

SHELLFISH PLATEAU*

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

APPETIZERS

SHRIMP COCKTAIL*	18.5
SHRIMP REMOULADE*	18.5
MARINATED SHRIMP*	18.5
CRAB CAKE Cajun Lobster Sauce	19
FRIED OYSTERS*	16
OYSTERS ON THE HALF SHELL*	18
ONION RINGS	12
FRIED CALAMARI Shanghai Style	17
STEAK TARTARE*	16
TUNA TARTARE*	16

SALADS

DEL'S SALAD	10
CLASSIC CAESAR	11
BLUE CHEESE LETTUCE WEDGE	11
BEEFSTEAK TOMATOES & SLICED ONIONS	12

SOUPS

SMOKED CHICKEN & ANDOUILLE GUMBO	11
SEAFOOD SOUP*	11

STEAKS & CHOPS

FILET MIGNON* 8 oz. / 12 oz.	39 / 46
PRIME RIBEYE* 16 oz.	47
BONE-IN PRIME RIBEYE* 22 oz.	55
PRIME STRIP* 16 oz.	48
PRIME PORTERHOUSE* 24 oz.	58
LAMB* 2 Double Cut 8 oz. Chops	46
VEAL PORTERHOUSE* 16 oz.	44
OSSO BUCO ROASTED VEAL SHANK	41

DOUBLE EAGLE BONE-IN PRIME STRIP*
26 oz. 64

SEAFOOD

SALMON* Tchoupitoulas Sauce	34
SHRIMP SCAMPI* Fresh Linguine Pasta, Garlic, Lemon & White Wine	35
JUMBO FRIED SHRIMP* Panko Breaded	35
SESAME SEARED TUNA* Soy Ginger Glaze & Wasabi Cream	38
CRAB CAKES Cajun Lobster Sauce	37

LOBSTER

BROILED LOBSTER TAIL*

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

LAGNIAPPE

BEEF MEDALLIONS* Chateau Potatoes & Red Wine Demi Glace	34
PRIME RIBEYE* 12 oz. with Chateau Potatoes	38
PAN ROASTED CHICKEN BREAST Lemon Rice & Provencal Sauce	29

SIDE DISHES

SPINACH SUPREME	12.5
SAUTÉED MUSHROOMS	11
ASPARAGUS	13
MAQUE CHOUX CORN	12
SAUTÉED ONIONS	8
ONION RINGS	12.5
LOBSTER MACARONI & CHEESE	16.5
BAKED POTATO	8.5
CHATEAU POTATOES	11.5
SKILLET POTATOES & ONIONS	12
POTATOES AU GRATIN	13

COVER ARTWORK:

James Bond Wine Table
Located to the left of the lobby, please ask to see it open

**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 19
Cuvee Gastronomie Brut, Epernay

MOET & CHANDON 22
"Imperial" Brut, Champagne

VEUVE CLICQUOT 27
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, *Jacque Vilorio*, General Manager.

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

Jacque Vilorio

Del Frisco's

DOUBLE EAGLE STEAK HOUSE

3925 Paradise Road
Las Vegas, NV · 89169
(702) 796-0063

BOSTON CHARLOTTE DALLAS DENVER FORT WORTH
HOUSTON LAS VEGAS NEW YORK PHILADELPHIA
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