

EMERIL LAGASSE
Owner



DANIEL TEDEROUS
Chef de Cuisine

• APPETIZERS •

**APPLE CURED KUROBUTA
BONE-IN BACON** 20
pickled watermelon rind,
Abita root beer glaze

**EMERIL'S NEW ORLEANS
BARBECUE SHRIMP** 25
petite rosemary buttermilk biscuit

**ALASKAN RED KING
CRAB LEGS** MKT
clarified butter

**CREOLE BOILED
GULF SHRIMP COCKTAIL** 25
tomato horseradish dipping sauce

**HALF DOZEN RAW OYSTERS
ON THE HALF SHELL*** MKT
Chef's daily selection with
ver jus mignonette

CLASSIC STEAK TARTARE* 25
traditional garnishes,
toasted baguette

PAN SEARED FOIE GRAS 35
balsamic honey strawberries,
buttermilk waffle, candied creole
spiced pecans

**TRUFFLE AND PARMESAN
POTATO CHIPS** 13

BEEF CARPACCIO* 25
parmesan reggiano, wild arugula,
crispy capers and roasted garlic
emulsion

**FRESH ANGEL HAIR
"POMODORO"** 14
blistered tomatoes, fresh basil and
parmesan reggiano cheese

SEAFOOD TOWER* 175
red king crab legs, poached shrimp, lobster tails and oysters on the half shell with assorted sauces

• SOUPS & SALADS •

**TRADITIONAL NEW ORLEANS
GUMBO** 14

LOBSTER BISQUE 19
Maine lobster garnish

FRENCH ONION SOUP 15
fontina & gruyere cheese,
toasted baguette

CAESAR SALAD 37
prepared tableside for two

WILTED SPINACH* 18
caramelized pecan bacon,
fried poached egg, red onions and
warm sherry-bacon vinaigrette

**ORGANIC
BABY MIXED GREENS SALAD** 15
creole spiced croutons, sherry
vinaigrette, shaved manchego
cheese, teardrop tomatoes and red
onion

**VINE-RIPENED
HEIRLOOM TOMATO SALAD** 22
burrata cheese, red onion,
extra virgin olive oil,
balsamic vinegar and basil

LITTLE GEM LETTUCE 24
red king crab, avocado, heirloom
tomatoes and green goddess
dressing

*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 uncooked.



• STEAKS & ENTRÉES •

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

PRIME BONE-IN RIBEYE* 65 20oz Creekstone Farms naturally raised, dry-aged on premises	100% JAPANESE WAGYU* english pea puree, grilled trumpet mushroom, pea tendrils, red wine reduction 6oz ribeye 135 6 oz filet mignon 140
PRIME BONELESS RIBEYE* 60 16oz Creekstone Farms naturally raised, dry-aged on premises	DOUBLE CUT KUROBUTA PORK CHOP* 42 18oz, herb jus
PRIME BONELESS NEW YORK STRIP* 62 16oz Creekstone Farms naturally raised Angus, wet-aged on premises	COLORADO RACK OF LAMB* 60 warm spring vegetable farro salad and chimichurri sauce
FILET MIGNON* 58 9oz Creekstone Farms naturally raised Angus	CHILEAN SEA BASS 50 salt boiled fingerling potatoes, saffron broth, marinated olives and petite green fennel salad
CHATEAUBRIAND* 165 20oz Creekstone Farms naturally raised Angus, carved tableside for two, asparagus, garlic fingerling potatoes, red wine reduction and béarnaise sauce	ROASTED MAINE LOBSTER TAIL MKT grilled lemon and clarified butter
CERTIFIED PIEDMONTESE PETITE FILET MIGNON* 52 6oz, olive oil, sea salt, confit garlic and rosemary	HERB MARINATED CHICKEN BREAST 38 sweet corn succotash, lemon vinaigrette
	PAN SEARED SCALLOPS 50 fresh pappardelle pasta, english peas, wild mushrooms, fresh herbs, roasted garlic lemon cream

• EXTRAS •

"AU POIVRE STYLE" three pepper crusted, brandy reduction and caramelized onions 15
"OSCAR STYLE" red king crab, grilled asparagus and béarnaise 32
FOIE GRAS seared 25
FOIE GRAS "BUTTER" brandy cured 15
SCALLOPS 12 ea
BRANDY PEPPERCORN REDUCTION 6
CHIMICHURRI SAUCE 6
RED WINE REDUCTION 6

• SIDES •

COUNTRY SMASHED POTATOES 10	FINGERLING POTATOES 14 salt boiled with confit garlic and fresh herbs	SAUTÉED GARLIC MUSHROOMS 16
BAKED IDAHO POTATO 10	BUTTERED FRESH ASPARAGUS 16	DELMONICO CREAMED SPINACH .. 14
POTATO CROQUETTES 15 bacon, Vermont cheddar, sour cream & chives	FRESH CRESTE DI GALLO PASTA ... 14 fontina fondue and toasted bread crumbs	CREAMED CORN GRANTINEE 15
		BUTTERED FRESH BROCCOLI 12