

# Emeril's chop house

## STARTERS

### BRAISED PORK CHEEKS <sup>GF</sup> 14

parsnip puree, crisp sweet potato,  
macarated shallots

### PRIME BEEF TARTARE <sup>GF</sup> 16

brioche, herbed buttermilk,  
arugula, pickled carrot, deviled egg

### GRILLED OCTOPUS <sup>GF</sup> 16

harissa, smoked fennel, cherry  
tomato, arugula, malted vinegar aioli

### CRISP POINT JUDITH CALAMARI 15

banana pepper, pecorino, smoked  
paprika aioli, house made pickles

### BEEF TIP RISOTTO <sup>GF</sup> 14

sweet potato, butternut squash,  
sage butter, pecorino

### EMERIL'S BBQ SHRIMP 16

Castle Valley Mill cheddar grits

### BLACKENED BEEF TENDERLOIN <sup>GF</sup> 16

braised greens, fingerling potatoes,  
chimichurri, pickled shallot

### JUMBO LUMP CRAB CAKE 16

black garlic aioli, radish, mint  
charred lemon gastrique

### TRUFFLED POTATO & LEEK PIEROGIES <sup>V</sup> 14

caramelized onion, winter truffle,  
chive crème fraîche

### BACON RASHER <sup>GF</sup> 12

apple-onion chutney,  
red pepper jam, bourbon syrup

## SALADS

### CHOP "HOUSE" <sup>V GF</sup> 10

baby greens, grape tomato, hard-boiled egg, edamame,  
cave aged cheddar, herb buttermilk dressing

### TRADITIONAL CAESAR SALAD <sup>GF</sup> 11

hearts of romaine, toasted brioche, parmigiano-reggiano

### BEETS AND ROASTED ROOT VEGETABLES <sup>V GF NP</sup> 13

pistachio pesto, maple vinaigrette, Humbolt Fog goat cheese

### WEDGE <sup>V GF</sup> 12

baby iceberg, blue cheese, grape tomatoes, house bacon,  
onion crisps

## SOUPS

### MAINE LOBSTER BISQUE 14

lobster-butternut squash relish, sherry tarragon creme

### FRENCH ONION GRATINÉE 10

gruyère, provolone, brioche crouton

### SOUP OF THE DAY *MARKET PRICE*

chef's seasonal selection

## RAW BAR

### TOP-NECK CLAMS

(half dozen - 14) (full dozen - 20)  
on the half shell, lemon,  
mignonette, horseradish, cocktail  
sauce & remoulade

### PETIT PLATEAU <sup>GF</sup>

(serves 2-4) 85  
gulf shrimp, oysters, topneck  
clams, colossal king crab legs

### GRAND PLATEAU

(serves 4-6) 160  
maine lobster, gulf shrimp,  
oysters, topneck clams, jumbo  
lump crab, colossal king crab legs

### CHILLED OYSTERS <sup>GF</sup>

(half dozen - 18) (full dozen - 32)  
on the half shell, lemon,  
mignonette, horseradish, cocktail  
sauce & remoulade

### SHRIMP COCKTAIL 14

brandied cocktail sauce,  
citrus aioli, lemon

### SEARED YELLOWFIN TUNA 16

charred napa cabbage,  
yuzu-soy broth, avocado  
powder, caviar

## MEATS & CHEESES

choose: (one - 8) (three - 14) (five - 24)

### MANCHEGO

Sheep's Milk - Spain

### HUMBOLDT FOG

Goat's Milk - California

### BIJOU CHEESE

Goat's Milk - Vermont

### CAVE AGED CHEDDAR

Cow's Milk - Pennsylvania

### ST. PETE'S SELECT BLUE CHEESE

Cow's Milk - Minnesota

### ANDOUILLE SAUSAGE

### PROSCIUTTO COTTO

### CANDIED BACON

### KIELBASA

### TASSO HAM

## CHEF'S SAMPLER

(serves 4-6 / 32) (serves 2-4 / 24) <sup>NP</sup>

chef's choice of three house-cured meats and three cheeses served with  
seasonal garnishes, house made pickles, creole mustard, candied nuts  
and grilled bread

