

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 \$51 / Build Your Own / MP \$0

OYSTERS SHUCKED

Red Wine Shallot Vinaigrette, Tarragon Citrus Vinaigrette, Salsa Criolla 20

OYSTERS BROILED

Almond Herb Butter, Grilled Lemon 18

BROILED ALASKAN KING CRAB (PER POUND)

Uni Butter and Grilled Lemon 86

TUNA TARTARE

Avocado Butter, Black Tobiko, Truffle Hot Sauce Aioli, Prawn Chips, Ginger Soy Emulsion 20

SHRIMP COCKTAIL

Jumbo Chilled Shrimp, Cocktail Sauce, Spicy Miso Mustard Sauce 25

SHANGHAI-STYLE FRIED CALAMARI+

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

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 22

VEAL AND WAGYU MEATBALLS

Tomato Fondue, Shaved Manchego Cheese, Red Fresno Chile, Fresh Basil 17

THICK-CUT NUESKE'S BACON AU POIVRE

Bourbon Molasses Glaze 17

SALADS & SOUP

DEL?S SALAD

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

CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing 12

BLUE CHEESE LETTUCE WEDGE

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

HEIRLOOM TOMATO AND BURRATA 17

SOUP OF THE DAY

Per Person 51 / Build Your Own / MP 0 / Cup 10 / Bowl 13

SEAFOOD

SALMON

Pan Roasted Bay of Fundy Salmon, Shaved Broccoli and Kale Slaw, Caper Herb Sauce, Blistered Tomatoes 36

SEARED CHILEAN SEA BASS

Crab Fried Rice & Black Bean Garlic Sauce 48

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 76

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 35

FILET MEDALLIONS*

Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 38

COLORADO LAMB RACK

Pistachio and Herb Crust, Toffee Carrot Puree, Sweet and Sour Pearl Onions, Asparagus Tips, Jus 76

ROASTED CAULIFLOWER STEAK

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 30

DOUBLE EAGLE TASTING

DOUBLE EAGLE TASTING

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

Per Person 51/Build Your Own/MP 0/Cup 10/Bowl 13/Choice of Two 46/Choice of Three 66

SIDES

CREAMED CORN

Blistered Shishito Peppers 15

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 13

LOBSTER MACARONI & CHEESE 20

SEASONAL ASPARAGUS+ 15

SHAVED BROCCOLI & KALE 13

CHÂTEAU MASHED POTATOES 13

AU GRATIN POTATOES 14

FRENCH FRIES 13

HAND-CUT STEAKS & CHOPS

FILET MIGNON*

8 oz. 46

FILET MIGNON*

12 oz. 52

BONE-IN FILET*

16 oz. 70

PRIME RIBEYE*

16 oz. 53

BONE-IN PRIME RIBEYE*

22 oz. 65

PRIME STRIP*

16 oz. 55

BONE-IN PRIME STRIP*

22 oz. 67

PRIME PORTERHOUSE*

24 oz. 64

45 DAY DRY-AGED PRIME STRIP*

16 oz. 70

45 DAY DRY-AGED PRIME RIBEYE*

16 oz. 69

LONG-BONE RIBEYE

32 oz. 111

JAPANESE A5 WAGYU

per 3oz. 71