

# Delmonico Steakhouse

## DINNER MENU

Executive Chef: Emeril Lagasse

Chef de Cuisine: Sean Roe

(702) 414-3737

### APPETIZERS

<b>Crispy Fried Calamari</b> - Smoked Tomato Sauce, Olive Salad and Parmesan Cheese	14
<b>Roasted Butternut Squash Ravioli</b> - Duck Confit, Sage Brown Butter Sauce, Dusted with Toasted Hazelnuts and Parmesan Cheese	17
<b>Emeril's New Orleans Barbecue Shrimp</b> served with a Petite Rosemary Biscuit	18
<b>Ahi Tuna and Salmon Tartare</b> with Cucumber Salad and Wasabi Aioli	16
<b>Jumbo Lump Crab Cake</b> - Confit Fennel, Tomato, Fresh Herb Salad and Herb Emulsion	18
<b>Truffle and Parmesan Potato Chips</b>	10
<b>Creole Boiled Gulf Shrimp Cocktail</b> - Tomato Horseradish Dipping Sauce	18
<b>Classic Steak Tartare</b> - Traditional Garnishes and Toast Points	17
<b>Selected Artisanal Cheeses</b>	20

### SOUPS & SALADS

<b>Traditional New Orleans Gumbo</b> - Chicken and Andouille Sausage	10
<b>Lobster Bisque</b>	12
<b>Spinach and Radicchio Salad</b> - Apple Rosemary Vinaigrette and Warm Pistachio Crusted Goat Cheese Cake	13
<b>Organic Baby Mixed Greens Salad</b> - Creole Spiced Croutons, Sherry Vinaigrette, Shaved Manchego Cheese, Teardrop Tomatoes and Shaved Red Onion	13
<b>Iceberg Lettuce Wedges</b> - Wisconsin Buttermilk Blue Cheese Dressing, Homemade Apple Smoked Bacon and Red Onion	13
<b>Vine Ripened Heirloom Tomato Salad</b> - Fresh Mozzarella Cheese, Extra Virgin Olive Oil, Red Onion and Balsamic Vinegar	17
<b>Caesar Salad</b> Prepared Tableside for Two Persons	30

## ENTREES

<b>Pepper Seared Ahi Tuna</b> - Olive Tapenade, Roasted Red Pepper Aioli	42
<b>Emeril's BBQ Salmon</b> - Potato and Andouille Sausage Hash, Spicy Onion Crust and Homemade Worcestershire	40
<b>Spicy Jumbo Shrimp and Fresh Fettuccine Pasta</b> - Andouille Sausage, Parmesan Cheese and Basil	38
<b>Grilled Marinated Organic Chicken Breast</b> - Roasted Fingerling Potatoes, Whole Garlic, Wild Mushrooms and Natural Reduction	36
<b>Grilled Double-Cut Kurobuta Pork Chop</b> - Roasted Butternut Squash, Natural Jus and Crispy Sage	40
<b>Roasted Rack of Colorado Lamb</b> - Fresh Herb Popover and Truffle Sauce	48
<b>Grilled Filet Mignon Medallions</b> - Wild Mushroom Crusted Beef Filet Medallions with Emeril's Worcestershire Sauce, House Cured Bacon and Parmesan Cheese	48
<b>Chateaubriand</b> - Carved Tableside for Two, Asparagus and Garlic Smashed Potatoes	105

### BEEF SELECTIONS

<b>Bone-In Ribeye</b>	52
<b>Ribeye</b>	46
<b>Bone-In New York Strip</b>	46
<b>Filet Mignon</b>	48

### ADD-ONS

<b>Oscar</b> - Jumbo Lump Crab Meat, Grilled Asparagus and Béarnaise	20
<b>Foie Gras</b> - Seared	20
<b>Maine Lobster Tail</b> - Steamed with Herbs and White Wine	Mkt

All of Our Beef Selections are Charbroiled USDA Prime Aged, Hand-Cut, Creole Seasoned and served with Maitre d' Butter

Signature Steak Sauces available upon request

## SIDES

<b>Buttered Fresh Asparagus</b>	9	<b>Baked Anson Mills Grits</b> with Vermont Cheddar and Bacon	9
<b>Buttered Fresh Broccoli</b>	9	<b>Roasted Fingerling Potatoes</b> , Whole Garlic and Fresh Herbs	9
<b>New Orleans Creamed Spinach</b>	9	<b>Twice Baked Potato</b> with Bacon and Vermont Cheddar	9
<b>Sautéed Garlic Wild Mushrooms</b>	9	<b>Potato Gratin</b>	9
<b>Country Smashed Potatoes</b>	9	<b>Baked Idaho Potato</b> with Green Onions, Sour Cream, Vermont Cheddar Cheese and Bacon	9
<b>Creamed Corn Gratinée</b>	9		
<b>Chefs Preparation of Seasonal Onions</b>	9		

## DESSERTS

<b>Classic Crème Brûlée</b> with Tahitian Vanilla Bean & Dark Chocolate Shortbread	10
<b>Peach Cobbler</b> - Cinnamon Sugar and French Vanilla Ice Cream	10
<b>Lemon Coconut Tart</b> - Fresh Blueberries and Blueberry Coulis	10
<b>Root Beer Float</b> - Sarsaparilla Sorbet, Vanilla Bean Ice Cream and Root Beer	10
<b>Pecan Pie</b> with Oatmeal Shortbread Crust & Vanilla Bean Ice Cream	10
<b>Sour Cream Cheesecake</b> with Chocolate Cookie Crust, Strawberries & Rhubarb Compote	10
<b>Chocolate Brioche Bread Pudding</b> - Hawaiian Vintage Chocolate Ice Cream and Warm Chocolate Fudge	10
<b>Emeril's Banana Cream Pie</b> - Caramel Sauce, Chocolate Shavings and Whipped Cream	10
<b>A Selection of Homemade Sorbets</b>	10
<b>Selected Artisanal Cheeses</b>	20