

Emeril's Delmonico

Easter Brunch Menu
Sunday, April 4
10:30a - 3p

(504) 525-4937

COLD STARTERS

Delmonico Wedge Salad - 9

Iceberg Lettuce with Bacon, Tomato, Radish, Shallot, Blue Cheese,
Cornbread Croutons and Fresh Herb-Buttermilk Dressing

Assorted Young lettuces - 9

with Gruyere, Toasted Walnuts and Dried Cherry-Honey Vinaigrette

Heart of Romaine Lettuce - 8

Delmonico Caesar Dressing with White Anchovies and Parmesan

Gulf Shrimp Remoulade - 11

with Grilled Green Tomatoes

Granola with Fruit and Yogurt - 10

HOT STARTERS

Gumbo of the Day - 9

She Crab Soup - 8

French Bread Crusted Oysters - 6

Herb Salad and Cane Vinegar Mayonnaise

Crispy Slow Cooked Pork - 9

with Creole Dirty Rice and Natural Jus

Mini Waffle - 12

with Duck Confit, Apple, Cognac-Maple Syrup and Pecan Butter

Gulf Crabmeat Cake - 10

with Green Tomato Chow-Chow

Rabbit Crepes - 14

with Pancetta, Corn, Tarragon and Mascarpone

ENTREES

Delmonico Creole Omelet - 20

Four Egg Omelet with Louisiana Crawfish, Onions, Peppers, Tomato and Cheddar Cheese

Banana Buttermilk Pancake - 20

with Apple Smoked Bacon, Pecans, Molasses Whipped Butter and Warm Maple Syrup

Delmonico Poached Egg - 24

with House Cured Ham, Creamed Spinach, Toasted Brioche and Sauce Bearnaise

Pan Fried Redfish - 29

with Fingerling Potato "Lyonnaise," Tomato-Bacon
Stewed Green Beans and Red Pepper-Shrimp Veloute Sauce

Grilled Chicken Wrap - 17

with Lettuce, Bacon, Tomato, Cheddar, Red Onions and Dijon-Herb Aioli, Chips

Fried Oyster and Avocado Panini - 18

with Tomato Jam, Horseradish Aioli, Bacon and Baby Lettuce Salad

Delmonico's ½ Pound Cheeseburger - 19

with Farmhouse Cheddar, Caramelized Onions, Bacon,
Lettuce, Tomato, Pickles House Made Mustard and Vinegar Chips

Slow Roasted Pork Shoulder - 24

with Onion-Sweet Pepper Hash, Fried Egg and Black Pepper Gravy

Grilled Gulf Fish - Mkt

with Asparagus, Garlic Fried Potatoes and Romesco sauce

USDA PRIME MEATS

6 ounce Petit Filet - 30

8 ounce Filet - 39.

20 ounce In-House Dry Aged Bone-In Ribeye - 43

6 ounce In-House Dry Aged New York Strip - 22

12 ounce In-House Dry Aged New York Strip - 44

SIDES

Butter Whipped Potato - 7

Creole Dirty Rice - 7

Garlicky Fried Potatoes - 7

Sauteed Spinach - 7

Sauteed Mushrooms - 7

Fingerling Potato Lyonnaise - 7

Asparagus - 7

Green Beans Amandine - 7

DESSERTS

Grand Marnier Cheesecake Bites - 4

Chocolate Ganache – Graham Cracker Crumbs

Cinnamon Beignets - 4

Chicory Coffee Anglaise

Chocolate Cupcake Trio - 4

Chocolate Buttercream – Mocha – Peanut Butter-Banana

Earl Grey Panna Cotta - 6

Poached Seckel Pear – Pine Nut Streusel

From The Oven Chocolate Chip Cookies - 6

Ice Cold Vanilla Milk

Seasonal Ice Cream Selection - 6

Seasonal Sorbet Selection - 6

Strawberry Tasting - 8

Strawberry Turnover – Strawberry-Lemon Semi-Freddo – Strawberry & Pistachio Doberge Cake

Seasonal Fruit Cobbler - 8

House Made Ice Cream

Spiced Chocolate Crème Brûlée - 8

Toasted Marshmallow – Graham Cookies

Traditional Bananas Foster (for Two) - 18

Vanilla Bean Ice Cream – Salted Pecans

Classic Café Brulot - 10 Per Guest

Bon Bons

