

Delmonico Steakhouse

LUNCH MENU

Executive Chef: Emeril Lagasse
Chef de Cuisine: Ronnie Rainwater

(702) 414-3737

STARTERS

Truffle Parmesan Potato Chips	9.5
Traditional New Orleans Gumbo - Chicken & Andouille Sausage	10
Lobster Bisque	11
Creole Boiled Gulf Shrimp Cocktail - Tomato Horseradish Dipping Sauce	16
Emeril's BBQ Shrimp - Creamy BBQ Shrimp with Fresh Baked Rosemary Biscuit	16

SALADS

Caesar Salad - Garden Green Romaine, Garlic Croutons and Parmesan Cheese	10
Wild Arugula Salad with Shaved Local Apple, Candied Walnuts Tossed in Champagne Vinaigrette with a Trio of Artisan Cheeses	14
Organic Baby Mixed Greens Salad - Creole Spiced Croutons, Sherry Vinaigrette, Shaved Manchego Cheese, Teardrop Tomatoes and Shaved Red Onions	10
Vine Ripened Heirloom Tomato Salad with Burrata Cheese, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar and Torn Local Basil	15
Delmonico Cobb Salad - Grilled Chicken Breast, House Cured Bacon, Hard Cooked Egg & Blue Cheese over Chopped Romaine Lettuce with Red Wine Vinaigrette (- vegetarian option available -)	17
Grilled Steak Salad with Romaine Lettuce Hearts, Red Wine Vinaigrette, Shaved Radishes & Wisconsin Buttermilk Blue Cheese	17

ENTREES

Grilled Ricotta Cheese Sandwich with Local Basil and Heirloom Tomato Soup	14
Pan Roasted Atlantic Salmon with Sweet Corn & Crab Vinaigrette and Fresh Basil	17
Lobster Sliders - Fresh Cooked Maine Lobster with Citrus Aioli and Celery Leaves with Old Bay Spiced Fries	19
Crispy Fried Young Chicken with Creamy Cole Slaw and Spicy Creole Tomato Glaze	16
Delmonico's Pot Roast with English Peas and Farmer's Market Radish Pea-Tendrill Salad	17
Delmonico's Prime Hamburger on Toasted Brioche Roll with Steak Fries, Cheddar Cheese, and Bacon	15
Jumbo Gulf Shrimp & Fettuccine Pasta with Preserved Lemons, Extra Virgin Olive Oil and Fresh Parsley	15

EXTRAS

Add Steak	9
Add Chicken	5
Add Shrimp (each)	3
Add a Burger Patty	5
100% Housemade Milkshakes - Chocolate, Strawberry, Vanilla, Caramel or Banana	8

DESSERTS

Classic Crème Brûlée with Tahitian Vanilla Bean & Warm Cornmeal Madeleines	10
Peanut Butter Pie - Concord Grape Marmalade and Salted Peanuts	10
Hawaiian Vintage Chocolate Cheesecake - Toasted Marshmallow and Graham Cracker Streusel	10
Chocolate Root Beer Float - Ginger Sorbet and Hawaiian Vintage Chocolate Ice Cream	10
Pecan Pie with Oatmeal Shortbread Crust French Vanilla Ice Cream & Caramel Sauce	10
Delmonico Chocolate Layer Cake - Espresso Pudding, Coffee Ice Cream and Warm Fudge Sauce	10
Huckleberry Brioche Bread Pudding - Glazed Mountain Huckleberries and White Chocolate Ice Cream	10
Emeril's Banana Cream Pie - Caramel Sauce, Chocolate Shavings and Whipped Cream	10
A Selection of Homemade Sorbets	10
Selected Artisanal Cheeses	20