

To Share

SHELLFISH PLATEAU*

Chilled Lobster, Oysters on the Half Shell, Iced Jumbo Shrimp & Chilled Crab Claws
Scallop Crudo 16/Salmon Crudo 16/Scallop Crudo 16/Salmon Crudo 16/Tuna Tartare 16

OYSTERS ON THE HALF SHELL* 19

TUNA TARTARE*

Avocado, Sweet Soy Ponzu, Wakame Salad & Wonton Crisps 19

CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade 20

SHRIMP COCKTAIL 20

THICK-CUT NUESKE'S BACON AU POIVRE

Bourbon Molasses Glaze 16

SEARED RARE WAGYU BEEF CARPACCIO*

Baby Arugula & Shaved Fennel Salad, Capers, Parmesan & Creole Mustard Aioli 18

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 21

SHANGHAI-STYLE FRIED CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 18

SEARED HUDSON VALLEY FOIE GRAS*

Strawberry-Balsamic Glaze, Toasted Brioche & Crispy Onions 24

DUCK CONFIT MEATBALLS

A L'Orange, Green Peppercorn Jus 16

CHARRED OCTOPUS

Lemon Herb Vinaigrette, Radish, Pea Tendrils 19

STONE CRAB CLAWS

Salads & Soup

DEL'S SALAD

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

CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Texas Croutons & Caesar Dressing 11

BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 11

HEIRLOOM TOMATOES & BURRATA

Aged Balsamic Reduction & Pesto 15

LOBSTER BISQUE

Poached Lobster, Crema & Sherry 14

Seafood

ORA KING SALMON*

Simply-Prepared with Himalayan Sea Salt 45

SEARED CHILEAN SEA BASS

Crab Fried Rice & Black Bean Garlic Sauce 47

SESAME-SEARED TUNA*

Soy Ginger Glaze & Wasabi Cream 44

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 41

FRESH SEAFOOD OF THE DAY*

Simply-Prepared or Chef's Featured Preparation

BROILED LOBSTER TAIL

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

Entrées

ROASTED NATURAL CHICKEN

Arugula, Heirloom Tomato Vinaigrette, Black Garlic-Olive Tapenade 34

ROASTED CAULIFLOWER STEAK

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 29

FILET MEDALLIONS*

Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 37

Hand-Cut Steaks & Chops

FILET MIGNON*

8 oz. 45

FILET MIGNON*

12 oz. 51

BONE-IN FILET*

16 oz. 69

PRIME RIBEYE*

16 oz. 52

BONE-IN PRIME RIBEYE*

22 oz. 64

PRIME STRIP*

16 oz. 54

BONE-IN PRIME STRIP*

22 oz. 65

PRIME PORTERHOUSE*

24 oz. 63

Dry-Aged Steaks

45 DAY DRY-AGED PRIME STRIP*

16 oz. 69

14 DAY DRY-AGED COLORADO PRIME LAMB*

22 oz. 58

45 DAY DRY-AGED PRIME RIBEYE*

16 oz. 68

"THE DOUBLE EAGLE" 45 DAY DRY-AGED DOUBLE BONE PRIME RIBEYE*

32 oz. Limited Availability. 125

Wagyu Steaks

JAPANESE A5*

per 3 oz. 70

AUSTRALIAN*

per 3 oz. 60

AMERICAN*

per 3 oz. (TX) 50

WAGYU TASTING*

Japanese A5, Australian, and American 3 oz. each 160

LONG-BONE RIBEYE*

32 oz. 110

AKAUSHI RIBEYE*

14 oz. 69

Sides

CREAMED CORN

Blistered Shishito Peppers 14

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 12

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 14

LOBSTER MACARONI & CHEESE 18

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 11

THICK-CUT ONION RINGS 12

SEASONAL ASPARAGUS 14

UPTOWN DEL'S POTATO

Melted Fontina, Chives & Shaved Truffle 14

CHÂTEAU MASHED POTATOES 12

POTATOES AU GRATIN

Scallions, Bacon & Aged Cheddar 13

Desserts

LEMON CAKE

Six Layers, Lemon Buttercream Icing & Lemon Glaze 12

WARM BANANA BREAD PUDDING

Caramel Sauce & Vanilla Ice Cream 10

BUTTER CAKE

Butter Pecan Ice Cream, Fresh Whipped Cream & Caramel Sauce 11

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 10

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 14

TRADITIONAL NEGRONI

Botanist | Campari | Carpano Antica Sweet Vermouth 15

THE PLUM ROSÉ

Wheatley Vodka | Amaro Montenegro | Lime | Plum Preserves | Sparkling Rosé 15

DOUBLE EAGLE MARGARITA

Casa Dragonés Blanco | Combier Liqueur d'Orange | Lime | Agave 18

PAMPLEMOUSSE SPRITZ

Sipsmith | Aperol | Combier Pamplemousse | Lime | Prosecco 17

SAPPHIRE BRAMBLE

Bombay Sapphire | Domaine de Canton | Lemon | Blackberry | Basil | San Pellegrino Limonata 15

AÑEJO OLD FASHIONED

Don Julio Añejo | Amaro Montenegro | Monin Cinnamon | Cardamom | Orange Bitters 18

OLD FASHIONED FORTY-SIX

Maker's Mark 46 | Earl Grey Tea Syrup | Earl Grey Bitters 15

BLOOD ORANGE MANHATTAN

Redemption Rye | Carpano Antica Sweet Vermouth | Solerno Blood Orange | Angostura 15

TITO'S MULE

Tito's Handmade | Lime | Ginger Beer 14

POMEGRANATE MARTINI

Tito's Handmade | Pama Pomegranate | Cranberry 15

MAI TAI

Cruzan Estate Diamond | Appleton Estate Rare | Lime | Orgeat | Bittermens Tiki Bitters 15

HONEY BARREL

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