

# To Share

## SHANGHAI-STYLE FRIED CALAMARI

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

## SHRIMP COCKTAIL 26

## TUNA TARTARE

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

## DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 22

## SOUP OF THE DAY

*Cup 11*

## DEL'S SALAD

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

## BLUE CHEESE LETTUCE WEDGE

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

# Business Lunch

## CUP OF SOUP

## DEL'S SALAD

## CAESAR SALAD

## FILET MEDALLIONS

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

## SALMON

Pan Roasted xxxx Salmon, Shaved Broccoli and Kale Slaw, Caper Herb Sauce, Blistered Tomatoes

### 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 24

### ASIAN CRUNCH SALAD

Napa Cabbage, Red Cabbage, Pea Tendrils, Mint Leaves, Cilantro Leaves, Cashews, Soba Noodles, Crushed Wasabi Peas, Edamame 16

### GREEK CHOPPED GRAIN SALAD

Chickpeas, Farro, Romaine, Cucumber, Shaved Red Onion, Arugula, Kalamata, Heirloom Cherry Tomatoes, Artichoke Hearts, Tarragon Vinaigrette 16

### ADD PROTEIN

*Cup 11 / Chicken 10 / Shrimp 17 / Salmon 14*

## SANDWICHES

### PRIME CHEESEBURGER

Ground Beef, Aged Sharp Cheddar, Lettuce, Tomatoes, Pickles, Toasted Brioche Bun 16

### BEYOND BURGER

Aged Sharp Cheddar, Red Leaf Lettuce, Heirloom Tomatoes, Pickles, Toasted Brioche Bun 21

### SOUTHERN FRIED CHICKEN SANDWICH

Shaved Lettuce, B&B Pickles, Sloppy Sauce 16

### WAGYU BEEF FRENCH DIP

Au Jus & Horseradish Sauce 21

### LOBSTER ROLL

# Knife & Fork

FILET MIGNON

8 oz. 48

FILET MIGNON

12 oz. 52

PRIME RIBEYE

12 oz. 38

PRIME RIBEYE

16 oz. 55

PRIME STRIP

8 oz. 34

PRIME STRIP

12 oz. 40

PRIME STRIP

16 oz.

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 40

FRESH SEAFOOD OF THE DAY

Simply Prepared or Chef's Featured Preparation

# SIDES

CREAMED CORN

Blistered Shishito Peppers 12

LOBSTER MACARONI & CHEESE 14

SEASONAL ASPARAGUS 11

SHAVED BROCCOLI & KALE 11

CHÂTEAU MASHED POTATOES 10

FRENCH FRIES 10