

🌿 starters and salads 🌿

Chef Emeril's New Orleans Style Barbecued Shrimp

chipotle corn muffin
\$12

Baked Oyster of the Day

chef's daily preparation
\$12

Crispy Point Judith Calamari

lancaster county "chow chow", spicy peppers
basil aioli
\$10

Poached Jumbo Gulf Shrimp

mirliton pickles, cocktail and remoulade sauces
\$12

Prime Steak Tip Risotto

black truffle, red wine glaze
\$14

Blue Crab Chowder

\$8

Traditional French Onion Soup au Gratin

\$8

Emeril's Chop "House Salad"

baby field greens, candied pumpkin seeds, granny smith apple,
local cave-aged bleu cheese, cornbread croutons, spice vinaigrette
\$8

Traditional Caesar Salad

hearts of romaine, creole croutons, shaved parmigiano-reggiano
\$8

The Wedge

iceberg lettuce, "nueske's" bacon, crispy fried onions, bleu cheese dressing
\$9

Roasted Beet Salad

"farm fromage" goat cheese, blood orange, mache, citrus vinaigrette
\$9

🌿 steaks and chops 🌿

INTRODUCING EMERIL'S SIGNATURE RED MARBLE FILETS BY ALLEN BROTHERS

Filet Mignon – 6 ounce

\$30

Filet Mignon – 9 ounce

\$39

ALLEN BROTHERS PRIME

New York Strip – 16 ounce

\$40

Bone-In Ribeye – 22 ounce

\$42



Veal Chop – 16 ounce

\$42

Grilled Premium Reserve Pork Loin Chop

sage mustard marinade, brandy reduction
\$26

🌿 steak sides 🌿

"Dressed Up"

roasted garlic mashed potatoes, asparagus, bordelaise sauce
\$8

"Oscar" Style

jumbo lump crabmeat, asparagus, béarnaise
\$12

Jumbo Lump Crab Meat

\$12

Jumbo Shrimp

\$12

Day Boat Scallops

\$14

Jumbo Lump Crab-Mashed Potatoes

\$14

all steaks and chops served with maitre d' butter, crispy onions,
watercress, veal glaze, and a trio of our house made sauces:

Chef Emeril's house made worcestershire, creamy horseradish and béarnaise

🌿 other choices 🌿

Eberly Farms Free Range Chicken Breast

roasted butternut squash, wild mushroom salad, green beans, lemon sage sauce
\$25

Jambalaya Pasta

jumbo gulf shrimp, andouille sausage, fire roasted peppers, tomatoes, caramelized onions,
tagliatelle pasta
\$28

Joe Jurgielewicz Duck Breast

black pepper polenta, brussels sprouts, lingonberry chutney
\$26

Certified Organic Irish Salmon

butter bean risotto, crispy okra, spicy tomato broth
\$25

Butter Basted Day Boat Scallops

sweet potato grits, house cured pancetta vinaigrette, fresh apple salad
\$32

Today's Fresh Fish

jumbo lump crab-mashed potatoes, smoked tomato butter
Market

🌿 chop house signature sides 🌿

Chef's Vegetable of the Day

\$7

Garlic Roasted Green Beans

\$7

Roasted Kennett Square Button Mushrooms

\$7

Loaded Tater Tots

"hueske's" bacon, sour cream, white cheddar, green onions

\$8

Baked Idaho Potato

\$6

Butter Whipped Potatoes

\$8

Creamed Spinach

\$8

Truffled Potato Chips

with herbs, and parmesan

\$7

Parmesan Crusted Cauliflower

curry aioli

\$7

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuities of 20% will be added for parties of eight or more.



**Visit Emeril Lagasse's other signature restaurant
at the Sands Casino Resort Bethlehem.**

Experience Emeril's distinctive culinary style in his first-ever
burger restaurant, Burgers And More by Emeril.

When visiting Las Vegas:

Enjoy Emeril's Delmonico Steakhouse in The Venetian
& Table 10 and Lagasse's Stadium in The Palazzo.

Chef Restaurateur, Emeril Lagasse

Chef de Cuisine, Tony Page

General Manager, Jason Lonigro