

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	Gabietou \$4
Lomo \$4	Pickled Vegetables \$2	Delice de Bourgogne \$4
Bresaola \$4	Pancetta Wrapped Dates \$6	Buttermilk Blue \$4
Chorizo \$4	Spiced, Marcona Almonds \$4	Juliana Capriole \$4
Daily Terrine \$4	Daily Fresh Sausage \$4	Clothbound Cheddar \$4
Grand Charcuterie Tasting - \$25 Composed Cheese Tasting - \$20		

Small Plates

Crispy Pork Cheeks Creole Dirty Rice \$8
Marinated 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 Warm Focaccia \$7
Marinated & Grilled Vegetables Sauce Romesco \$8
Assorted Young Lettuces Walnuts, Gruyere, Dried Cherry Vinaigrette \$6
Meat Pie Caramelized Onion, Sour Cream, Pickled Pepper \$4

Medium Plates

Fried Calamari Mediterranean Spices, Tomato, Olive, Skordalia Sauce \$7
Bacon and Cheddar Spoonbread \$8
Lamb Meatballs Eggplant Caponata, Fresh Herbs \$11
Spring Pea Risotto Pancetta, Parmesan, Shiitake \$12
Sauteed 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
Grilled Gulf Fish "Brochette" Sautéed Spinach, Sauce Romesco \$15

Full Plates

Pan Fried Redfish

Fingerling Potato Lyonnaise, Stewed Green Beans, Shrimp Velouté Sauce
\$27

Moroccan Spiced Lamb Sirloin

Merguez Sausage, Chickpea Socca, Ratatouille
\$35

Confit Duck Leg

French Lentils, Fig Marmalade, Sugar Snap Peas
\$33

Panéeé Pork Loin

Black Eye Peas, Mustard Greens, Sweet Onion Gravy
\$23

"The Classics"

Gumbo
\$7

Crab And Corn Chowder
\$8

Emeril's Barbecued Shrimp
Baked Grit Cake
\$9

Shrimp Remoulade
Creole Deviled Eggs
\$11

Fried Green Tomato
Sauce Ravigote
\$5

Mississippi Rabbit Pot Pie
\$17

Louisiana Crawfish Stuffed Bell Pepper
Tomato Court Bouillon
\$14

Roasted Chicken "Bonne Femme"
Bacon, Mushrooms, Fried Potato, Garlic Jus
\$25

Steaks

Filet Mignon
6 oz.
\$30

Filet Mignon
8 oz.
\$39

Hanger Steak
9 oz.
\$22

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"

Garlicky Fried Potatoes
Fingerling Potato Lyonnaise
Creole Dirty Rice

Sautéed Spinach

\$7 Each

New Spring Menu at Emeril's Delmonico

Available Now!



EMERIL'S DELMONICO is proud to present our new completely redesigned Spring Menu by Chef de Cuisine Spencer Minch. This extensive offering features Delmonico signature items, such as our In-House Dry Aged Prime Steaks, classic New Orleans selections, and our Housemade Charcuterie, while also showcasing various Small, Medium, and Large Plates for you to choose from.

Charcuterie Items
\$4 - \$6

Small Plates
\$6 - \$10

Medium Plates
\$7 - \$15

New Orleans Classics
Starting at \$5

[Click here to view the Menu](#)

Emeril's Delmonico

1300 St. Charles Avenue | (504) 525-4937 | www.emerils.com