBUTA PORK CHOP* 40 18oz, herb jus
PRIME RIBEYE* 58 16oz Creekstone Farms naturally raised, dry-aged on premises	CHILEAN SEA BASS 50 salt boiled fingerling potatoes, saffron broth, marinated olives and petite green fennel salad
PRIME BONELESS NEW YORK STRIP* 58 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	ROASTED MAINE LOBSTER TAIL MKT grilled lemon and clarified butter
FILET MIGNON* 56 9oz Creekstone Farms naturally raised Angus	HERB MARINATED CHICKEN BREAST 36 roasted parmesan potatoes, wild arugula and herb emulsion
"SURF & TURF"* 60 Creekstone Farms naturally raised Angus petite filet medallions, butter poached lobster, red wine reduction and béarnaise sauce	

• EXTRAS •

"AU POIVRE STYLE" three pepper crusted, brandy reduction and caramelized onions 12
"OSCAR STYLE" red king crab, grilled asparagus and béarnaise 30
BRANDY PEPPERCORN REDUCTION 6
CHIMICHURRI SAUCE 6
RED WINE REDUCTION 6

• SIDES •

COUNTRY SMASHED POTATOES 9	FINGERLING POTATOES 12 salt boiled with confit garlic and fresh herbs	SAUTÉED GARLIC MUSHROOMS ... 14
BAKED IDAHO POTATO 9	BUTTERED FRESH ASPARAGUS ... 16	DELMONICO CREAMED SPINACH .. 12
POTATO CROQUETTES 11 bacon, Vermont cheddar, sour cream & chives	FRESH CRESTE DI GALLO PASTA ... 13 fontina fondue and toasted bread crumbs	