

EMERIL LAGASSE  
Owner



IVAN ROJAS  
Chef de Cuisine

## APPETIZERS

<b>SELECTED ARTISANAL CHEESES</b> ..... 28	<b>HALF DOZEN RAW OYSTERS ON THE HALF SHELL*</b> .....MKT chef's daily selection with ver jus mignonette	<b>APPLE CURED KUROBUTA BONE-IN BACON</b> ..... 26 pickled watermelon rind, abita root beer glaze
<b>EMERIL'S NEW ORLEANS BARBECUE SHRIMP</b> ..... 28 petite rosemary buttermilk biscuit	<b>CLASSIC STEAK TARTARE*</b> ..... 32 traditional garnishes, toasted baguette	<b>BEEF CARPACCIO*</b> ..... 30 parmesan reggiano, wild arugula, crispy capers, roasted garlic emulsion
<b>ALASKAN RED KING CRAB LEGS</b> .....MKT clarified butter	<b>PAN SEARED FOIE GRAS</b> ..... 38 apple turnover, bourbon maple apple compote, toasted pecans	<b>BRAISED PORK &amp; CHEESE RAVIOLIS</b> ..... 22 butternut squash espuma, lemon gremolata
<b>CREOLE BOILED GULF SHRIMP COCKTAIL</b> ..... 28 tomato horseradish dipping sauce	<b>CHARRED SHISHITO PEPPERS</b> ..... 14 citrus sea salt	<b>PROSCIUTTO WRAPPED BLUE CHEESE</b> ..... 16 stuffed dates, aged balsamic, marcona almonds
<b>EMERIL'S RESERVE STURGEON CAVIAR DEVEILED EGGS*</b> ..... 30 remoulade sauce, teardrop tomatoes	<b>TRUFFLE AND PARMESAN POTATO CHIPS</b> ..... 16	

<b>SEAFOOD TOWER*</b> ..... 190 red king crab legs, poached shrimp, lobster tails and oysters on the half shell with assorted sauces
<b>EMERIL'S RESERVE STURGEON CAVIAR SERVICE*</b> .....MKT traditional garnishes, toast points, citrus crème fraîche

## SOUPS & SALADS

<b>TRADITIONAL NEW ORLEANS GUMBO</b> ..... 16	<b>WILTED SPINACH*</b> ..... 21 caramelized pecan bacon, fried poached egg, red onions, warm sherry-bacon vinaigrette	<b>VINE-RIPENED HEIRLOOM TOMATO SALAD</b> ..... 26 burrata cheese, red onion, extra virgin olive oil, balsamic vinegar, fresh basil
<b>LOBSTER BISQUE</b> ..... 23 maine lobster garnish	<b>ORGANIC BABY MIXED GREENS SALAD</b> ..... 17 creole spiced croutons, sherry vinaigrette, teardrop tomatoes, shaved manchego cheese, red onion	<b>ICEBERG LETTUCE WEDGE</b> ..... 19 smoked apple bacon, red onions, buttermilk blue cheese dressing
<b>FRENCH ONION SOUP</b> ..... 16 gruyere cheese crouton, chives		
<b>CAESAR SALAD</b> ..... 42 prepared tableside for two		

\*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.

\*\*An automatic service charge of 20% will be added to the check for parties of 10 or more.



## • STEAKS & ENTRÉES •

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

<b>PRIME BONE-IN RIBEYE*</b> ..... 87 20oz Creekstone Farms naturally raised, dry-aged on premises	<b>CERTIFIED PIEDMONTESE PETITE FILET MIGNON*</b> ..... 60 6oz, olive oil, sea salt, confit garlic, rosemary
<b>PRIME BONELESS RIBEYE*</b> ..... 78 16oz Creekstone Farms naturally raised, dry-aged on premises	<b>GRILLED BUFFALO RIBEYE*</b> ..... 78 14oz, chimichurri sauce, smoked sea salt
<b>PRIME BONELESS NEW YORK STRIP*</b> ..... 75 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	<b>KUROBUTA PORK CHOP*</b> ..... 50 20oz, herb jus
<b>FILET MIGNON*</b> ..... 75 9oz Creekstone Farms naturally raised Angus	<b>ROASTED CORNBREAD STUFFED JIDORI CHICKEN</b> ..... 42 baby carrots, beurre noir sauce
<b>CHATEAUBRIAND*</b> ..... 200 20oz Creekstone Farms naturally raised Angus, carved tableside for two, fondant potatoes, local mushrooms, red wine reduction, béarnaise sauce	<b>NEW ZEALAND KING SALMON*</b> ..... 48 stewed butter beans, local mushrooms, herb oil
<b>100% JAPANESE WAGYU*</b> marinated local mushrooms, black garlic sauce 6oz filet mignon ..... 210 6oz ribeye ..... 210	<b>GLACIER 51 CHILEAN SEA BASS</b> ..... 65 cauliflower risotto, lemon grass sauce
	<b>ROASTED MAINE LOBSTER TAIL</b> ..... MKT grilled lemon, clarified butter
	<b>PAN SEARED SCALLOPS</b> ..... 55 pappardelle pasta, spaghetti squash, local mushrooms, herb butter

## • EXTRAS •

<b>"AU POIVRE STYLE"</b> three pepper crusted, brandy reduction, caramelized onions ..... 16
<b>"OSCAR STYLE"</b> red king crab, grilled asparagus, béarnaise sauce ..... 38
<b>FOIE GRAS</b> pan seared ..... 30
<b>FOIE GRAS "BUTTER"*</b> brandy cured ..... 15
<b>SCALLOPS</b> ..... 12 ea
<b>BRANDY PEPPERCORN REDUCTION</b> ..... 8
<b>CHIMICHURRI SAUCE</b> ..... 8
<b>RED WINE REDUCTION</b> ..... 8

## • SIDES •

<b>COUNTRY SMASHED POTATOES</b> ..... 15	<b>HAND CUT SEA SALT STEAK FRIES</b> ..... 14	<b>CREAM CORN GRATIN</b> ..... 18 roasted poblano peppers, panko, parmesan cheese
<b>BAKED IDAHO POTATO</b> ..... 15	<b>ANSON MILLS GRITS</b> ..... 20 smoked apple bacon jam, cheddar cheese	<b>SAUTÉED GARLIC MUSHROOMS</b> ..... 20
<b>FINGERLING POTATOES</b> ..... 16 salt boiled with confit garlic, fresh herbs	<b>LOBSTER MAC &amp; CHEESE FRESH CRESTE DI GALLO PASTA</b> ..... 35 fontina fondue, butter poached lobster, toasted bread crumbs	<b>DELMONICO CREAMED SPINACH</b> .. 18
<b>POTATO CROQUETTES</b> ..... 18 cheddar cheese, sour cream, smoked apple bacon	<b>CHARRED BRUSSELS SPROUTS</b> ..... 16 garlic honey mustard	<b>BUTTERED FRESH BROCCOLI</b> ..... 15
<b>POTATO AU GRATIN</b> ..... 18		<b>BUTTERED FRESH ASPARAGUS</b> ..... 18