

### SHELLFISH PLATEAU\*

Chilled Alaskan King Crab Legs, Iced Jumbo Shrimp,  
Fresh Oysters on the Half Shell, Chilled Crab Claws,  
& Traditional Garnishes

74 for Two Guests / 144 for Four Guests

## APPETIZERS

SHRIMP COCKTAIL*	17
SHRIMP REMOULADE*	17
MARINATED SHRIMP*	17
CRAB CAKE Cajun Lobster Sauce	18
FRIED OYSTERS*	15
OYSTERS ON THE HALF SHELL*	15
FRIED CALAMARI Shanghai Style	16
SLICED SESAME TUNA*	16
STEAK TARTARE*	14
PRIME BEEF CARPACCIO* Creole Mustard	15

## SALADS

DEL'S SALAD	9
CLASSIC CAESAR	9
BLUE CHEESE LETTUCE WEDGE	9
TOMATO & MOZZARELLA SALAD	10

## SOUPS

SMOKED CHICKEN & ANDOUILLE GUMBO	10
SEAFOOD SOUP*	10

## STEAKS & CHOPS

FILET MIGNON* 8 oz. / 12 oz.	38 / 46
PRIME RIBEYE* 12 oz. / 16 oz.	39 / 44
BONE-IN PRIME RIBEYE* 22 oz.	51
PRIME STRIP* 12 oz. / 16 oz.	38 / 45
PRIME PORTERHOUSE* 24 oz.	54
LAMB* 2 Double Cut 8 oz. Chops	43
VEAL PORTERHOUSE* 16 oz.	42

### WAGYU "LONGBONE"\*

32 oz. Ribeye 89

## SEAFOOD

SALMON* Tchoupitoulas Sauce	33
SESAME SEARED TUNA* Soy Ginger Glaze & Wasabi Cream	38
PAN SEARED SCALLOPS* Shiitake Chive Vinaigrette	35
CRAB CAKES Jicama Slaw & Cajun Lobster Sauce	35

## LOBSTER

### BROILED LOBSTER TAIL\*

Carved tableside & served with drawn butter & lemon  
*Please ask your server for price & sizes available*

*\*Cooked to order. Consuming raw or under-cooked meat, shellfish or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Before placing your order, please inform your server if anyone in your party has a food allergy.*

## LOCAL FAVORITES

FILET MEDALLIONS* Chateau Potatoes & Red Wine Demi Glace	31
PRIME STRIP CHOPPED SALAD* Creamy Basil Dressing	26
PAN ROASTED CHICKEN BREAST Lemon Rice & Provencal Sauce	28
SHRIMP SCAMPI STYLE* Linguine Pasta, Garlic, Lemon & White Wine	29

## SIDE DISHES

SPINACH SUPREME	11
SAUTÉED MUSHROOMS	9
ASPARAGUS	12
CREAMED CORN	10
ONION RINGS	9
MACARONI & CHEESE	10
BAKED POTATO	9
CHATEAU POTATOES	10
SKILLET POTATOES & ONIONS	10
SWEET POTATOES	9
POTATOES AU GRATIN	11

### COVER IMAGE:

Snow Melt by Wiemann Metalcraft  
Hand-Forged Iron Banister

## THE PERFECT START

**NICOLAS FEUILLATTE** 18  
Cuvee Gastronomie Brut, Epernay

**MOET & CHANDON** 22  
"Imperial" Brut, Champagne

**VEUVE CLICQUOT** 26  
NV Yellow Label Brut, Champagne

## SIGNATURE DRINKS

### THE VIP

Svedka Clementine Vodka infused with fresh Hawaiian pineapple  
13

**POMEGRANATE MARTINI** 14  
360 Vodka, PAMA Pomegranate liquor, splash of cranberry

**THE MARGATINI** 14  
Avión Silver Tequila, Cointreau, house-made sweet & sour,  
fresh juices, sea salt rim

**A BREATH OF FRESH PEAR** 15  
Grey Goose Le Poire Vodka, Cointreau, white cranberry juice,  
fresh lime juice

**THE PROFESSIONAL MARTINI** 15  
Belvedere Vodka with your choice of blue cheese-stuffed or  
pimento-stuffed olives

**BLACKBERRY GINGER COCKTAIL** 14  
Woodford Reserve Bourbon, fresh blackberries, fresh lemon juice,  
mint, splash of ginger beer

**DEL'S MANHATTAN** 13  
Maker's Mark Bourbon, Dolin Rouge Sweet Vermouth, bitters,  
Luxardo cherry

**OLD FASHIONED** 14  
Knob Creek Bourbon, muddled cherry, orange, sugar & bitters

**THE ORIGINAL SAZERAC** 13  
Hennessey VS, Peychaud's bitters & simple syrup served in a  
Lucid rolled glass

Del Frisco's was created for the pleasure and enjoyment of our guests. We strive to create a world-class dining experience that exceeds even your highest standards. If for any reason you are not completely satisfied with the service or cuisine, please ask for me,  
*Rick Cheesman*, General Manager.

**THANK YOU VERY MUCH  
FOR DINING WITH US.**

*Rick Cheesman*

**Del Frisco's**  
DOUBLE EAGLE STEAK HOUSE

4725 Piedmont Row Drive, Suite 170  
Charlotte, NC · 28210  
(704) 552-5502

BOSTON CHARLOTTE DALLAS DENVER FORT WORTH  
HOUSTON LAS VEGAS NEW YORK PHILADELPHIA  
CHICAGO COMING WINTER 2012

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