

EMERIL LAGASSE
Owner



IVAN ROJAS
Chef de Cuisine

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	CREOLE BOILED GULF SHRIMP COCKTAIL tomato horseradish dipping sauce 28/+8	ICEBERG LETTUCE WEDGE smoked apple bacon, red onions, buttermilk blue cheese dressing 19
TRADITIONAL NEW ORLEANS GUMBO 16	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 onions 17
LOBSTER BISQUE maine lobster garnish 23	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
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* roasted corn succotash, teardrop tomatoes, herb oil 30/+15
DELMONICO SMASH CHEESEBURGER american cheddar cheese, bread and butter pickles on a potato bun 26
OVEN DRIED TOMATO & THREE CHEESE RAVIOLIS normandy butter and fresh basil 22
MEATBALLS pomodoro sauce, toasted focaccia, parmesan cheese 25

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
WAGYU WHOOPIE PIE cream cheese filling, caramel sauce, candied cocoa nibs 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, 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 premises 89	FILET MIGNON* 9oz Creekstone Farms naturally raised Angus 78
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 premises 85	

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.