

# Delmonico Steakhouse

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

(702) 414-3737

## APPETIZERS

Truffle Parmesan Potato Chips	9.5
Soup of the Day	10
Lobster bisque	12.5
Creole Boiled Gulf Shrimp Cocktail with Tomato Horseradish Dipping Sauce	18
Crispy Fried Calamari with Smoked Tomato Sauce, Olive Salad and Parmesan Cheese	11
Caesar Salad with Garden Green Romaine, Garlic Croutons and Parmesan Cheese	12
Sliced Tomato Salad with Shaved Red Onions, Blue Cheese and Herb Vinaigrette	12
Baby Greens and Teardrop Tomatoes with Creole Spiced Croutons, Sherry Vinaigrette and Shaved Manchego Cheese	11

## ENTREES

Emeril's BBQ Shrimp - Creamy BBQ Shrimp with Fresh Baked Rosemary Biscuit	21
Pepper Seared Ahi Tuna with Haricot Vert Salad, Hard Cooked Egg and Romaine Lettuce	21
New Orleans Jumbo Lump Crab Remoulade Cocktail Salad with Bibb lettuce, Tear Drop Tomatoes and Ravigote Sauce	22
Delmonico Cobb Salad - Grilled Chicken Breast, House Cured Bacon, Hard Cooked Egg and 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 Shoestring Potatoes, Cheddar Cheese and Bacon	18
Marinated and Grilled Breast of Chicken Fettuccine, Sun-Dried Tomatoes, Pine Nuts and Parmesan Cheese	17
Shaved Prime Beef and Grilled Portobello Sandwich with Horseradish Mayonnaise and Lettuce on a Sourdough Roll	19
Wild Mushroom Crusted Tenderloin Medallions with Crispy Applewood Smoked Bacon and Emeril's Worcestershire Sauce	25

## DESSERTS

Chocolate Peanut Butter Torte with Peanut Butter Swirl Ice Cream and Warm Blackberry Caramel	10
Peach Cobbler with Cinnamon Ice Cream and Candied Almonds	10
Individual Pecan Pie with Oatmeal Shortbread Crust, Vanilla Bean Ice Cream and Caramel Sauce	10
Coconut Pineapple Upside Down Cake with Bing Cherry Marmalade and Dulce de Leche Ice Cream	10
Warm Banana Bread Pudding with Oreo Ice Cream and Fudge Sauce	10
White Chocolate Crème Brûlée with Lemon Drop Cookies	10
New York Style Cheesecake with Graham Cracker Hazelnut Crust and Strawberry Coulis	10
Emeril's Banana Cream Pie with Whipped Cream, Chocolate Shavings and Caramel Sauce	10
A Selection of Homemade Sorbets	10
Selected Artisanal Cheeses	20