

# The Emerald Restaurant

13614 W Highway 71 78738-3107 · +15129634272 · Updated: Jan 14, 2026

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## APPETIZERS 4

<b>Salmon</b>	<b>\$11.75</b>
with sauce raifort	
<b>Escargot De Bourguignonne</b>	<b>\$13.75</b>
a french delicacy of burgundy snails in herb and garlic butter	
<b>Bay Scallops In Lime Butter</b>	<b>\$12.75</b>
<b>Caesar Salad</b>	<b>\$11.75</b>
prepared table side for two or more	

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## SOUPS 2

<b>The Emerald Potato Soup</b>	<b>\$7.50</b>
from the garden where the parties grow	
<b>Flambeed Onion Soup</b>	<b>\$8.50</b>

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## RELAND'S FAVOURITES 6

<b>Ireland 32 Mixed Grilled Special</b>	<b>\$42.50</b>
(limited availability) sausage , rashers, black pudding , imported from cork , ireland. the mixed grill also comes with a lamb chop, small steak and fresh egg ya 'll will swear that ye're in the ould sod	
<b>The Leprechaun Irish Stew</b>	<b>\$28.50</b>
the old original irish stew with a drop of the creazure flavoring it	
<b>Tipperary Sweetbreads &amp; Bacon Go-deas</b>	<b>\$28.50</b>
sweetbreads wrapped in irish bacon seasoned with herbs, served with irish red potatoes	
<b>Celtic Chicken</b>	<b>\$36.75</b>
boneless breast of chicken delicately seasoned and complimented by a marsala mushrooms sauce, featuring fresh japanese forest mushrooms	
<b>The Dalton Feast Quail Special</b>	<b>\$42.75</b>
two quail, plump , tender and succulent , served with the fashion irish dressing , breaded peach half, currant jelly, and a sauce made from irish mist and herbs	
<b>Pride Of Erin Roast Duck Irish Style Special</b>	<b>\$42.75</b>
a half roast duck, stove roasted with rasher of bacon over the breast, served with dark, sweet, pitted cherries in a brown, branded cherry sauce	

## STEAKS 4

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### **The Innisfree Special** **\$39.75**

tender veal, sauteed with dijon mustard, white wine, fresh tarragon and shrimp. a meal for fit for the duke

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### **Tall Texan** **\$42.75**

filet mignon, cooked as you wish, crowned with panhandled fresh mushrooms

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### **Yankee Doodle Dandy** **\$42.75**

14oz new york, strip by flavorful peppercorns three fresh mushrooms

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### **The Ould Sod Special** **\$43.75**

twin tenderloin medallions with truffles sauteed to order, with sauce

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## SEAFOOD 3

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### **Dublin Lawyer Special** **\$45.00**

two healthy lobster tail served in a a flaky puff pastry simmered in heavy cream and irish whiskey "traditional"

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### **County Mayo Salmon "special"** **\$42.75**

salmon steak, poached in a bouillon and served draped in a saffron supreme sauce

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### **St. Patrick's Delight** **\$39.75**

two monkfish steaks seasoned with imported irish mustard (from the galway bay region, ireland), a touch of garlic and fresh tomatoes a heavenly meal

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## THE EMERALLO CARD 3

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### **The Shilleliagh** **\$175.50**

shrimp imperial roast loin of pork in pastry, fresh garden vegetables, irish whiskey cake

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### **The Kinsale-chateaubriand** **\$175.50**

choice of soup or onion soup heart of tenderloin with madeira mushroom sauce, roast onion, fresh garden vegetables, irish whiskey cake

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### **The Galway Shawl - Leg Of Lamb** **\$175.50**

shrimp imperial, roast rack of lamb, chrysanthemum red onions , fresh garden vegetables irish whiskey cake

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## DESSERTS 3

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### **The Booreen** **\$12.50**

orange marmalade tarte with chocolate, fresh sweet oranges mixed with imported irish, marmalade, nested in chocolate covered pastry puff. "delicious it tis two or more".

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### **Sabayon Au Champagne** **\$12.50**

chef pauls specially

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### **The Galtee Mountain** **\$18.75**

cheesecake with strawberry sauce and almonds smooth creamy cheesecake under sauce, thick with strawberry and toasted slivered almonds. "tis wonderful".

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