

CHOP EMERIL'S HOUSE

APPETIZERS

Emeril's BBQ Shrimp \$25
petite rosemary biscuit

Pan Fried Crabcake \$27
our comeback sauce, asparagus, cucumber,
baby heirloom tomato, radish, and quail egg

Thick Cut Apple Cured Bacon \$20
pickled watermelon rind, Abita Root Beer Syrup

Roasted Bone Marrow \$21
parsley salad, toasted brioche

Truffle & Parmesan Potato Chips \$14

Alaskan King Crab Legs (1#) MKT
drawn butter and gin cocktail sauce

Jumbo Shrimp Cocktail \$25
gin cocktail sauce

Oysters on the Half Shell* (6) \$22
mignonette, gin cocktail sauce

Tuna Tartare* \$22
capers, olive sundried tomato, shallot, extra virgin olive oil

Herb Marinated Olives and Marcona Almonds \$14

Caviar Deviled Eggs* \$23
remoulade sauce, teardrop tomato

Shellfish Platter* \$141
oysters on the half shell, creole boiled shrimp, poached lobster, king crab legs,
assorted sauces, mignonette, remoulade, gin cocktail sauces

SOUPS & SALADS

Chicken & Andouille Gumbo \$15
Louisiana Jazzman Rice

French Onion Soup \$15
Gruyère crouton

Lobster Bisque \$18
Maine Lobster Garnish

ECH Wedge \$17
crispy bacon, shaved red onion,
buttermilk blue cheese dressing

Little Gem Caesar* \$15
white anchovy, ciabatta tuille croutons,
Parmesan Reggiano

Baby Mixed Greens \$14
teardrop tomato, cucumber, Manchego cheese,
creole spiced croutons, sherry vinaigrette

Wilted Spinach Salad \$17
red onion, goat cheese, warm andouille vinaigrette

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness.
Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or uncooked.

CHOP EMERIL'S HOUSE

All of our steak selections are Black Angus, creole seasoned, charbroiled and served with maitre d butter

STEAKS & ENTREES

Filet Mignon* (9 oz) \$72

New York Strip* (16 oz) \$61

Boneless Ribeye* (16 oz) \$70

Bone – In Ribeye* (20 oz) \$95

Double Cut Smoked Kurobuta

Pork Chop (20 oz) \$58

herb Jus

New Zealand Lamb Chops* \$54

chimichurri sauce

Domestic Mashima Wagyu Ribeye*

(10 oz) \$86

Australian Black Opal Wagyu Strip*

(6 oz) \$55

Whole Roasted Young Chicken \$38

Vermouth mushrooms, root vegetables, herb vinaigrette

Gulf Yellowfin Tuna* Oscar \$47

grilled asparagus, blue crab, bearnaise sauce

Faroe Islands Salmon* \$48

beluga lentils, garlic spinach, Creole mustard vinaigrette

Maine Lobster Tail (14 oz) \$98

New Orleans Bordelaise butter

Gulf Fish Amandine \$30

haricots verts, Creole Meuniere

Chop House Wagyu Burger* \$35

grilled onions, white cheddar, smoked bacon, farm egg,

hand-cut fries, jalapeno aioli

EXTRAS

Oscar Style \$22

Petite Butter Roasted Lobster Tail \$25

Melted Blue Cheese \$5

Au Poivre Style \$14

brandy roasted cipollini onions, peppercorn reduction

Bordelaise \$8

Chimichurri \$8

SIDES

Garlic Smashed Potatoes \$13

Buttered Asparagus \$14

Haricots Verts \$13

Vermouth Mushrooms \$16

Creamed Spinach \$15

Hand-Cut Fries* \$14 (Truffle Parmesan +\$2)

Loaded Baked Potato \$15

Lobster Mac n' Cheese \$22

Charred Brussels Sprouts,

Bacon Braised Onions \$14

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DESSERTS

Emeril's Banana Cream Pie \$15

caramel sauce, chocolate shavings, whipped cream

Pecan Pie \$12

oatmeal crust, vanilla bean ice cream, caramel sauce

Triple Chocolate Cake \$14

fresh berries, Chantilly cream

Peanut Butter Mousse Pie \$14

chocolate sauce, peanut brittle

Assorted Ice Creams & Sorbets \$11

BEVERAGES

Cappuccino Or Latte \$5

Americano Coffee \$5

Espresso \$5

Chicory Coffee \$5

Espresso Martini \$16

Wheatly Vodka, Espresso, Hoodoo Chicory Liqueur,
Spiced Demerara

A Chocolate Martini \$18

Parrot Bay Rum, Crème de Cacao,
Frangelico, Brown Sugar