

Emeril's chop house

**Visit Emeril Lagasse's other signature restaurant
at the Sands Casino Resort Bethlehem.**

Experience Emeril's distinctive culinary style in his first-ever
burger restaurant, Burgers And More by Emeril.

If you're visiting Las Vegas, enjoy Emeril's Delmonico Steakhouse in
The Venetian and Table 10 in The Palazzo.

Chef Restaurateur, Emeril Lagasse
Chef de Cuisine, Michael Blydenstein
General Manager, Jason Lonigro

🦄 starters and salads 🦄

Chef Emeril's New Orleans Style Barbecued Shrimp

garlic focaccia

12

Poached Jumbo Gulf Shrimp

mirliton pickles, cocktail and remoulade sauces

12

Crispy Fried Point Judith Calamari

cherry peppers, parmigiano-reggiano
lemon aioli and smoked tomato fondue

9

Jumbo Lump Crab Cake

corn maque choux, tomato jam

16

Maine Lobster Bisque

8

Traditional French Onion Soup au Gratin

7

The Chop Salad

butter lettuce, local mushrooms, tomatoes,
smoked chicken, boiled egg, radish and
buttermilk-herb dressing

9

Traditional Caesar Salad

hearts of romaine, croutons, parmigiano-reggiano

8

The Wedge Salad

iceberg lettuce, nueske's bacon,
crispy fried onions, bleu cheese dressing

9

Salt Roasted Beet Salad

mixed local baby lettuces, valdeon bleu cheese,
toasted walnuts and 30 year old sherry vinegar

9

prime steaks and chops

ALLEN BROTHERS STEAKS

Filet Mignon - 6 ounce

30

Filet Mignon - 9 ounce

39

New York Strip - 16 ounce

38

Bone-In Ribeye - 22 ounce

40

Veal Chop - 16 ounce

39

Grilled Premium Reserve Pork Loin Chop

crawfish mashed potatoes,
southern cooked collard greens,
crystal gravy

28

steak sides

Jumbo Lump Crab Meat

Jumbo Shrimp

Day Boat Scallops

Louisiana Crawfish Mashed Potatoes

all sides 12

all steaks and chops served with maitre d' butter, crispy onion straws and a trio of our house made sauces:
Chef Emeril's house made worcestershire sauce, creamy horseradish and béarnaise

🌿 other choices 🌿

Pan Roasted Eberly Farms Chicken Breast

local organic fingerling potatoes,
porcini mushroom-chasseur sauce

25

Duck Breast

bourbon mashed sweet potatoes,
southern cooked greens, dried cherry reduction

26

Vegetarian Pappardelle Pasta

black truffle, roasted leeks, kennett square
mushrooms and parmesan nage

22

Today's Fresh Fish

jumbo lump crab-mashed potatoes,
smoked tomato butter

MARKET

Grilled Jail Island Salmon

creole hoppin' john, nueske's bacon,
crisp parsnip strips, Emeril's creole tomato glaze

24

Pan Seared Day Boat Scallops

wilted baby frisee, anson mills stone ground grits,
white balsamic-andouille vinaigrette

28

🌿 sides 🌿

Butter Whipped Potatoes

Creamed Spinach

**Roasted and Glazed
Pennsylvania Button Mushrooms**

Grilled Asparagus

Loaded Tater Tots
nueske's bacon, sour cream,
white cheddar, green onions

Truffled Potato Chips
herbs and parmesan

all sides 7

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuities of 20% will be added for parties of eight or more.