

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

Three 15/Six 20

CHEESESTEAK EGGROLLS

Sweet Chili & Honey Mustard Sauces 13

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 20

CHARRED OCTOPUS

Gigante Beans, Tomatoes, Olives, Capers, Lemon & Cold Pressed Olive Oil 19

LOBSTER BISQUE

Poached Lobster, Crema & Sherry

Three 15/Six 20/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

PAN-SEARED SALMON*

Crab Hash & Lobster Tomato Jus

SAUTÉED 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

CHICKEN COBB

Chopped Grilled Chicken, Iceberg Lettuce, Avocado, Tomatoes, Blue Cheese Crumbles, Crisp Bacon & Creamy Basil Dressing 17

CLASSIC CAESAR

Grilled Chicken or Shrimp, Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing 18

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

JALAPEÑO-BACON BURGER*

44 Farms Prime Beef, Jalapeño Jack Cheese, Roasted Jalapeño-BBQ Mayo, Challah Texas Toast 16

AVOCADO CHICKEN SALAD WRAP

WAGYU BEEF FRENCH DIP

Au Jus & Horseradish Sauce 19

LOBSTER ROLL

Buttered Brioche Bun 24

Lunch Entrées

FILET MIGNON*

8 oz. 39

FILET MIGNON*

12 oz. 47

PRIME RIBEYE*

12 oz. 32

PRIME RIBEYE*

16 oz. 48

PRIME STRIP*

12 oz. 34

PRIME STRIP*

16 oz. 49

45 DAY DRY-AGED PRIME STRIP*

16oz 69

14 DAY DRY-AGED COLORADO PRIME LAMB*

22oz 58

45 DAY DRY-AGED PRIME RIBEYE*

16oz 68

SESAME-SEARED TUNA*

Thin Green Beans, Citrus Segments, Soy Ginger Glaze & Wasabi Cream 28

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 39

PAN-SEARED JUMBO SHRIMP

Crab Fried Rice & Black Bean Garlic Sauce 34

SIMPLY-PREPARED FRESH SEAFOOD*

Finished With Himalayan Sea Salt

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

JALAPEÑO BACON 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 SOUFFLÉ CAKE

Warm Molten Center Chocolate Cake, Vanilla Ice Cream & Raspberry Purée 12

CRÈME BRÛLÉE

Belgian White Chocolate & Cinnamon 12

CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge & Miniature Chocolate Cookies 11

BERRIES & CREAM

Chef's Selection of Seasonal Berries & Fresh Whipped Cream 10

SORBET

Featured Seasonal Flavor 10

DEL'S DELIGHT

Nocello Walnut Liqueur, Crème de Cacao Chocolate Liqueur & Vanilla Ice Cream 12

From the Bar

THE VIP

SVEDKA Clementine | Pineapple 14

TRADITIONAL NEGRONI

Botanist | Campari | Carpano Antica Sweet Vermouth 15

THE PLUM ROSÉ

American Harvest | Amaro Montenegro | Lime | Plum Preserves | Sparkling Rosé 15

DOUBLE EAGLE MARGARITA

Casa Dragones Blanco | Grand Marnier | Lime | Monin Agave 18

LUXURY ESTATE

Cruzan Estate Diamond | Lillet Blanc | Apricot Nectar | Lime | Monin Honey 17

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

HABANERO GRAPEFRUIT MARGARITA

Avión Silver | Aperol | Ruby Red Grapefruit | Habanero | Monin Agave 14

BOURBON & HONEY

Hudson Baby Bourbon | House-Made Honey Syrup | Lemon 15