

# To Share

## SHANGHAI-STYLE FRIED CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 19

## SHRIMP COCKTAIL 21

## CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade 21

## CHEESESTEAK EGGROLLS

Sweet Chili & Honey Mustard Sauces 14

## DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 22

## CHARRED OCTOPUS

Gigante Beans, Tomatoes, Olives, Capers, Lemon & Cold Pressed Olive Oil 21

## LOBSTER BISQUE

Poached Lobster, Crema & Sherry

*Cup 10/Bowl 15*

## DEL'S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 11

## BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 12

# Business Lunch

## STARTERS

Cup of Soup, Del's Salad or Caesar Salad

## ENTRÉES

### FILET MEDALLIONS\*

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

### SEARED SALMON\*

Crab Hash & Lobster Tomato Jus

### CHICKEN PICCATA

Fresh Sautéed Spinach & Lemon Caper Sauce

## Entrée Salads

### PRIME STEAK\*

Mixed Greens, Crisp Bacon, Tomatoes, Blue Cheese Crumbles, Avocado, Parmesan, Deviled Eggs & Horseradish Dressing 23

### PACIFIC COAST COBB

Little Gem, Avocado, Boiled Egg, Thick-Cut Bacon, Heirloom Tomato, Shaved Gruyere, Lemon-Tarragon Vinaigrette

*Cup 10/Bowl 15/Chicken 19/Chilled Lobster 27*

### SEARED SCALLOP & FRISÉE

Truffle Deviled Eggs, Asparagus, Cucumber, Louie Vinaigrette 26

### KALE & CHICKEN

Shaved Brussels Sprouts, Dried Cranberries, Almonds, Citrus Segments, Manchego & Creole Mustard Vinaigrette 19

## Sandwiches

### PRIME CHEESEBURGER\*

Prime Ground Beef, Aged Sharp Cheddar, Red Leaf Lettuce, Heirloom Tomatoes, Pickles, Toasted Brioche Bun 15

### DRY-AGED BURGER\*

White BBQ Sauce, Wild Mushroom Butter, Arugula, Havarti, Toasted Brioche Bun 19

MAITAKE MUSHROOM MELT

Roasted Maitake Mushrooms, Caramelized Onions, Arugula, Havarti, Toasted Focaccia, Heirloom Tomato Jam 15

WAGYU BEEF FRENCH DIP

Au Jus & Horseradish Sauce 20

LOBSTER ROLL

Buttered Brioche Bun 24

## Lunch Entrées

FILET MIGNON\*

8 oz. 47

FILET MIGNON\*

12 oz. 52

PRIME RIBEYE\*

12 oz. 40

PRIME RIBEYE\*

16 oz. 54

PRIME STRIP\*

12 oz. 41

PRIME STRIP\*

16 oz. 55

45 DAY DRY-AGED PRIME STRIP\*

16oz 69

14 DAY DRY-AGED COLORADO PRIME LAMB\*

22oz 58

45 DAY DRY-AGED PRIME RIBEYE\*

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 43

FRESH SEAFOOD OF THE DAY\*

Simply-Prepared or Chef's Featured Preparation

ROASTED CAULIFLOWER STEAK

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 24

RAINBOW POKE BOWL\*

Salmon, Ahi Tuna, Ivory Lentil Hummus, Red Quinoa, Heirloom Cauliflower, Beets, Picked Fennel, Red Onion, Mint-Scented Citrus-Infused

## Sides

CREAMED CORN

Blistered Shishito Peppers 15

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 12

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 16

FRESH SAUTÉED SPINACH 13

SEASONAL ASPARAGUS 15

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 12

LOBSTER MACARONI & CHEESE 18

HAND-CUT FRIES 13

CHÂTEAU MASHED POTATOES 12

THICK-CUT ONION RINGS 13

POTATOES AU GRATIN

Scallions, Bacon & Aged Cheddar 13

## D e s s e r t s

LEMON CAKE

Six Layers, Lemon Buttercream Icing & Lemon Glaze 13

WARM BANANA BREAD PUDDING

Caramel Sauce & Vanilla Ice Cream 11

BUTTER CAKE

Butter Pecan Ice Cream, Fresh Whipped Cream & Caramel Sauce 12

CHEESECAKE

Strawberry or Butterscotch Sauce, Pecan Crust 11

CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge & Miniature Chocolate Cookies 12

BERRIES & CREAM

Chef's Selection of Seasonal Berries & Fresh Whipped Cream 11

SORBET

Featured Seasonal Flavor 10

DEL'S DELIGHT

Nocello Walnut Liqueur, Crème de Cacao Chocolate Liqueur & Vanilla Ice Cream 13

CHOCOLATE HAZELNUT CRUNCH BAR

Chocolate Pearls, Vanilla Rum Sauce, Ganache 14

PINEAPPLE UPSIDE DOWN CAKE

Vanilla Rum Sauce, Pineapple Sugar, Mascarpone Cream 12

# From the Bar

## THE VIP

SVEDKA Clementine | Pineapple 15

## TRADITIONAL NEGRONI

Botanist | Campari | Carpano Antica Sweet Vermouth 16

## THE PLUM ROSÉ

Wheatley Vodka | Amaro Montenegro | Lime | Plum Preserves | Sparkling Rosé 16

## DOUBLE EAGLE MARGARITA

Casa Dragones Blanco | Combier Liqueur d'Orange | Lime | Agave 19

## AÑEJO OLD FASHIONED

Don Julio Añejo | Amaro Montenegro | Monin Cinnamon | Cardamom | Orange Bitters 19

## PAMPLEMOUSSE SPRITZ

Sipsmith | Aperol | Combier Pamplemousse | Lime | Prosecco 17

## SAPPHIRE BRAMBLE

Bombay Sapphire | Domaine de Canton | Lemon | Blackberry | Basil | San Pellegrino Limonata 16

## OLD FASHIONED FORTY-SIX

Maker's Mark 46 | Earl Grey Tea Syrup | Earl Grey Bitters 16

## BLOOD ORANGE MANHATTAN

Redemption Rye | Carpano Antica Sweet Vermouth | Solerno Blood Orange | Angostura 16

## POMEGRANATE MARTINI

Tito's Handmade | Pama Pomegranate | Cranberry 16

## TITO'S MULE

Tito's Handmade | Lime | Ginger Beer 15

## MAI TAI

Cruzan Estate Diamond | Appleton Estate Rare | Lime | Orgeat | Bittermens Tiki Bitters 16

## HONEY BARREL

Hudson Baby Bourbon | Lemon | Clover Honey Syrup | Basil 17