

SHELLFISH PLATEAU*

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

77 for Two Guests / 148 for Four Guests

APPETIZERS

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

SALADS

DEL'S SALAD	9
CLASSIC CAESAR	9
BLUE CHEESE LETTUCE WEDGE	9
BEEFSTEAK TOMATOES & SLICED ONIONS	10

SOUPS

SMOKED CHICKEN & ANDOUILLE GUMBO	9
SEAFOOD SOUP*	10

STEAKS & CHOPS

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

WAGYU "LONGBONE"*
32 oz. Ribeye 89

SEAFOOD

SALMON* Tchoupitoulas Sauce	33
SHRIMP SCAMPI STYLE* Fresh Linguine Pasta, Garlic, Lemon & White Wine	34
SESAME SEARED TUNA* Soy Ginger Glaze & Wasabi Cream	38
CRAB CAKES Cajun Lobster Sauce	35

LOBSTER

BROILED LOBSTER TAIL*

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

LAGNIAPPE

CRISP DUCK STEAK* Chateau Potatoes & Dry Cherry Jus	29
BEEF MEDALLIONS* Chateau Potatoes & Red Wine Demi Glace	32
PAN ROASTED CHICKEN BREAST Lemon Rice & Provencal Sauce	29

SIDE DISHES

SPINACH SUPREME	11
SAUTÉED MUSHROOMS	10
ASPARAGUS	12
MAQUE CHOUX CORN	11
ONION RINGS	10
JALAPEÑO BACON MACARONI & CHEESE	12
BAKED POTATO	9
CHATEAU POTATOES	11
SKILLET POTATOES & ONIONS	11
POTATOES AU GRATIN	11
KING CRAB GNOCCHI	15

COVER IMAGE:

Bronze Edition #100 by Frederic Remington

**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.

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,
Keith Miller, General Manager.

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



Del Frisco's
DOUBLE EAGLE STEAK HOUSE

8100 East Orchard Road
Greenwood Village, CO · 80111
(303) 796-0100

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

WWW.DELFRISCOS.COM

Del Frisco's
DOUBLE EAGLE STEAK HOUSE

