

Emeril's chop house

🌿 starters 🌿

**Chef Emeril's New Orleans Style
Barbecued Shrimp**
crispy grit cake
12

James River Fried Oysters
andouille sausage, three cheese béchamel
cherry tomato jam
14

Beef Tip Risotto
alaskan king crab, spring peas
mascarpone cheese, red wine glaze
14

Crispy Point Judith Calamari
smoked tomato, hot peppers
crisp basil, parmesan
12

Poached Jumbo Gulf Shrimp
brandied cocktail sauce
pickled mirliton
16

Prime Steak Tartar
tarragon-truffle emulsion
quail egg "toast"
16

🌿 Emeril's Chop House Raw Bar 🌿

Petit Plateau
4 shrimp, 4 oysters, 4 clams
colossal king crab
85

Grand Plateau
1^{1/2} lb. maine lobster, 8 shrimp, 8 oysters
8 clams, colossal king crab
125

**Chef's Choice Oysters
on the Half Shell**
half dozen 18
full dozen 32

🌿 soups 🌿

White Bean & Tomato Bisque
crisp prosciutto chip, tomato-basil bruschetta
8

Traditional French Onion Soup au Gratin
9

🌿 salads 🌿

Chop "House" Salad
Lancaster Co. cave-aged cheddar, cherry tomato
hard-boiled egg, edamame, herb buttermilk dressing
9

The Wedge
iceberg lettuce, homemade bacon
fried onions, bleu cheese dressing
9

Traditional Caesar Salad
hearts of romaine, creole croutons
shaved parmigiano-reggiano
8

Smoked Duck Confit & Apple Salad
baby frisée, candied pecans, shaved pecorino
orange-cane vinaigrette
10

Roasted Beet Salad
Lancaster Co. misty lovely goat cheese, red
watercress, 18 year balsamic reduction
9

🌿 meats and cheeses 🌿

Choose: one 8 three 14 five 24

Boudin Noir	Maytag Bleu Cheese, Wisconsin	Fried Boudin
Andouille Sausage	Taleggio, Italy	Smoked Duck Confit
House-Cured Kielbasa	Cave-Aged Cheddar, Lancaster Co.	House Bacon Rasher
	Misty Lovely Goat Cheese, Lancaster Co.	

Chef's Sampler

chef's choice of three house-cured meats and three cheeses
serves 2-4 22 | serves 4-6 28

Served with spiced apple-pear compote, creole grain mustard, candied pecans and grilled pretzel bread

🌿 main courses 🌿

Braised Creekstone Farms Short Rib 28
parsnip puree, candied baby carrots, sweet corn

Sesame Crusted Ahi Tuna 34
soba noodles, lemongrass-miso emulsion, pickled mirliton

Lobster, Shrimp & King Crab Pasta 36
leeks, cherry tomato, tarragon sherry cream

Duck Confit Risotto 28
house smoked kielbasa, wild mushrooms, parmesan

Grilled Swordfish 30
winter squash ratatouille, chipotle aioli

Pan Seared Day Boat Scallops 32
toasted walnut barley, house bacon, baby arugula

Eberly Farms Chicken 28
harissa marinated, artichoke hearts, kalamata
olives, goat cheese, roasted red pepper, Israeli cous cous

🌿 sides 🌿

Garlic Roasted Cauliflower 8
curry aioli

Kennett Square Mushrooms & Onions 8

Creamed Spinach 9

Gemilli Pasta & Cheese 9

Butter Whipped Potatoes 8

Jumbo Baked Potato 8

White Truffle Chips 14
parmesan

Cannellini Bean Cassoulet 9
sweet Italian sausage

"Loaded" Fingerling Potatoes 12
house bacon, cheddar, sour cream

Bourbon Sweet Potatoes 8
with homemade marshmallow

🌿 steaks and chops 🌿

Creekstone Farms Filet Mignon – 6 oz	32	Prime Cowboy Ribeye – 22 oz	49
Creekstone Farms Filet Mignon – 9 oz	38	Amish Milk-Fed Veal Chop – 16 oz	44
Prime New York Strip – 12 oz	42	Grilled Premium Reserve Pork Loin Chop black eyed pea & wild mushroom ragout	29
Prime New York Strip – 18 oz	48	Colorado Rack of Lamb Lancaster Co. cheddar grits, arugula pesto	48
Prime Dry Aged T-Bone – 20 oz	48	Snake River Farms Wagyu Striploin – 12 oz	78
Prime Dry Aged Porterhouse – 26 oz	56	arugula pesto, seasonal mushrooms	

All steaks and chops served with maitre d' butter, veal glace, trio of our house made sauces.
Emeril's Chop House is proud to serve the highest quality prime beef from LaFrieda Meats and Creekstone Farms.

🌿 raise the steaks 🌿

Jumbo Lump Crab Meat 12	Alaskan King Crab 24	Organic Fried Egg 4
Day Boat Scallops 14	Black Truffle Butter 4	Maytag Bleu Cheese 4
Gulf Shrimp 14	Caramelized Onions 3	10 ounce Lobster Tail 45

🌿 signature steak preparations 🌿

Au Poivre 8
peppercorn crust, cognac cream

Creole Cream 14
Louisiana crawfish tails

Oscar 12
jumbo lump crab, sautéed asparagus

"Dressed Up" 8
butter whipped potatoes, asparagus