



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

pickled watermelon rind and Abita root beer glaze

Emeril's New Orleans Barbecue Shrimp 20

petite rosemary buttermilk biscuit

Bigeye Tuna and Salmon Tartare* 19

cucumber salad and wasabi aioli

Crispy Fried Oysters 18

bacon spinach cream, parmesan reggiano cheese and apple bacon

Pan Seared Foie Gras 25

sweet potato beignet, quince paste and candied pecans

Half Dozen Raw Oysters on the Half Shell* MKT

Chef's daily selection with ver jus mignonette

Alaskan Red King Crab Legs 70

clarified butter and 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

Butternut Squash Ravioli 17

sage brown butter, parmesan reggiano cheese and toasted hazelnuts

Caramelized Beef Marrow Toast 12

citrus shallot marmalade and manchego cheese

Selected Artisanal Cheeses 25

SOUPS & SALADS

Traditional New Orleans Gumbo 14

Lobster Bisque 16

Maine lobster garnish

Heirloom Tomato Soup 14

grilled ricotta cheese sandwich

French Onion Soup 13

fontina baguette crouton

Wilted Spinach * 16

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 manchego 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

burrata cheese, red onion, extra virgin olive oil, balsamic vinegar and basil

Beef Carpaccio* 18

parmesan reggiano, wild arugula, crispy capers and roasted garlic emulsion

Red King Crab Deviled Eggs 15

mâche lettuce

Caesar Salad* 34

prepared tableside for two



STEAKS & CHOPS

all of our steak selections are hand-cut, creole seasoned, charbroiled and served with maître 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 Piedmontese*

olive oil, sea salt, roasted garlic, rosemary

- **Boneless New York Strip** 60

- **Petite Filet Mignon** 50

Chateaubriand* 130

Creekstone Farms naturally raised Angus, carved tableside for two, asparagus and garlic smashed potatoes

Double Cut Kurobuta Pork Chop* 38

herb jus

Colorado Rack of Lamb* 55

roasted cipollini onions and chimichurri sauce

100% Japanese Wagyu*

Caramelized shallots and warm red wine vinaigrette

- **Ribeye** 90

- **Filet Mignon** 95

EXTRAS

“Oscar Style” 25

red king crab, grilled asparagus and béarnaise

“Au Poivre Style” 12

three pepper crusted, brandy reduction and caramelized cipollini onions

Foie Gras 20

seared

ENTREÉS

Emeril's BBQ Salmon* 38

potato and andouille sausage hash, spicy onion crust and homemade Worcestershire

Chilean Sea Bass 50

tomato saffron broth, fennel-olive salad and fingerling potatoes

Buttermilk Fried Young Chicken 36

corn waffle, warm black-eye pea salad and spicy creole tomato glaze

Pan Roasted Duck Breast 40

wild mushrooms, parsnip purée and foie gras sauce

Roasted Maine Lobster Tail 75

grilled lemon and clarified butter

SIDES

Buttered Fresh Broccoli 9**Country Smashed Potatoes 9****Baked Idaho Potato 9****Twice Baked Potato 9**

bacon and Vermont cheddar

Baked Anson Mills Grits 12

bacon and Vermont white cheddar

Delmonico Creamed Spinach 12**Duck Fat Fingerling Potatoes 12****Steak Fries 10****Creamed Corn Gratinée 14****Potato Gratin 14****Buttered Fresh Asparagus 14****Sautéed Garlic Mushrooms 14**