

Delmonico Steakhouse

LUNCH MENU

Executive Chef: Emeril Lagasse

Chef de Cuisine: Ronnie Rainwater

3355 Las Vegas Blvd. South • Las Vegas, NV 89109

ph: 702 414 3737 • fx: 702 414 3838

Email This Menu At: www.YourRC.com

Menu Items and Prices Subject to Change Without Notice

STARTERS

Truffle Parmesan Potato Chips	9.5
Traditional New Orleans Gumbo - Chicken & Andouille Sausage	10
Lobster Bisque	11
Creole Boiled Gulf Shrimp Cocktail - Tomato Horseradish Dipping Sauce	16
Emeril's BBQ Shrimp - Creamy BBQ Shrimp with Fresh Baked Rosemary Biscuit	16

SALADS

Caesar Salad - Garden Green Romaine, Garlic Croutons and Parmesan Cheese	10
Wild Arugula Salad with Shaved Local Apple, Candied Walnuts Tossed in Champagne Vinaigrette with a Trio of Artisan Cheeses	14
Organic Baby Mixed Greens Salad - Creole Spiced Croutons, Sherry Vinaigrette, Shaved Manchego Cheese, Teardrop Tomatoes and Shaved Red Onions	10
Vine Ripened Heirloom Tomato Salad - Red Onion, Burrata Cheese, Extra Virgin Olive Oil, Balsamic Vinegar and Torn Local Basil	15
Delmonico Cobb Salad - Grilled Chicken Breast, House Cured Bacon, Hard Cooked Egg & Blue Cheese over Chopped Romaine Lettuce with Red Wine Vinaigrette (- vegetarian option available -)	17
Grilled Steak Salad with Romaine Lettuce Hearts, Red Wine Vinaigrette, Shaved Radishes & Wisconsin Buttermilk Blue Cheese	17

ENTREES

Grilled Ricotta Cheese Sandwich with Local Basil and Heirloom Tomato Soup	14
Pan Roasted Atlantic Salmon with Sweet Corn & Crab Vinaigrette and Fresh Basil	17
Lobster Sliders - Fresh Cooked Maine Lobster with Citrus Aioli and Celery Leaves with Old Bay Spiced Fries	19
Crispy Fried Young Chicken with Creamy Coleslaw and Spicy Creole Tomato Glaze	16
Hilda's Pot Roast with Stewed Vegetables and Fresh Herbs Braising Jus	17
Delmonico's Prime Hamburger on Toasted Brioche Roll with Steak Fries, Cheddar Cheese & Bacon	15
Whole Wheat Penne Pasta with Wild Mushrooms, Roasted San Marzano Tomatoes, Basil Pesto Cream and Garlic Baguette	15

EXTRAS

Add Steak	9
Add Chicken	5
Add Shrimp (each)	3
Add a Burger Patty	5
100% Housemade Milkshakes - Chocolate, Strawberry, Vanilla, Caramel or Banana	8

DESSERTS

Classic Crème Brûlée with Tahitian Vanilla Bean & Warm Cornmeal Madeleines	10
Peanut Butter Pie - Concord Grape Marmalade and Salted Peanuts	10
Hawaiian Vintage Chocolate Cheesecake - Toasted Marshmallow and Graham Cracker Streusel	10
Chocolate Root Beer Float - Ginger Sorbet and Hawaiian Vintage Chocolate Ice Cream	10
Pecan Pie - with Oatmeal Shortbread Crust French Vanilla Ice Cream & Caramel Sauce	10
Delmonico Chocolate Layer Cake - Espresso Pudding, Coffee Ice Cream and Warm Fudge Sauce	10
Huckleberry Brioche Bread Pudding - Glazed Mountain Huckleberries and White Chocolate Ice Cream	10
Emeril's Banana Cream Pie - Caramel Sauce, Chocolate Shavings and Whipped Cream	10
A Selection of Homemade Sorbets	10
Selected Artisanal Cheeses	20

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DINNER MENU
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APPETIZERS

