

# 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 5l / 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