

**EMERIL LAGASSE**  
Owner



**RONNIE RAINWATER**  
Chef de Cuisine

## APPETIZERS

### APPLE CURED KUROBUTA BONE-IN BACON

pickled watermelon rind,  
Abita root beer glaze ..... 18

### EMERIL'S NEW ORLEANS BARBECUE SHRIMP

petite rosemary buttermilk biscuit ..... 20

### ALASKAN RED KING CRAB LEGS

clarified butter, herb emulsion ..... 70

### HALF DOZEN RAW OYSTERS ON THE HALF SHELL\*

Chef's daily selection with  
ver jus mignonette ..... MKT

### CLASSIC STEAK TARTARE\*

traditional garnishes,  
toasted baguette ..... 25

### PAN SEARED FOIE GRAS

pecan crusted pain perdu, preserved  
tart cherries, winter orange syrup ..... 30

### TRUFFLE AND PARMESAN

POTATO CHIPS ..... 12

### CHARRED SHISHITO PEPPERS

citrus sea salt, California olive oil ..... 10

### CRISPY BRAISED SPANISH OCTOPUS

warm fingerling potato & olive salad,  
salsa verde and petite greens ..... 23

### CREOLE BOILED GULF SHRIMP COCKTAIL

tomato horseradish dipping sauce ..... 20

### ROASTED MARROW BONES

sweet onion marmalade, baguette toast  
and sea salt ..... 17

### BLUE CHEESE STUFFED LA QUERCIA PROSCIUTTO WRAPPED DATES

crushed Marcona almonds and aged  
balsamic vinegar ..... 12

### SELECTED ARTISANAL CHEESES ..... 25

### SEAFOOD TOWER\*

red king crab legs, poached shrimp, lobster tails, oysters on the half shell and tuna tartare with assorted sauces ..... 130

## SOUPS & SALADS

### TRADITIONAL NEW ORLEANS

GUMBO ..... 14

### LOBSTER BISQUE

Maine lobster garnish ..... 18

### HEIRLOOM TOMATO SOUP

whipped ricotta and fresh basil ..... 13

### FRENCH ONION SOUP

fontina baguette crouton ..... 13

### CAESAR SALAD

prepared tableside for two ..... 34

### WILTED SPINACH\*

caramelized pecan bacon, fried  
poached egg, red onions and  
warm sherry-bacon vinaigrette ..... 16

### ORGANIC BABY MIXED GREENS SALAD

creole spiced croutons, sherry  
vinaigrette, shaved manchego cheese,  
teardrop tomatoes and red onion ..... 14

### PETITE ICEBERG LETTUCE WEDGES

Wisconsin buttermilk blue cheese  
dressing, apple smoked bacon  
and red onion ..... 15

### VINE-RIPENED HEIRLOOM TOMATO SALAD

burrata cheese, red onion, extra virgin  
olive oil, balsamic vinegar and basil ..... 20

### FARMER'S MARKET PEARS & LOLA ROSA

radicchio, honey champagne  
vinaigrette, spiced pecans and triple  
cream cheese ..... 16

### BEEF CARPACCIO\*

parmesan reggiano, wild arugula, crispy  
capers and roasted garlic emulsion ..... 25

### RED KING CRAB DEVILED EGGS

mâche lettuce ..... 15

\*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 & CHOPS •

All of our steak selections are hand-cut, creole seasoned, charbroiled and served with maître d'butter (with the exception of the Piedmontese and Wagyu steaks, sauces available upon request)

### **BONE-IN RIBEYE\***

20oz U.S.D.A. prime, dry-aged on premises..... 60

### **RIBEYE\***

16oz U.S.D.A. prime, dry-aged on premises..... 56

### **BONE-IN NEW YORK STRIP\***

16oz U.S.D.A. prime, dry-aged on premises..... 55

### **FILET MIGNON\***

9oz Creekstone Farms naturally raised Angus..... 54

### **CHATEAUBRIAND\***

20oz Creekstone Farms naturally raised Angus, carved  
tableside for two, asparagus and Lyonnaise potatoes ..... 140

### **DOUBLE CUT KUROBUTA PORK CHOP\***

18oz, herb jus..... 40

### **CERTIFIED PIEDMONTESE\***

olive oil, sea salt, roasted garlic, rosemary

16oz Boneless New York Strip..... 60

6oz Petite Filet Mignon ..... 50

### **100% JAPANESE WAGYU\***

brown butter turnips, grilled King Trumpet mushrooms and red  
wine reduction

6oz Ribeye ..... 110

6oz Filet Mignon ..... 115

## • EXTRAS •

**"AU POIVRE STYLE"** three pepper crusted, brandy reduction and caramelized Cipollini onions..... 12

**"OSCAR STYLE"** red king crab, grilled asparagus and béarnaise..... 30

### **FOIE GRAS**

seared..... 20

### **FOIE GRAS "BUTTER"**

brandy cured..... 16

### **RED WINE REDUCTION**

..... 6

**BRANDY PEPPERCORN REDUCTION**..... 6

**CHIMICHURRI SAUCE**..... 6

## • ENTRÉES •

**EMERIL'S BBQ SALMON\*** potato and andouille sausage hash, spicy onion crust and homemade Worcestershire..... 38

**CHILEAN SEA BASS** tomato saffron broth, fennel-olive salad and fingerling potatoes..... 50

**BUTTERMILK FRIED YOUNG CHICKEN** stewed red beans, griddled cornbread, wilted chicory and creole tomato glaze..... 36

**RABBIT "PORCHETTA"** La Quercia prosciutto, rainbow carrots and whole grain mustard reduction..... 38

**ROASTED MAINE LOBSTER TAIL** grilled lemon and clarified butter..... 75

**SEARED SEA SCALLOPS & HERB GNOCCHI** wild mushrooms and ham hock broth..... 42

**GULF SHRIMP & TORCHIO PASTA** guanciale, wild mushrooms, white wine butter and toasted bread crumbs..... 38

## • SIDES •

**COUNTRY SMASHED POTATOES**..... 9

**POTATO GRATIN**..... 14

**BUTTERED FRESH BROCCOLI**..... 9

**STEAK FRIES**..... 10

**BAKED IDAHO POTATO**..... 9

**SAUTÉED GARLIC MUSHROOMS**..... 14

**DUCK FAT FINGERLING POTATOES**..... 12

**BUTTERED FRESH ASPARAGUS**..... 14

**DELMONICO CREAMED SPINACH**..... 12

### **TWICE BAKED POTATO**

bacon and Vermont cheddar ..... 9

### **BAKED ANSON MILLS GRITS**

bacon and Vermont white cheddar .... 12

**CREAMED CORN GRATINÉE**..... 14