



PRIX FIXE MENU STARTS AT \$50
Choose one item from each section - excludes Steakhouse Selections and Sides
+upcharge

STARTERS

FRENCH ONION SOUP gruyere cheese crouton, chives 16	EMERIL'S RESERVE STURGEON CAVIAR DEVEILED EGGS* remoulade sauce, teardrop tomatoes.....30	ORGANIC BABY MIXED GREENS SALAD creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes, red onions 17
TRADITIONAL NEW ORLEANS GUMBO 16	BEEF CARPACCIO* parmesan reggiano, wild arugula, crispy capers, roasted garlic emulsion 30/+8	VINE-RIPENED HEIRLOOM TOMATO SALAD burrata cheese, red onion, extra virgin olive oil, balsamic vinegar, fresh basil..... 26/+5
LOBSTER BISQUE maine lobster garnish.....23	ICEBERG LETTUCE WEDGE smoked apple bacon, red onions, buttermilk blue cheese dressing 19	
EMERIL'S NEW ORLEANS BARBECUE SHRIMP petite rosemary buttermilk biscuit..... 28/+8		

ENTRÉES

CREEKSTONE FARMS ANGUS TENDERLOIN SALAD* romaine hearts, herb emulsion, pickled red onions, herb croutons, shaved radishes, wisconsin blue cheese..... 28
CREEKSTONE FARMS ANGUS TENDERLOIN SANDWICH* focaccia bread, tomato balsamic chutney, savoy spinach, herb emulsion..... 28
MUSHROOM CRUSTED CREEKSTONE FARMS PETITE FILET MEDALLIONS* smoked apple bacon, emeril's homemade worcestershire sauce 35/+15
FRIED JIDORI CHICKEN cornbread waffle, hot honey, pickled fresno chili..... 42
NEW ZEALAND KING SALMON* seasonal beans, salsa verde, english peas tapenade, local mushrooms..... 48
DELMONICO SMASH CHEESEBURGER american cheddar cheese, bread and butter pickles on a potato bun 26
TORCHIO PASTA smoked soffritto, local mushrooms, basil 32 add scallops..... 12 ea

EXTRAS

FOIE GRAS BUTTER brandy cured..... 15
BRANDY PEPPERCORN REDUCTION 8
CHIMICHURRI SAUCE 8
RED WINE REDUCTION 8

DESSERTS

A SELECTION OF HOMEMADE SORBETS ... 11
CHOCOLATE SUNDAE candied cocoa nibs, chocolate macarons, fresh whipped cream 15
EMERIL'S BANANA CREAM PIE caramel sauce, chocolate shavings, fresh whipped cream 15/+8

STEAKHOUSE SELECTIONS

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

PRIME BONE-IN RIBEYE* 20oz Creekstone Farms naturally raised, dry-aged on premises 87	PRIME BONELESS RIBEYE* 16oz Creekstone Farms naturally raised, dry-aged on premises 78
PRIME BONELESS NEW YORK STRIP* 16oz Creekstone Farms naturally raised Angus, wet-aged on premises..... 75	FILET MIGNON* 9oz Creekstone Farms naturally raised Angus 75

SIDES

TRUFFLE AND PARMESAN POTATO CHIPS 16
BUTTERED FRESH BROCCOLI 15
DELMONICO CREAMED SPINACH 18
BUTTERED FRESH ASPARAGUS 18
SAUTÉED GARLIC MUSHROOMS 20
COUNTRY SMASHED POTATOES 15
HAND CUT SEA SALT STEAK FRIES 14
POTATO CROQUETTES 18 cheddar cheese, smoked apple bacon, sour cream

*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.