

## **STARTERS**

soy, sesame, ginger, chili, crispy furikake chips
<b>TRUFFLED STEAK TARTARE*</b> 22 caper, egg, Dijon, wild mushrooms, toasted brioche
<b>CREOLE SHRIMP</b>
ROASTED BONE MARROW 16 cowboy butter, pickled shallots, torn herbs, toast

<b>BREAD SERVICE</b> 8 pull apart dinner roles whipped butter, sea salt
<b>SPICY TUNA TATAKI*</b>
<b>OYSTERS' TEXAFELLER*</b> 23 jalapeno, bacon, spinach, hollandaise, breadcrumbs
<b>CRISPY BRUSSELS &amp; BACON</b> 13 balsamic, lemon, parmesan

<b>FRENCH ONION SOUP</b>
<b>SURF &amp; TURF SLIDERS*</b>
<b>GF CRISPY CAULIFLOWER</b> 11 sweet chili aioli, sesame seeds, cilantro
<b>CRAB GUACAMOLE</b> 23 tortilla chips

## **SMALL TOWER**

# © COLD SEAFOOD TOWER ½ lobster 4 shrimp 8 oysters\* tuna tartare\* cocktail sauce, lemon, black pepper mignonette, Dijonnaise, horseradish

75

## **RAW BAR**

<b>JUMBO SHRIMP COCKTAIL</b> 26 5 per order, cocktail sauce, horseradish
<b>OYSTERS ON THE HALF*</b> 27 6 per order, mignonette, cocktail sauce, horseradish, tobassco, lemon
<b>HAMACHI CARPACCIO*</b> 26 crispy garlic, jalapeno, cilantro, scallion, ponzu, sesame oil

## SALADS

<b>O BURRATA &amp; HEIRLOOM</b> 19 <b>TOMATO</b> saba vinaigrette, basil, crostini
CAESAR
<b>WEDGE</b>
<b>O SPINACH &amp; KALE SALAD</b> 17 gala apples, cranberries, goat cheese, pecans, pepitas, apple vinaigrette

#### **EMMITT SMITH FACTS**

Born May 15, 1969, in Pensacola, Florida. He played college football for the University of Florida Gators. Emmitt was drafted by Dallas Cowboys in the first round of the 1990 NFL Draft.

+ JERSEY IN HOUSE +

#### **EMMITT SMITH FACTS**

College Football Hall of Fame 2006 Professional Football Hall of Fame 2010

## **G** SASHIMI

SASHIMI COMBO*
<b>SALMON* 3 pc</b>
<b>YELLOWTAIL* 3 pc</b> 16
<b>TUNA* 3 pc</b>

### A BOAT IN THE DESERT\*

chef selection of rolls, sashimi & nigiri 95 145

## **MIGIRI**

NIGIRI COMBO				
YELLOWTAIL* 2pc14				
<b>SALMON* 2pc</b> 1				
<b>SHRIMP* 2pc</b> 12				
TUNA* 2pc14				

#### RICE BOWLS

<b>SPICY TUNA*</b>				
avocado, cucumber, furikake, nori, sriacha, citrus, ponzu, shiso				
<b>G CHIRASHI*</b>				
tuna, salmon, Hamachi, tamago,				

## LARGE TOWER

	EAFOOD TOWER			
whole lobster	8 shrimp			
12 oysters*	tuna tartare*			
cocktail sauce, lemon, black pepper				
mignonette, Dijonnaise, horseradish				
125				

## **ROLLS**

EMMITT ROLL*
MANGO TANGO*
BONZAI*
JACK POT*
<b>© VALENTINA*</b>
<b>© VEGGIE</b>
CRIPSY RICE*
BLING BLING*
SPICY TUNA*
CALIFORNIA*
SHRIMP TEMPURA
SALMON*

**HAMACHI & GREEN ONION\*** 16

wasabi

assorted vegetable, furikake



## **MAINS**

<b>MAINE LOBSTER TEMPURA</b> 65 stir-fried vegetables, sushi rice
<b>PAN SEARED SALMON*</b> 46 butternut squash fried rice, ginger scallion sauce
<b>© PAN SEARED ALASKAN</b> 65
HALIBUT caulilini, chili crisp, buttery crab sauce

