

SHELLFISH PLATEAU*

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

APPETIZERS

ROYAL OSSETRA CAVIAR* 2 ounces	MP
ROYAL TRANSMONTANOUS CAVIAR* 2 ounces	MP
SHRIMP COCKTAIL*	22
SHRIMP REMOULADE*	22
MARINATED SHRIMP*	22
CRAB CAKE Cajun Lobster Sauce	22
FRIED OYSTERS*	16
OYSTERS ON THE HALF SHELL*	19
TUNA TARTARE*	19
STEAK TARTARE*	19
CALAMARI Crispy Shanghai Style	18

SALADS

DEL'S SALAD	13
CLASSIC CAESAR	14
BLUE CHEESE LETTUCE WEDGE	13
BEEFSTEAK TOMATOES & SLICED ONIONS	14

SOUPS

'TURTLE' SOUP	13
SEAFOOD SOUP*	14

STEAKS & CHOPS

FILET MIGNON* 8 oz. / 12 oz.	43 / 49
PRIME RIBEYE* 16 oz.	48
PRIME STRIP* 16 oz.	49
DOUBLE EAGLE STRIP* Bone-in 26 oz.	65
PRIME PORTERHOUSE* 24 oz.	59
LAMB* 2 Double Cut 8 oz. Chops	48
VEAL PORTERHOUSE* 16 oz.	47

WAGYU "LONGBONE"*
32 oz. Ribeye 94

SEAFOOD

PAN-ROASTED SEA BASS* Sun Dried Tomato & Leeks	45
SALMON* Tchoupitoulas Sauce	36
SAUTÉED JUMBO SCALLOPS* Warm Shiitake Mushroom - Chive Vinaigrette	39
SESAME SEARED TUNA* Soy Ginger Glaze & Wasabi Cream	41

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	38
PAN ROASTED CHICKEN Lemon Rice & Provencal Sauce	32
SHRIMP SCAMPI STYLE Fresh Linguine Pasta, Garlic, Lemon & White Wine	35

SIDE DISHES

SPINACH SUPREME	14
CAULIFLOWER & BRIE AU GRATIN	15
SAUTÉED MUSHROOMS	14
ASPARAGUS	15
MAQUE CHOUX CORN	14
ONION RINGS	14
LOBSTER MACARONI & CHEESE	19
BAKED POTATO	10
CHATEAU POTATOES	13
SKILLET POTATOES & ONIONS	14
POTATOES AU GRATIN	14
KING CRAB GNOCCHI	17

COVER ARTWORK:

Cloud Shadow IV by Edvins Strautmanis
Original located upstairs between the bar and lounge

**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 24
"Imperial" Brut, Champagne

VEUVE CLICQUOT 28
NV Yellow Label Brut, Champagne

SIGNATURE DRINKS

THE VIP

Svedka Clementine Vodka infused with fresh Hawaiian pineapple
16

POMEGRANATE MARTINI 17
360 Vodka, PAMA Pomegranate liquor, splash of cranberry

THE MARGATINI 17
Avión Silver Tequila, Cointreau, house-made sweet & sour,
fresh juices, sea salt rim

A BREATH OF FRESH PEAR 18
Grey Goose Le Poire Vodka, Cointreau, white cranberry juice,
fresh lime juice

THE PROFESSIONAL MARTINI 18
Belvedere Vodka with your choice of blue cheese-stuffed or
pimento-stuffed olives

BLACKBERRY GINGER COCKTAIL 17
Woodford Reserve Bourbon, fresh blackberries, fresh lemon juice,
mint, splash of ginger beer

DEL'S MANHATTAN 16
Maker's Mark Bourbon, Dolin Rouge Sweet Vermouth, bitters,
Luxardo cherry

OLD FASHIONED 17
Knob Creek Bourbon, muddled cherry, orange, sugar & bitters

THE ORIGINAL SAZERAC 16
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,
Scott Gould, General Manager.

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

Scott Gould

Del Frisco's
DOUBLE EAGLE STEAK HOUSE

1221 Avenue of the Americas
New York, NY · 10020
(212) 575-5129

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

WWW.DELFRISCOS.COM

