



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, chives16	EMERIL'S RESERVE STURGEON CAVIAR DEVEILED EGGS* remoulade sauce, teardrop tomatoes.....30/+8	ORGANIC BABY MIXED GREENS SALAD creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes, red onions17
TRADITIONAL NEW ORLEANS GUMBO16	BEEF CARPACCIO* parmesan reggiano, wild arugula, crispy capers, roasted garlic emulsion30/+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 dressing19	
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
JIDORI CHICKEN SANDWICH brie cheese, seasonal apples, preserved lemon ricotta, wild arugula, pickled red onions...28
FAROE ISLAND SALMON* salsify purée, roasted root vegetables, herb oil.....30/+15
DELMONICO SMASH CHEESEBURGER american cheddar cheese, bread and butter pickles on a potato bun26
BRAISED PORK & CHEESE RAVIOLIS pea tendrils, lemon gremolata.....22
MEATBALLS pomodoro sauce, toasted focaccia, parmesan cheese25

EXTRAS

FOIE GRAS BUTTER brandy cured15
BRANDY PEPPERCORN REDUCTION8
CHIMICHURRI SAUCE8
RED WINE REDUCTION8

DESSERTS

A SELECTION OF HOMEMADE SORBETS ...11
WAGYU WHOOPIE PIE cream cheese filling, caramel sauce, candied cocoa nibs.....15
EMERIL'S BANANA CREAM PIE caramel sauce, chocolate shavings, fresh whipped cream15/+8

STEAKHOUSE SELECTIONS

All of our steak selections are Creekstone Farms all-natural, hand-cut, hormone and antibiotic free, 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 premises89	FILET MIGNON* 9oz Creekstone Farms naturally raised Angus78
PRIME BONELESS NEW YORK STRIP* 16oz Creekstone Farms naturally raised Angus, wet-aged on premises.....78	CERTIFIED PIEDMONTESE PETITE FILET MIGNON* 6oz, olive oil, sea salt, confit garlic, rosemary.....65
PRIME BONELESS RIBEYE* 16oz Creekstone Farms naturally raised, dry-aged on premises85	

SIDES

TRUFFLE AND PARMESAN POTATO CHIPS16
BUTTERED FRESH BROCCOLI15
DELMONICO CREAMED SPINACH18
BUTTERED FRESH ASPARAGUS18
SAUTÉED GARLIC MUSHROOMS20
COUNTRY SMASHED POTATOES15
HAND CUT SEA SALT STEAK FRIES14
POTATO CROQUETTES18 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.