Stuffed Pork Trotter with Caramelized Apples and Apple Brandy Reduction	15
Emeril's New Orleans Barbecue Shrimp - Petite Rosemary Buttermilk Biscuit	18
French Escargot with Garlic Herb Butter over Toasted Baguette	16
Ahi Tuna & Salmon Tartare - Cucumber Salad and Wasabi Aioli	16
Baked Oysters on the Half Shell with Garlic Herb Butter & Parmesan Crust	16
Alaskan Red King Crab Legs with Clarified Butter & Herb Emulsion	Mkt
Truffle and Parmesan Potato Chips	10
Creole Boiled Gulf Shrimp Cocktail - Tomato Horseradish Dipping Sauce	18
Classic Steak Tartare - Traditional Garnishes and Toasted Baguette	18
Selected Artisanal Cheeses	20

SOUPS & SALADS

Traditional New Orleans Gumbo - Chicken & Andouille Sausage	10
Lobster Bisque with Maine Lobster Garnish	14
Heirloom Tomato Soup with Grilled Ricotta Cheese Sandwich	14
Wilted Spinach & Frisée with Caramelized Pecan Bacon, Fried Poached Egg, Red Onions and Warm Sherry-Bacon Vinaigrette	14
Organic Baby Mixed Greens Salad - Creole Spiced Croutons, Sherry Vinaigrette, Shaved Manchego Cheese, Teardrop Tomatoes and Red Onion	13
Petite Iceberg Lettuce Wedges - Wisconsin Buttermilk Blue Cheese Dressing, Homemade Apple Smoked Bacon and Red Onion	12
Vine-Ripened Heirloom Tomato Salad with Burrata Cheese, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar and Torn Local Basil	18
Caesar Salad Prepared Tableside for Two	30

ENTREES

Emeril's BBQ Salmon - Potato and Andouille Sausage Hash, Spicy Onion Crust and Homemade Worcestershire	40
Alaskan Halibut with Fresh English Peas, Preserved Lemon-Pea Tendril Salad and Lemon Vinaigrette	42
Grilled Marinated Organic Chicken Breast - Roasted Fingerling Potatoes, Whole Garlic, Wild Mushrooms and Natural Reduction	36
Grilled Double-Cut Apple Smoked Kurobuta Pork Chop with Glazed Root Vegetables and Apple Cider Reduction	38
Three Peppercorn Crusted American Buffalo Ribeye with Caramelized Cipollini Onions and Brandy Peppercorn Reduction	50
Grilled Filet Mignon Medallions - Wild Mushroom Crusted Beef Filet Medallions with Emeril's Worcestershire Sauce, House Cured Bacon and Parmesan Cheese	50
Chateaubriand - Carved Tableside for Two, Asparagus and Garlic Smashed Potatoes	110

STEAK SELECTIONS		EXTRAS	
Bone-In Ribeye	52	"Oscar Style" - Jumbo Lump Crab Meat, Grilled Asparagus and Béarnaise	20
Ribeye	48	"Au Poivre" - Three Pepper Crusted, Brandy Reduction, and Caramelized Cipollini Onions	12
Bone-In New York Strip	46	Foie Gras - Seared	20
Filet Mignon	50	Maine Lobster Tail - Steamed with Herbs and White Wine	Mkt
<p>All of our Beef Selections are Charbroiled USDA Prime Aged, Hand-Cut, Creole Seasoned and served with Maitre d' Butter</p> <p>Signature Steak Sauces available upon request</p>			

SIDES

Buttered Fresh Asparagus	9	Baked Anson Mills Grits with Vermont Cheddar and Bacon	9
Buttered Fresh Broccoli	9	Roasted Fingerling Potatoes , Whole Garlic and Fresh Herbs	9
New Orleans Creamed Spinach	9	Twice Baked Potato with Bacon and Vermont Cheddar	9
Sautéed Garlic Wild Mushrooms	9	Baked Idaho Potato with Green Onions, Sour Cream, Vermont Cheddar Cheese and Bacon	9
Country Smashed Potatoes	9		
Creamed Corn Gratinée	9		
Potato Gratin	9		

DESSERTS

Classic Crème Brûlée with Tahitian Vanilla Bean & Warm Cornmeal Madeleines	10
Peanut Butter Pie - Concord Grape Marmalade and Salted Peanuts	10
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