



DELMONICO

STEAKHOUSE

Thank you for selecting Delmonico Steakhouse.
We appreciate your business!

Our group dining menu is designed as a four course set menu. The idea is to enjoy a few of our house specialties within a full spectrum of flavors that Chef has to offer. Our portions are hearty enough to satisfy the best of appetites and our staff is dedicated to providing a memorable evening for all of your guests.

In addition to the menu, we also offer a choice of wine services, one of the most popular being the food-wine pairing or you may opt to select wines by the bottle.

Located inside the Venetian – Las Vegas
Visit www.theemerilgroup.com

Contact:
Elizabeth Aponte
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Office: 702.216.6770

*Add your logo to your custom pre-fixe menu
(Please provide png or jpg with your selections)*

DELMONICO

STEAKHOUSE

4 COURSE DINNER MENU

\$175 per guest

Host of the event must select one item from each course. Set menu must be established three weeks prior to scheduled dinner event.



Starters - Family Style Platters

Chilled Alaskan King Crab Legs ^{gf}

(Serves 2-3 Guests per order)
Drawn Butter, Herb Emulsion

\$130 per platter

Seafood Tower ^{gf}

(Serves 2-3 Guests per order)
Red King Crab Legs, Poached Shrimp,
Lobster Tails & Oyster on the Half Shell
with Assorted Sauces

\$225 per tower

Emeril's New Orleans

Barbecue Shrimp

\$7 per piece

Course 1 – (Select 1)

Baby Greens and Teardrop Tomatoes ^v

Creole Spiced Croutons, Sherry Vinaigrette and
Shaved Manchego Cheese

Vine-Ripened Heirloom Tomato Salad ^{gf},

^v Burrata Cheese, Red Onion, Extra Virgin Olive
Oil, Balsamic Vinegar and Torn Local Basil

Petite Iceberg Lettuce Wedges ^{gf}

Wisconsin Buttermilk Blue Cheese Dressing,
Apple Smoked Bacon and Red Onion

Emeril's Caesar Salad

Parmesan Herb Croutons

Course 2 – (Select 1)

Traditional New Orleans Gumbo

Shrimp & Andouille Sausage

Lobster Bisque ^{gf}

Garnished with Lobster Meat

Creole Boiled Gulf Shrimp Cocktail ^{gf}

Tomato Horseradish Dipping Sauce

Heirloom Tomato Soup ^{gf, v}

Whipped Ricotta, Fresh Basil

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.

gf- Gluten Free, v- Vegetarian, vg- Vegan

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Course 3 – (Select 1)

**+\$10 Per Guest for 1 Additional Entrée Choice/
2 SELECTIONS MAXIMUM**

*All Steak Selections are Creekstone Farms,
All-Natural & Hand Cut.
(Select One Steak)*

Prime Ribeye Steak* gf

Garlic Smashed Potatoes, Red Wine Mushroom Ragout

Filet Mignon* gf

Prime New York Strip* gf

Petite Filet of Beef* & Alaskan King Crab or

Maine Lobster Tail gf

Served with Duo of House Sauces

Not available as a "choice of"

+\$45 Per Guest

100% Japanese Wagyu Filet or Wagyu Ribeye * gf

Garlic Smashed Potatoes, Red Wine Mushroom Ragout

Not available as a "choice of"

+MKT Per Guest

100% Japanese Wagyu Filet of Beef* &

Lobster Tail gf

Not available as a "choice of"

+MKT Per Guest

**(WAGYU orders need a 2 week notice prior to scheduled event with
payment confirmation & CANNOT be CANCELED)**

Course 3 - Options Continued

Grilled Marinated Chicken Breast gf

Fingerling Potatoes, Whole Garlic, Wild Mushrooms
and Natural Reduction

Pan Roasted Salmon or Red Snapper* gf **Sea Bass +\$25 Price Per Guest if Selected**

Sautéed Seasonal Vegetables,
Lemon Butter Sauce

ACCOMPANIMENTS - Served Family Style

+\$18 per side (1 side feeds 2-3 guests)

Broccoli v

Asparagus v

New Orleans Creamed Spinach v

Sautéed Garlic Mushrooms v

Country Smashed Potatoes v

Fingerling Potatoes, Whole Garlic, Fresh Herbs vg

Course 4 – (Select 1)

Emeril's Banana Cream Pie v

Whipped Cream, Chocolate Shavings and
Caramel Sauce

Chocolate Torte gf, v

Caramel Sauce and Fresh Whipped Cream

Cheesecake v

Seasonal Fruit Preserve

Peanut Butter Mousse Pie v

Graham Cracker Crust, Caramel Sauce,
Salted Peanuts

Family Style Dessert Option

Chef Selected Dessert Trio

+\$6 Per Guest

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