

EMERIL LAGASSE
Owner



IVAN ROJAS
Chef de Cuisine

• APPETIZERS •

SELECTED ARTISANAL CHEESES 28	HALF DOZEN RAW OYSTERS ON THE HALF SHELL*MKT	APPLE CURED KUROBUTA BONE-IN BACON 26
EMERIL'S NEW ORLEANS BARBECUE SHRIMP 28	chef's daily selection with ver jus mignonette	pickled watermelon rind, abita root beer glaze
ALASKAN RED KING CRAB LEGSMKT	CLASSIC STEAK TARTARE* 32	BEEF CARPACCIO* 30
clarified butter	traditional garnishes, toasted baguette	parmesan reggiano, wild arugula, roasted garlic emulsion, crispy capers
CREOLE BOILED GULF SHRIMP COCKTAIL 28	PAN SEARED FOIE GRAS 38	OVEN DRIED TOMATO & THREE CHEESE RAVIOLIS 22
tomato horseradish dipping sauce	profiterole, seasonal fruit compote, saba	normandy butter, fresh basil
EMERIL'S RESERVE STURGEON CAVIAR DEVEILED EGGS* 30	CHARRED SHISHITO PEPPERS 16	BRAISED CHARRED SPANISH OCTOPUS 26
remoulade sauce, teardrop tomatoes	soy garlic, hot honey, toasted hazelnuts	andouille potato hash, chili oil, garlic aioli
	TRUFFLE AND PARMESAN POTATO CHIPS 16	

SEAFOOD TOWER*MKT

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

EMERIL'S RESERVE STURGEON CAVIAR SERVICE*MKT

traditional garnishes, toast points, citrus crème fraîche

• SOUPS & SALADS •

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

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• STEAKS & ENTRÉES •

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
Bread available upon request

PRIME BONE-IN RIBEYE* 89 20oz Creekstone Farms naturally raised, dry-aged on premises	AMERICAN WAGYU MISHIMA ULTRA COULLOTE* 70 10oz, caramelized shallot bourbon butter
PRIME BONELESS RIBEYE* 85 16oz Creekstone Farms naturally raised, dry-aged on premises	CERTIFIED PIEDMONTESE PETITE FILET MIGNON* ... 65 6oz, olive oil, sea salt, confit garlic, rosemary
PRIME BONELESS NEW YORK STRIP* 78 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	KUROBUTA PORK CHOP* 50 20oz, herb jus
FILET MIGNON* 78 9oz Creekstone Farms naturally raised Angus	JIDORI CHICKEN 42 local mushrooms, wild arugula, green harissa
CHATEAUBRIAND* 200 20oz Creekstone Farms naturally raised Angus, carved tableside for two, Delmonico potatoes, charred brussels sprouts, red wine reduction, béarnaise sauce	FAROE ISLAND SALMON* 48 roasted corn succotash, teardrop tomatoes, herb oil
100% JAPANESE WAGYU* trumpet mushrooms, black garlic butter	GLACIER 51 CHILEAN SEA BASS 67 red curry sauce, spiced fingerling potatoes, herb salad
6oz filet mignon 210	ROASTED MAINE LOBSTER TAIL MKT grilled lemon, clarified butter
6oz ribeye 210	SEAFOOD PASTA 57 fresh tagliatelle pasta, gulf shrimp, diver scallops, roasted tomatoes, red pepper saffron sauce

• EXTRAS •

"AU POIVRE STYLE" three pepper crusted, brandy reduction, caramelized onions..... 16
"OSCAR STYLE" jumbo lump blue crab, grilled asparagus, béarnaise sauce..... 38
FOIE GRAS pan seared 30
FOIE GRAS "BUTTER"* brandy cured 15
BRANDY PEPPERCORN REDUCTION 8
CHIMICHURRI SAUCE 8
RED WINE REDUCTION 8

• SIDES •

COUNTRY SMASHED POTATOES 15	HAND CUT SEA SALT STEAK FRIES 14	SAUTÉED GARLIC MUSHROOMS 20
BAKED IDAHO POTATO 15	LOBSTER MAC & CHEESE FRESH CRESTE DI GALLO PASTA 35	DELMONICO CREAMED SPINACH .. 18
POTATO CROQUETTES 18 cheddar cheese, sour cream, smoked apple bacon	fontina fondue, butter poached lobster, toasted bread crumbs	BUTTERED FRESH BROCCOLI 15
POTATO AU GRATIN 18	CREAM CORN GRATIN 18 roasted poblano peppers, panko, parmesan cheese	BUTTERED FRESH ASPARAGUS 18