





## MAINS

### MAINE LOBSTER TEMPURA ... 65

stir-fried vegetables, sushi rice

### PAN SEARED SALMON\* ... 46

butternut squash fried rice, ginger scallion sauce

### Gf PAN SEARED ALASKAN ... 65

#### HALIBUT

caulilini, chili crisp, buttery crab sauce

### MISO GLASED SEA BASS\* ... 55

ginger, spinach, scallion

### Gf ½ ROASTED MARY'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

### Gf V CHILI ROASTED ... 26

#### CAULIFLOWER

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

### Gf BONE-IN PORK CHOP ... 56

brown butter butternut puree, green apple fennel slaw, pomegranate agradolce

### DRY AGED BEEF ... 34

#### BOLOGNESE

parpadelle, pecorino

### TROTTOLE PASTA ... 35

truffle butter, fresh truffles, parmesan, 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

### Gf SKIN ON FRENCH FRIES ... 10

Dijonnaise & ketchup

+ 4 truffle oil & parmesan

### Gf SAUTÉED SPINACH ... 11

+ 3 creamed

### Gf SUPER CREAMY MASHED ... 13

#### POTATOES

+ 9 bacon, sourcream, scallion, cheddar

+19 sautéed lobster in garlic butter

## SIDES TO SHARE

### Gf WILD MUSHROOMS ... 15

rosemary, garlic, cognac

### Gf SAUTÉED ASPARAGUS ... 13

### Gf V PATATAS BRAVAS ... 11

crispy pee wee potatoes, smoked paprika & lime aioli

### MAC-N-CHEESE ... 12

ORECCHIETTE, CHEDDAR, BREADCRUMBS,

+ 19 sautéed lobster in garlic butter

### Gf SAUTÉED CAULILINI ... 11

"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!