<sup>⑤</sup> ½ ROASTED	MA	RY'S	 35
CHICKEN			

pee wee potatoes, spinach, garlic chicken jus

## JUMBO LUMP CRAB CAKE ....35

sautéed asparagus, old bay remoulade + 25 make it a double

# **©O CHILI ROASTED** ............26 **CAULIFLOWER**

corn tortillas, tomatillo salsa, queso fresco, avocado sauce, lime, cilantro

# **BONE-IN PORK CHOP** ..... 56 brown butter butternut puree, green apple fennel slaw, pomegranate agradolce

DRY AGED BEEF ......34
BOLOGNESE

parpadelle, pecorino

brown butter

## STEAKS FOR A HALL OF FAMER

## PRIME WET AGED

## **CENTERCUT RIBEYE\* 16oz** 67

44 Farms Cameron, Texas

#### **BONE-IN RIBEYE\* 24oz** 95

44 Farms Cameron, Texas

#### **BONELESS NY STRIP\* 26oz** 62

44 Farms Cameron, Texas

#### **BONE-IN SIRLOIN\* 22oz** 79

44 Farms Cameron, Texas

#### FILET MIGNON \* 10oz 72

WR Farm Hastings, Nebraska

#### HANGER STEAK\* 10oz 42

WR Farms Hastings, Nebraska

## **#22's FAVORITES**

#### WAGYU

NY STRIP\* 14 oz American Wagyu 85

+ Rosewood Ranch from Ennis Texas +

#### "EMMITT'S" ENGRAVED TOMAHAWK 44oz

Pat LaFrieda Meats North Bergen, New Jersey 195

+ PERFECT FOR 2 TO SHARE +

## PRIME DRY AGED

## 32 DAY DRY AGED BONE-IN NY STRIP\* 24oz 92

Flannery Beef San Rafael, CA

## **STEAK ADD-ON'S**

**LOBSTER TAIL 7oz** 49

**GARLIC SHRIMP 3 per order** 12

**JUMBO LUMP CRAB OSCAR** 25

**BLUE CHEESE CRUST** 4

**PEPPERCORN CRUST** 4

#### **STEAK SAUCES** 4

Truffle Butter, Bearnaise, Hollandaise, Cowboy Butter, Chimichurri, Horseradish Cream, E22 House Steak Sauce, Remy VSOP Cream, Bordelaise

#### SIDES TO SHARE

Dijonnaise & ketchup + 4 truffle oil & parmesan	
<b>G SAUTÉED SPINACH</b>	
<b>SUPER CREAMY MASHED</b> 13 <b>POTATOES</b> + 9 bacon, sourcream, scallion, cheddar	

+19 sautéed lobster in garlic butter

- **G SAUTÉED ASPARAGUS** ..... 13

crispy pee wee potatoes, smoked paprika & lime aioli
MAC-N-CHEESE
<b> SAUTÉED CAULILINI</b>

"baby cauliflower" lemon, chili crisp

#### **MANIFESTO**

Inspired by Emmitt Smith, one of the greatest NFL athletes of all time, Emmitt's Vegas is driven by concept Chef Steve Mannino's unbound culinary creativity and Executive Chef Antwan Ellis's relentless pursuit of excellence.

Here, sophistication meets a laid-back charm. It's in the air, a sense of belonging, where glasses are raised, connections are forged and good times flow effortlessly. It's in the service, the warmth we extend to every guest, and the way we exceed their expectations. It's in the food, where familiar flavors meet bold innovation, masterful preparation and thoughtful sourcing. And, in every dish, in every moment, you feel the spirit of excellence. It's a celebration of culture and personal journey.

Emmitt's Vegas isn't just another celebrity restaurant on The Strip. It's a testament to heart and soul, acumen and hustle. It's driven by a desire to push boundaries and perform at the highest level. Where every meal tells a story, and every moment becomes a memory.

WELCOME TO EMMITT'S VEGAS - INSPIRED BY A LEGEND. SHAPED BY A JOURNEY!