

DINNER MENU

Executive Chef: Emeril Lagasse

Chef de Cuisine: Spencer Minch

(504) 525-4937

Emeril's Delmonico

Housemade Charcuterie & Artisanal Cheeses

Capocollo
\$4

Fried, Sausage-Stuffed Olives
\$5

Pont L'evêque Coupe
\$

Lomo
\$4

Pickled Vegetables
\$4

Tomme Crayeuse
\$5

Bresaola
\$4

Pancetta Wrapped Dates
\$6

Colston Stilton
\$5

Chorizo
\$4

Daily Fresh Sausage
\$4

Tumalo Clasico
\$5

Daily Terrine
\$4

Stuffed Peppadew Peppers
\$5

Clothbound Cheddar
\$

Grand Charcuterie Tasting - \$25 Composed Cheese Tasting - \$24

Small Plates

Crispy Pork Cheeks
Creole Dirty Rice
\$8

Marinated Golden Beets
House Made Yogurt, Date Molasses, Pine Nuts
\$6

Beer Batter Fried Salt Cod
Chips, Preserved Lemon Aioli
\$8

Gulf Crabmeat Cake
Green Tomato Chow Chow
\$10

French Bread Crusted Oysters
Herb Salad, Cane Vinegar Mayonnaise
\$6

New Orleans Style Marinated Olives
Sicilian Chickpea Fritters
\$8

Assorted Young Lettuces
Walnuts, Gruyere, Dried Cherry Vinaigrette
\$6

Fried Calamari
Mediterranean Spices, Tomato, Olive, Skordalia Sauce
\$7

Medium Plates

Honey-Orange Glazed Spare Ribs
Southern Slaw
\$10

Steamed Mussels
Green Olive, Preserved Lemon, Cilantro, Chili Broth
\$12

Marinated & Grilled Vegetables
Sauce Romesco
\$9

Rabbit Crepes
Pancetta, Mushroom, Mascarpone
\$14

Lamb Meatballs
Eggplant Caponata, Fresh Herbs
\$11

Butternut Squash Risotto
Radicchio, Parmesan, Ginger
\$12

Sautéed Gulf Shrimp
Trofie Pasta, Arugula Pesto, Roasted Tomato
\$12

Heart Of Romaine Lettuce
Delmonico Caesar Dressing, White Anchovy Parmesan
\$9

Iceberg "Wedge" Salad
Tomato, Radish, Bacon, Buttermilk Dressing
\$8

Full Plates

Pan Fried Redfish

Fingerling Potato Lyonnaise, Bacon Stewed Green Beans, Roasted Pepper Velouté
\$29

Moroccan Spiced Lamb Sirloin

Merguez Sausage, Chickpea Socca, Ratatouille
\$35

Confit Duck Leg

French Lentils, Roasted Beets, Chicory, Fig Marmalade
\$34

Slow Roasted Pork Shoulder

Onion-Sweet Pepper Hash, Fried Farm Egg, Black Pepper Gravy
\$24

Grilled Gulf Fish

Aparagus, Garlic Fried Potatoes, Romesco Sauce
Mkt.

Roasted Chicken "Bonne Femme"

Bacon, Mushrooms, Fried Potato, Garlic Jus
\$25

"The Classics"

Gumbo

\$8

She Crab Soup

\$8

Emeril's Barbecued Shrimp

Baked Grit Cake

\$10

Shrimp Remoulade

Fried Green Tomato

\$11

Green Onion Sausage Stuffed Bell Pepper

Creole Tomato Sauce

\$10

Steaks

Filet Mignon

6 oz.

\$30

Filet Mignon

8 oz.

\$39

In-House Dry-Aged Prime Steaks

N.Y. Strip

12 oz.

\$44

Bone In Ribeye

20 oz.

\$43

Sides

Sautéed Mushrooms

Butter Whipped Potato

Green Beans "Amandine"

Sautéed Spinach

Garlicky Fried Potatoes

Fingerling Potato Lyonnaise

Creole Dirty Rice

Cheddar Spoonbread

\$7 Each

Small Desserts \$4

Lime Cheesecake Bites

Chocolate Ganache, Graham Cracker Crumbs

Cinnamon Beignets

Chicory Coffee Anglaise

Cupcake Trio

Chocolate, Carrot Cake, Lemon-Thyme

Medium Desserts \$6

Earl Grey Panna Cotta

Poached Seckel Pear, Pine Nut Streusel

From The Oven Chocolate Chip Cookies

Ice Cold Vanilla Milk

Seasonal Ice Cream Selection

Seasonal Sorbet Selection

Large Desserts \$8

Dreamside Bombe

Orange-Vanilla Sherbet, Champagne Mousse, Citrus Segments

Seasonal Fruit Cobbler

House Made Ice Cream

Spiced Chocolate Crème Brûlée

Toasted Marshmallow, Graham Cookies

Tablesides Desserts

Prepared for Two Guests

Traditional Bananas Foster

Vanilla Bean Ice Cream, Salted Pecans

\$18

Classic Cafe Brulot

Bon Bons

\$10 per guest

In-House Infused Liqueur \$12

Elixir of the Seven Powers

Limoncello

Bay Laurel

Anisetta