

Delmonico Steakhouse

APPETIZERS

SEAFOOD TOWER* 130

*Red King Crab Legs, Poached Shrimp, Lobster Tails,
Oysters on the Half Shell and Tuna Tartare with
Assorted Sauces*

APPLE CURED KUROBUTA BONE-IN BACON 17

with Pickled Watermelon Rind and Abita Root Beer Glaze

EMERIL'S NEW ORLEANS BARBECUE SHRIMP 20

Petite Rosemary Buttermilk Biscuit

RED WINE BRAISED OCTOPUS 16

*with Saffron Fregola, Marinated Olives, Roasted Tomatoes
and Extra Virgin Olive Oil*

AHI TUNA & SALMON TARTARE* 19

Cucumber Salad and Wasabi Aioli

PAN SEARED FOIE GRAS 25

with Local Honey Glazed Apples and Brioche Toast

HALF DOZEN RAW OYSTERS ON THE HALF SHELL* MKT

Chefs Daily Selection with Ver Jus

ALASKAN RED KING CRAB LEGS 65

with Clarified Butter & Herb Emulsion

TRUFFLE AND PARMESAN POTATO CHIPS 12

CREOLE BOILED GULF SHRIMP COCKTAIL 20

Tomato Horseradish Dipping Sauce

CLASSIC STEAK TARTARE* 18

Traditional Garnishes and Toasted Baguette

SELECTED ARTISANAL CHEESES 22

SOUPS & SALADS

TRADITIONAL NEW ORLEANS GUMBO 14

Shrimp & Andouille Sausage

LOBSTER BISQUE 16

with Maine Lobster Garnish

HEIRLOOM TOMATO SOUP 14

with Grilled Ricotta Cheese Sandwich

WILTED SPINACH & FRISÉE* 16

*with Caramelized Pecan Bacon, Fried Poached Egg, Red
Onions and Warm Sherry-Bacon Vinaigrette*

ORGANIC BABY MIXED GREENS SALAD 14

*Creole Spiced Croutons, Sherry Vinaigrette, Shaved Man-
chego Cheese, Teardrop Tomatoes and Red Onion*

PETITE ICEBERG LETTUCE WEDGES 15

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

VINE-RIPENED HEIRLOOM TOMATO SALAD 18

*with Burrata Cheese, Red Onion, Extra Virgin Olive Oil,
Balsamic Vinegar and Local Basil*

CAESAR SALAD* 34

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 higher risk if these foods are consumed raw or uncooked*

STEAKS & CHOPS

All of Our Steak Selections are Hand-Cut, Creole Seasoned, Charbroiled and served with Maitre d' Butter
(with the exception of the Piedmontese and Wagyu steaks, sauces available upon request)

BONE-IN RIBEYE* 55

U.S.D.A. Prime, Dry-Aged on Premises

RIBEYE* 51

U.S.D.A. Prime, Dry-Aged on Premises

BONE-IN NEW YORK STRIP* 50

U.S.D.A. Prime, Dry-Aged on Premises

FILET MIGNON* 52

Creekstone Farms Naturally Raised Angus

CERTIFIED PIEDMONTSE*

Olive Oil, Sea Salt, Roasted Garlic, Rosemary

- Boneless New York Strip **60**
- Petite Filet Mignon **50**

CHATEAUBRIAND* 120

*Creekstone Farms Naturally Raised Angus, Carved
Tableside for Two Asparagus & Garlic Smashed
Potatoes*

DOUBLE CUT KUROBUTA PORK CHOP* 38

with Herb Jus

COLORADO RACK OF LAMB* 55

with Roasted Cipollini Onions and Chimichurri Sauce

100% A-4 JAPANESE WAGYU*

*Okinawa Sweet Potatoes, Himalaya Sea Salt and Petite
Radish Salad*

- Ribeye **90**
- Filet Mignon **95**

EXTRAS

“OSCAR STYLE” 22

*Jumbo Lump Crab, Grilled
Asparagus and Béarnaise*

“AU POIVRE STYLE” 12

*Three Pepper Crusted, Brandy
Reduction and Caramelized
Cipollini Onions*

FOIE GRAS 20

Seared

ENTRÉES

EMERIL'S BBQ SALMON* 38

*Potato and Andouille Sausage Hash, Spicy Onion Crust and Home-
made Worcestershire*

AHI TUNA* 42

with Wild Mushrooms and Smoked Marrow Bordelaise Sauce

DELMONICO CHICKEN 36

*Root Vegetable Stuffed Young Chicken with Black Truffle Butter,
Truffle Gravy and Fingerling Potatoes*

GULF FLOUNDER 40

with Vegetable “Risotto,” Caper Brown Butter and Petite Greens

ROASTED MAINE LOBSTER TAIL 75

with Grilled Lemon and Clarified Butter

SIDES

BUTTERED FRESH BROCCOLI 9

COUNTRY SMASHED POTATOES 9

BAKED IDAHO POTATO 9

TWICE BAKED POTATO 9

with Bacon and Vermont Cheddar

BAKED ANSON MILLS GRITS 12

with Bacon and Vermont White Cheddar

NEW ORLEANS CREAMED SPINACH 12

ROASTED FINGERLING POTATOES 12

STEAK FRIES 12

CREAMED CORN GRATINÉE 14

POTATO GRATIN 14

BUTTERED FRESH ASPARAGUS 14

SAUTÉED GARLIC MUSHROOMS 14