

Delmonico Steakhouse

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

(702) 414-3737

APPETIZERS

Truffle Parmesan Potato Chips	9.5
Traditional New Orleans Gumbo - Chicken & Andouille Sausage	11
Lobster Bisque	12.5
Creole Boiled Gulf Shrimp Cocktail - Tomato Horseradish Dipping Sauce	18
Caesar Salad - Garden Green Romaine, Garlic Croutons and Parmesan Cheese	12
Organic Baby Mixed Greens Salad - Creole Spiced Croutons, Sherry Vinaigrette, Shaved Manchego Cheese, Teardrop Tomatoes and Shaved Red Onions	11
Vine Ripened Heirloom Tomato Salad - Red Onion, Mozzarella Cheese, Extra Virgin Olive Oil and Balsamic Vinegar	17

ENTREES

Emeril's BBQ Shrimp - Creamy BBQ Shrimp with Fresh Baked Rosemary Biscuit	21
Pepper Seared Ahi Tuna - Chopped Garden Salad, Hard Cooked Egg and Bibb Lettuce	21
Delmonico Cobb Salad - Grilled Chicken Breast, House Cured Bacon, Hard Cooked Egg & Blue Cheese over Chopped Romaine Lettuce with Red Wine Dijon Vinaigrette	18
Emeril's BBQ Salmon with Andouille Sausage Potato Hash, Spicy Onion Crust and Homemade Worcestershire Sauce	18
Delmonico's Prime Hamburger on Toasted Potato Roll with Steak Fries, Cheddar Cheese & Bacon	18
Marinated & Grilled Breast of Chicken - Fettuccini, Sun Dried Tomatoes, Pine Nuts and Parmesan Cheese	17
Delmonico's Jumbo Australian Lobster Tail - Braised with White Wine & Aromatic Vegetables, Served Tableside	Mkt

STEAKHOUSE SELECTIONS

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

All of Our Beef Selections are Grilled
USDA Prime Aged Hand Cut

VEGETABLES AND POTATOES

Vegetable of the Day	9
New Orleans Creamed Spinach	9
Sautéed Garlic Mushrooms	9
Country Smashed Potatoes	9
Cheddar & Bacon Twice-Baked Potato	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