

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	19
FRIED OYSTERS*	16
OYSTERS ON THE HALF SHELL*	17
FRIED CALAMARI Shanghai Style	17
TUNA TARTARE*	16
STEAK TARTARE*	15
PRIME BEEF CARPACCIO* Creole Mustard	16
CHEESESTEAK DUMPLINGS Spicy Ketchup	16

SALADS

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

SOUPS

SEAFOOD SOUP*	11
MUSHROOM BISQUE	10

STEAKS & CHOPS

FILET MIGNON* 8 oz. / 12 oz.	39 / 46
PRIME RIBEYE* 16 oz.	45
BONE-IN PRIME RIBEYE* 22 oz.	52
PRIME STRIP* 16 oz.	45
PRIME PORTERHOUSE* 24 oz.	55
LAMB* 2 Double Cut 8 oz. Chops	44
VEAL PORTERHOUSE* 16 oz.	43

WAGYU "LONGBONE"*

32 oz. Ribeye 89

SEAFOOD

SALMON* Tchoupitoulas Sauce	34
SESAME SEARED TUNA* Soy Ginger Glaze & Wasabi Cream	38
SAUTÉED SEA BASS "HONG KONG STYLE" Crab Fried Rice, Asian Slaw, Black Bean Garlic Sauce	44

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	28
SAUTÉED VEAL SCALLOPINI Chateau Potatoes & Mushroom Madeira Sauce	32

SIDE DISHES

SPINACH SUPREME	12
SAUTÉED MUSHROOMS	10
ASPARAGUS	12
MAQUE CHOUX CORN	10
ONION RINGS	10
KING CRAB GNOCCHI	17
LOBSTER MACARONI & CHEESE	18
BAKED POTATO	9
CHATEAU POTATOES	11
SKILLET POTATOES & ONIONS	11
POTATOES AU GRATIN	12

COVER IMAGE:

Front Entrance Ironwork by Samuel Yellin, 1924
Photographed by Christopher Gabello
www.christophergabello.com

*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,
Richie Furino, General Manager.

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

Richie Furino

Del Frisco's

DOUBLE EAGLE STEAK HOUSE

1426 Chestnut Street
Philadelphia, PA · 19102
(215) 246-0533

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

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