



AN EMERIL LAGASSE RESTAURANT

## DINNER MENU

Executive Chef: Emeril Lagasse

Chef de Cuisine: Tim Doolittle

(702) 607-6363

### SNACKS

Fresh Baked Grissini – La Quercia black hog prosciutto – black truffle butter	7
Candied North Country Farm Bacon - Noble Tonic #1	8
Sriracha Chicken Wings – sweet + heat – cucumber buttermilk – pickled vegetables	13
California Market Radishes – Vermont butter – sea salt	6
Fried Great Lakes Smelt – preserved lemon mayonnaise	10
Roasted Beef Marrow Bones – toasted brioche – sea salt	11

### RAW & CHILLED

Fresh West Coast Oysters on The Half Shell – cucumber mignonette – cocktail sauce	Mkt
Salt Roasted Farmer's Market Beets – Wisconsin feta – citrus vinaigrette – pistachio – arugula	13
Dungeness Crab Salad – avocado – hearts of palm – organic mache	18
Organic Kentor Farm Spinach Salad – Hy Desert farm tomato – pickled onion – roasted garlic – Drake Family Farms goat cheese	11
Iceberg Lettuce Salad – bacon – creamy buttermilk dressing – heirloom radish	11
Farmer's Market Heirloom Tomato & Buffalo Mozzarella Salad – extra virgin olive oil – balsamic	14
Classic Beef Tartare – quail egg – traditional garnishes – crostini	15

### HOT

Chicken & Andouille Sausage Gumbo – steamed rice	10
Seasonal Home Made Soup	9
Roasted San Marzano Tomato Pizza – fresh mozzarella – our garden pesto	11
Carlsbad Aqua Farm Steamed Mussels – Fat Tire Ale – caramelized shallot	10
Frisée-Poached Glaum Farm Egg – mini brioche – frisée – North Country apple smoked bacon – red wine vinaigrette – parmesan reggiano	11
Kurobuta Baby Back Rotisserie Ribs – pickled corn salad	13
Braised Beef Cheeks – wild mushrooms – fava beans – Wiser Farms carrots	13

## **STEAK & MEAT**

<b>Creekstone Farm Aged Ribeye</b> – balsamic caramelized shallots & mushrooms	41
<b>Braised Colorado Lamb Shank</b> – pumpkin risotto – pecorino romano – sage	33
<b>Iowa Raised Whole Roasted Suckling Pig “Porchetta”</b> – Wiser farm heirloom carrots – roasted garlic sauce	33
<b>Colorado Filet Mignon</b> – crushed Wiser farm heirloom potatoes – fresh herbs – beurre fondue - or <b>Colorado Bone-In Filet Mignon</b>	39 48

## **PASTA/POULTRY**

<b>Lobster Spaghetti</b> – Maine lobster – tomato – aged pecorino – soffritto	38
<b>Fresh Fettuccine</b> – clams – mussels – gulf white shrimp – chorizo – Portuguese piri piri sauce	31
<b>Stuffed, Whole Rodgers Farm Young Chicken</b> – fennel – artichoke – fingerling potato & roasted garlic stuffing – gremolata	26

## **SEAFOOD**

<b>Wild Salmon</b> – Brussels sprouts – lobster sauce – chick pea fries	32
<b>Hawaiian Style Snapper</b> – steamed with bok choy and ginger – peanut oil	37
<b>Salt and Pepper Crusted Texas Farm Raised Striped Bass</b> – fresh herbs – lemon – broccolini	38
<b>Seared Sea Scallops</b> – cauliflower – capers – raisins – almonds – brown butter	38
<b>Great Lakes Whitefish</b> – heirloom tomato – dungeness crab – cucumber sauce	35

## **SIDES**

<b>Lobster Mac-n-Cheese</b> – aged Vermont white cheddar	19
<b>Truffle Mac-n-Cheese</b> – aged Vermont white cheddar	11
<b>Natural Cut Fries</b> – sea salt	6
<b>Heirloom Carrots</b> – Vermont butter	9
<b>Brussels Sprouts</b> – fuji apple, almond	9
<b>Mushrooms</b> – gilroy garlic	9
<b>Spinach</b> – toasted garlic	9
<b>Cauliflower Grantine</b> – romano cheese	9
<b>Broccolini</b> – chili flakes, lemon	9
<b>Weiser Farm Potatoes</b> – herb butter	9

## **DESSERT**

<b>Emeril's Banana Cream Pie</b> – with chocolate shavings, caramel sauce and whipped cream	10
<b>Coconut Cheesecake</b> – macadamia nut crust, passion fruit sauce and toasted coconut shavings	10
<b>White Chocolate Malassadas</b> – rolled in cinnamon sugar with vanilla bean crème Anglaise	10
<b>Hawaiian Vintage Chocolate Flourless Cake</b> – with Kona Coffee Milkshake and Caramel	10
<b>Frangelico Crème Brulée</b> – with Hazelnut Chocolate bottom filling and Vanilla Tuile	10
<b>Chocolate Cake Bread Pudding</b> – with Toasted Almond Ice Cream	10
<b>Traditional New Orleans Bananas Fosters</b> – with vanilla bean ice cream	10
<b>Trio of Homemade Sorbets</b>	10
<b>Cheese Plate</b> – a selection of three cheeses served with toasted bread, organic honey, fruit and homemade jams	18