

To Share

SHANGHAI-STYLE FRIED CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 17

SHRIMP COCKTAIL 20

CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade 20

CHEESESTEAK EGGROLLS

Sweet Chili & Honey Mustard Sauces 13

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 20

CHARRED OCTOPUS

Lemon Herb Vinaigrette, Radish, Pea Tendrils 19

LOBSTER BISQUE

Poached Lobster, Crema & Sherry

Cup 9/Bowl 13

DEL'S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 9

BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 9

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

ORAKING SALMON*

Crab Hash & Lobster Tomato Jus

CHICKEN PICATTA

Fresh Sautéed Spinach & Lemon Capers Sauce

Entrée Salads

PRIME STEAK*

Mixed Greens, Crisp Bacon, Tomatoes, Blue Cheese Crumbles, Avocado, Parmesan, Deviled Eggs & Horseradish Dressing 22

PACIFIC COAST COBB

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

Cup 9/Bowl 13/Chicken 18/Chilled Lobster 26

SEARED SCALLOP & FRISÉE

Truffle Deviled Eggs, Asparagus, Cucumber, Louie Vinaigrette 25

KALE & CHICKEN

Shaved Brussels Sprouts, Dried Cranberries, Almonds, Citrus Segments, Manchego & Creole Mustard Vinaigrette 18

Sandwiches

PRIME CHEESEBURGER*

Prime Ground Beef, Aged Sharp Cheddar, Red Leaf Lettuce, Heirloom Tomatoes, Pickles, Toasted Brioche Bun 14

DRY-AGED BURGER*

White BBQ Sauce, Wild Mushroom Butter, Arugula, Havarti, Toasted Brioche Bun 18

MAITAKE MUSHROOM MELT

Roasted Maitake Mushrooms, Caramelized Onions, Arugula, Havarti, Toasted Focaccia, Heirloom Tomato Jam 14

WAGYU BEEF FRENCH DIP

Au Jus & Horseradish Sauce 19

LOBSTER ROLL

Buttered Brioche Bun 24

Lunch Entrées

FILET MIGNON*

Cup 9/Bowl 13/Chicken 18/Chilled Lobster 26/8 oz. 39/12 oz. 47

PRIME RIBEYE*

Cup 9/Bowl 13/Chicken 18/Chilled Lobster 26/8 oz. 39/12 oz. 47/12 oz. 36/16 oz. 48

PRIME STRIP*

Cup 9/Bowl 13/Chicken 18/Chilled Lobster 26/8 oz. 39/12 oz. 47/12 oz. 36/16 oz. 48/12 oz. 37/16 oz. 49

45 DAY DRY-AGED PRIME STRIP*

16oz 69

45 DAY DRY-AGED PRIME RIBEYE*

16oz 68

14 DAY DRY-AGED COLORADO PRIME LAMB*

22oz 58

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 39

SIMPLY-PREPARED FRESH SEAFOOD*

Finished With Himalayan Sea Salt

ROASTED HEIRLOOM CAULIFLOWER STEAK

RAINBOW POKE BOWL*

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

Sides

CREAMED CORN

Blistered Shishito Peppers 9

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 8

FRESH SAUTÉED SPINACH 8

SEASONAL ASPARAGUS 10

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 7

LOBSTER MACARONI & CHEESE 11

HAND-CUT FRIES 7

CHÂTEAU MASHED POTATOES 7

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 Dragones 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