

Delmonico Steakhouse

DINNER MENU
Executive Chef: Emeril Lagasse
Chef de Cuisine: Sean Roe

(702) 414-3737

APPETIZERS

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

SOUPS & SALADS

Traditional New Orleans Gumbo with Chicken and Andouille Sausage	11
Lobster Bisque	12.5
Spinach and Radicchio Salad with Apple Rosemary Vinaigrette and Warm Pistachio Crusted Goat Cheese Cake	13
Organic Baby Mixed Greens Salad - Creole Spiced Croutons, Sherry Vinaigrette, Shaved Manchego Cheese, Roasted Teardrop Tomatoes and Shaved Red Onion	13
Iceberg Lettuce Wedges with Homemade Apple Smoked Bacon, Blue Cheese Crumbles and Shaved Red Onion	13
Vine Ripened Heirloom Tomato Salad with Red Onion, Mozzarella Cheese, Extra Virgin Olive Oil and Balsamic Vinegar	17
Caesar Salad Prepared Tableside for Two Persons	30

ENTREES

Chateaubriand - Carved Tableside for Two Persons and served with Vegetable of the Day	105
Pepper Seared Ahi Tuna with Olive Tapenade, Roasted Red Pepper Aioli	42
Roasted Rack of Colorado Lamb with Fresh Herb Popover and Truffle Sauce	48
Twin Falls Natural Pork Tenderloin with Steens Cane Syrup Braised Bacon, Cooked Greens and Creole Mustard Reduction	40
Grilled Marinated Organic Chicken Breast with Roasted Fingerling Potatoes and Whole Garlic, Wild Mushrooms and Natural Reduction	36
Delmonico's Jumbo Australian Lobster Tail - Braised with White Wine and Aromatic Vegetables, Served Tableside	Mkt
Grilled Filet Mignon Medallions - Wild Mushroom Crusted Beef Filet Medallions with Emeril's Worcestershire Sauce, House Cured Bacon and Parmesan Cheese	48
Emeril's BBQ Salmon with Andouille Sausage Potato Hash, Spicy Onion Crust and Homemade Worcestershire Sauce	40
Spicy Jumbo Shrimp and Fresh Fettuccine Pasta with Andouille Sausage, Parmesan Cheese and Basil	38

BEEF SELECTIONS

Bone-In Rib Steak	52
Ribeye Steak	46
Bone-In New York Strip Steak	46
Filet Mignon	48

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

Signature Steak Sauces available upon request

SIDES

Vegetables of the Day	9	Cheddar and Bacon Twice Baked Potato	9
Sautéed Garlic Mushrooms	9	Baked Idaho Potato with Green Onions, Sour Cream, Cheddar Cheese and Bacon	9
Baked Cheddar Bacon Anson Mills Grits	9	Roasted Fingerling Potatoes and Whole Garlic with Fresh Herbs	9
New Orleans Creamed Spinach	9	Creamed Corn Gratinée	9
Country Smashed Potatoes	9	Truffle Parmesan Potato Chips	10.5
Potato Gratin	9		

DESSERTS

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