

To Share

SEAFOOD TOWER

Crab Tails, Iced Jumbo Shrimp, Oysters on the Half Shell, Alaskan King Crab Legs, Bloody Mary Clam Shooters, Jumbo Lump Crab, Signature

Per Person 57/Build Your Own/MP 0

OYSTERS SHUCKED

Red Wine Shallot Vinaigrette, Tarragon Citrus Vinaigrette, Salsa Criolla 21

OYSTERS BROILED

Almond Herb Butter, Grilled Lemon 19

BROILED ALASKAN KING CRAB (PER POUND)

Uni Butter and Grilled Lemon 88

TUNA TARTARE

Avocado Butter, Black Tobiko, Truffle Hot Sauce Aioli, Prawn Chips, Ginger Soy Emulsion 21

SHRIMP COCKTAIL

Jumbo Chilled Shrimp, Cocktail Sauce, Spicy Miso Mustard Sauce 26

SHANGHAI-STYLE FRIED CALAMARI+

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 20

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 23

VEAL AND WAGYU MEATBALLS

Tomato Fondue, Shaved Manchego Cheese, Red Fresno Chile, Fresh Basil 18

THICK-CUT NUESKE'S BACON AU POIVRE

Bourbon Molasses Glaze 18

SALADS & SOUP

DEL?S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 12

CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing 13

BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 13

HEIRLOOM TOMATO AND BURRATA 17

SOUP OF THE DAY

Per Person 57/Build Your Own/MP 0/Cup 11/Bowl 14

SEAFOOD

SALMON

Pan Roasted Bay of Fundy Salmon, Shaved Broccoli and Kale Slaw, Caper Herb Sauce, Blistered Tomatoes 38

SEARED CHILEAN SEA BASS

Crab Fried Rice & Black Bean Garlic Sauce 50

SIMPLY-PREPARED FRESH SEAFOOD*

Finished With Himalayan Sea Salt

PETITE LOBSTER TAIL TRIO

3 Petite Cold Water Lobster Tails Broiled, Sriracha Tomato Butter, Almond Herb Butter, Uni Butter, Grilled Lemon 78

BROILED LOBSTER TAIL

Carved Tableside & Served with Drawn Butter & Lemon. Please ask your server for price & sizes available.

ENTRÉES

ROASTED CHICKEN

Arugula, Heirloom Tomato Vinaigrette, Black Garlic-Olive Tapenade 36

FILET MEDALLIONS*

Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 40

COLORADO LAMB RACK

Pistachio and Herb Crust, Toffee Carrot Puree, Sweet and Sour Pearl Onions, Asparagus Tips, Jus 78

ROASTED CAULIFLOWER STEAK

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 31

DOUBLE EAGLE TASTING

DOUBLE EAGLE TASTING

Prime NY Strip, Filet Mignon, Jumbo Shrimp, Petite Lobster Tail, Salmon

Per Person 57/Build Your Own|MP 0/Cup 11/Bowl 14/Choice of Two 48/Choice of Three 68

SIDES

CREAMED CORN

Blistered Shishito Peppers 16

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 14

LOBSTER MACARONI & CHEESE 20

SEASONAL ASPARAGUS+ 16

SHAVED BROCCOLI & KALE 14

CHÂTEAU MASHED POTATOES 14

AU GRATIN POTATOES 15

FRENCH FRIES 14

HAND-CUT STEAKS & CHOPS

FILET MIGNON*

8 oz. 48

FILET MIGNON*

12 oz. 53

BONE-IN FILET*

16 oz. 70

PRIME RIBEYE*

16 oz. 55

BONE-IN PRIME RIBEYE*

22 oz. 69

PRIME STRIP*

16 oz. 56

BONE-IN PRIME STRIP*

22 oz. 68

PRIME PORTERHOUSE*

24 oz. 66

45 DAY DRY-AGED PRIME STRIP*

16 oz. 70

45 DAY DRY-AGED PRIME RIBEYE*

16 oz. 70

LONG-BONE RIBEYE

32 oz. 116

JAPANESE A5 WAGYU

per 3oz. 71