



APPETIZERS

Truffle Parmesan Potato Chips 11

Traditional New Orleans Gumbo 13
shrimp and andouille sausage

Lobster Bisque 13

French Onion Soup 13
fontina sourdough crouton

Creole Boiled Gulf Shrimp 17
tomato horseradish dipping sauce

Emeril’s BBQ Shrimp 17
fresh baked rosemary biscuit

SALADS

Caesar Salad* 12
garden green romaine, garlic croutons and parmesan cheese

Beef Carpaccio* 18
parmesan reggiano, wild arugula, crispy capers and roasted garlic emulsion

Organic Baby Mixed Greens Salad 12
creole spiced croutons, sherry vinaigrette, shaved manchego cheese, teardrop tomatoes and red onions

Vine-Ripened Heirloom Tomato Salad 16
burrata cheese, red onion, extra virgin olive oil, balsamic vinegar and local basil

Bigeye Tuna 20
mixed baby greens, shaved carrots, crispy wontons, radishes and ginger soy dressing

Grilled Steak Salad* 19
romaine lettuce hearts, red wine vinaigrette, shaved radishes and Wisconsin buttermilk blue cheese

STEAKHOUSE SELECTIONS

all of our beef selections are hand-cut, creole seasoned, charbroiled at 1200° and served with maître d’ butter

Bone-In Ribeye Steak* 55
U.S.D.A. prime, dry-aged on premises

Bone-In NY Strip Steak* 50
U.S.D.A. prime, dry-aged on premises

Ribeye Steak* 51
U.S.D.A. prime, dry-aged on premises

Filet Mignon* 52
Creekstone Farms naturally raised Angus

VEGETABLES & POTATOES

Country Smashed Potatoes 9

Cheddar and Twice Baked Potato 9

Broccoli 9

New Orleans Creamed Spinach 12

Buttered Fresh Asparagus 14

Sautéed Garlic Mushrooms 14

signature steak sauces available upon request

ENTREÉS

Grilled Ricotta Cheese Sandwich 15
local basil and heirloom tomato soup

Crispy Fried Young Chicken 18
warm black-eyed pea salad and spicy creole tomato glaze

BLT Sliders 18
house cured apple bacon, heirloom tomato and bibb lettuce on brioche bun with fingerling potato salad

Grilled Steak Sandwich* 20
ciabatta with roasted mushrooms and onions, horseradish mayonnaise, spinach and truffle french fries

Butternut Squash Ravioli* 19
sage brown butter, parmesan reggiano cheese and toasted hazelnuts

Delmonico’s Steak Burger* 23
toasted brioche roll, cheddar cheese and bacon with fries

Pan Roasted Atlantic Salmon 18
sweet corn and crab vinaigrette and fresh basil

Filet of Beef Medallions* 23
mushroom and panko bread crumb crusted with apple bacon, homemade worcestershire sauce and parmesan cheese

Lobster Sliders 22
fresh cooked Maine lobster with citrus aioli, celery leaves and Old Bay spiced fries

EXTRAS

Add Steak 11

Add Chicken 6

Add Bigeye Tuna 10

Add Shrimp 4 each

100% Housemade Milkshakes 9
choice of chocolate, strawberry, vanilla, caramel or banana

**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.*