**V** vegetarian ; **GF** can be prepared gluten free ; **NP** contains nuts or nut products

Chef Restaurateur, Emeril Lagasse | General Manager, Jason Lonigro | Chef de Cuisine, Tyler Baxter

The Commonwealth of Pennsylvania suggests that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# MAIN COURSES

## PAN SEARED HALIBUT <sup>GF</sup> 38

smoked sweet potato, apple, collard greens, coconut-harissa broth, orange

## DAY BOAT SCALLOPS <sup>GF</sup> 39

celeriac puree, charred brussels sprouts, hen of the woods, pomegranate

## SMOKED HALF CHICKEN <sup>GF</sup> 28

house BBQ rub, fingerling potatoes, caramelized onion jus

## HERBED MASCARPONE GNOCCHI <sup>V</sup> 24

roasted root vegetables, blistered cherry tomato, ricotta salata, smoked tomato butter

## BRAISED VEAL OSSO BUCCO <sup>GF</sup> 36

parsnip risotto, crisp butternut squash, rosemary jus, citrus gremolata

## RYE CRUSTED SALMON 30

rock shrimp-cauliflower etouffe, shaved fennel salad

# STEAKS & CHOPS

Emeril's Chop House is proud to serve the highest quality prime beef from Pat LaFrieda, Allen Brothers, & Hartley Farms

## HARTLEY FARMS FILET MIGNON <sup>GF</sup> 7oz 38 | 9oz 42

## 16oz PRIME NEW YORK STRIP <sup>GF</sup> 46

## DOUBLE CUT PREMIUM RESERVE PORK CHOP <sup>GF</sup> 36

sweet potato puree, date BBQ, braised collard greens, house bacon

## 26oz PRIME DRY AGED PORTERHOUSE <sup>GF</sup> Market Price

## 22oz BONE-IN PRIME RIBEYE <sup>GF</sup> 60

## DUO OF NEW ZEALAND LAMB <sup>GF</sup> 48

lamb chop, lamb saddle, lamb cassoulet, mustard glazed swiss chard, mustard seeds

all steaks served with creole seasoning, maitre d' butter, veal glace and our house made: worcestershire sauce, béarnaise and horseradish cream

# STEAK PREPARATIONS

## AU POIVRE 8

peppercorn crust, cognac cream

## SEAFOOD GRATIN 18

lobster, jumbo lump crab, béchamel

## TRADITIONAL OSCAR 14

jumbo lump crab, asparagus

## DRESSED UP 10

whipped potatoes, asparagus

# RAISE THE STEAKS

## JUMBO LUMP CRAB 14

## CAVE-AGED BLEU CHEESE 6

## 10 OZ. LOBSTER TAIL

Market Price

## 4OZ. CRAB CAKE 14

## SAUTÉED SHRIMP 14

## PAN SEARED SCALLOPS 18

## CANDIED BACON 10

## 1/4 LB. ALASKAN KING CRAB LEG 22

# SIDES

## WILD MUSHROOMS & ROASTED ONIONS <sup>VGF</sup> 9

mushroom glaze, rosemary

## CHARRED BRUSSELS SPROUTS <sup>VGFNP</sup> 9

house bacon, honey, chestnuts

## CREAMED SPINACH <sup>V</sup> 10

white truffle herb bread crumbs

## ROASTED VEGETABLES <sup>VGF</sup> 8

whipped mascarpone, mint

## SAUTEED ASPARAGUS <sup>VGF</sup> 9

shallot, citrus gremolata

## LOBSTER AND KING CRAB MAC & CHEESE 18

cavatappi pasta, herbs, three cheese béchamel

## JUMBO BAKED POTATO <sup>VGF</sup> 8

butter, sour cream, chives

## BOURBON SWEET POTATOES <sup>VGF</sup> 9

spiced marshmallow

## TATER TOT "POUTINE" <sup>NP</sup> 10

duck confit gravy, cheese curds, scallion pesto

## WHIPPED YUKON POTATOES <sup>VGF</sup> 8

roasted garlic butter, chives

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