

Emeril's Delmonico

ON THE AVENUE SINCE 1895

COCKTAILS

- big dave's "lindsay"** 14
bacardi superior rum, fresh lime juice, mint, sugar, raspberries, topped with champagne
- the irma la douce** 12
hendrick's gin, muddled cucumber, lemon, simple syrup, grapefruit, green chartreuse
- rosemary's baby** 12
absolut ruby red, rosemary simple syrup, grapefruit juice
- lower garden district (lgd)** 12
bulleit bourbon, tiffon vsop cognac, benedictine, dolin rouge vermouth de chambéry, angostura & peychaud bitters
- corpse reviver #2** 12
beefeater gin, cocchi americano, combier liqueur d'orange, lemon juice, la fee absinthe
- the strawberry blonde** 12
stoli strasberi vodka, fresh basil, housemade sour mix, sugar
- havana moon** 13
catdaddy carolina moonshine, fresh mint, lime, soda
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- SNACKS**
- provolone + pancetta stuffed bread** 5
- fried sausage stuffed olives** 6
- salt cod beignets** 7
pickled sweet peppers, almond aioli
- old and new world andouille** 10
southern italian style 'nduja crostini with mascarpone, louisiana andouille with housemade coarse grain mustard
- crab croquettes** 10
mirliton slaw, cilantro, sweet pepper marmalade
- pancetta wrapped dates** 6
- house pickled vegetables** 6
- new orleans style marinated olives** 8
chickpea fritters

STARTERS

- dry aged new york strip carpaccio** 12
arugula, caper, pecorino
- emeril's barbecued shrimp** 12
baked grit cake
- crispy pork cheek** 10
creole dirty rice
- octopus in purgatory** 13
tomato, green olive, chile, anise crostini
- green onion sausage stuffed pepper** 10
creole tomato sauce
- marinated + grilled vegetables** 11
romesco sauce
- rabbit crepe** 12
caramelized root vegetables, pancetta, mascarpone, sage
- soup of the day** mkt
- gumbo** 8
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- SALADS**
- marinated golden beets** 8
housemade yogurt, date molasses, pine nuts
- hearts of romaine lettuce** 9
delmonico caesar dressing, white anchovy, parmesan
- iceberg blt salad** 10
berkshire bacon, grape tomato, radish, buttermilk dressing
- assorted baby lettuces** 7
pickled pear, gorgonzola dolce, spiced hazelnuts, sherry vinaigrette
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- PASTA**
- baked orecchiette** 10
tomato ragu, butternut squash, arugula, smoked mozzarella
- gnocchi** 12
zampina sausage and san marzano tomato ragu, aged provolone, sweet basil
- gulf shrimp risotto** 15
house cured pancetta, confit artichoke, lemon, oregano, pecorino breadcrumbs
- parmesan crusted louisiana oysters** 15
housemade spaghetti, new orleans butter and garlic bordelaise sauce, over dried tomatoes

ENTRÉES

moroccan spiced lamb sirloin 36

merguez sausage, butternut squash & chickpea ragout, swiss chard, crisp socca

confit duck leg 35

barley risotto, roasted beets, frisée, marinated sugar snap peas

berkshire pork shank 33

escarole, goat cheese polenta, agrodolce peppers, fennel jus

pan roasted filet mignon 39

butter braised leeks, sweet potato croquettes, brisket debris and gravy

roasted springer mountain farms chicken 27

baked macaroni and cheese, green beans, andouille gravy

creole spiced louisiana drum 27

fingerling potato lyonnaise, bacon stewed green beans, roasted pepper velouté

gulf shrimp stew 27

tomato, sweet peppers, coconut milk, cilantro, louisiana jazzman rice

delmonico's fish of the day mp

DRY AGED STEAKS

new york strip 44

twelve ounces

bone-in rib eye 45

twenty ounces

Served with house made compound butter, Emeril's Worcestershire, béarnaise and chimichurri sauces.

Our Creekstone Farms USDA Certified Black Angus beef is naturally raised, dry aged on premises for 17 to 23 days, hand cut and broiled at 1200°.

SIDES

sherried mushrooms

roasted garlic, pimenton

stewed green beans

berkshire bacon, tomato

sautéed spinach

preserved lemon, coriander

grilled asparagus

goat cheese, oven dried tomatoes

garlicky fried potatoes

parmesan, parsley, lemon

creole dirty rice

buttermilk mashed potatoes

fingerling potato lyonnaise

baked macaroni and cheese

andouille gravy

sized for sharing, 9 each

Emeril Lagasse
Executive Chef

Spencer Minch
Chef de Cuisine

Saleem Nawaz
General Manager

