

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 77 / Build Your Own 0

OYSTERS SHUCKED

Red Wine Shallot Vinaigrette, Tarragon Citrus Vinaigrette, Salsa Criolla 23

OYSTERS BROILED

Almond Herb Butter, Grilled Lemon 21

BROILED ALASKAN KING CRAB (PER POUND)

Uni Butter and Grilled Lemon 90

TUNA TARTARE

Avocado Butter, Black Tobiko, Truffle Hot Sauce Aioli, Prawn Chips, Ginger Soy Emulsion 25

SHRIMP COCKTAIL

Jumbo Chilled Shrimp, Cocktail Sauce, Spicy Miso Mustard Sauce 29

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 25

VEAL AND WAGYU MEATBALLS

Tomato Fondue, Shaved Manchego Cheese, Red Fresno Chile, Fresh Basil 19

THICK-CUT NUESKE'S BACON AU POIVRE

Bourbon Molasses Glaze 19

SALADS & SOUP

DEL'S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 14

CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing 15

BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 15

HEIRLOOM TOMATO AND BURRATA 20

SOUP OF THE DAY

Per Person 77/Build Your Own 0/Cup 12/Bowl 15

SEAFOOD

SALMON

Pan Roasted Bay of Fundy Salmon, Shaved Broccoli and Kale Slaw, Caper Herb Sauce, Blistered Tomatoes 41

SEARED CHILEAN SEA BASS

Crab Fried Rice & Black Bean Garlic Sauce 50

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 80

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 36

FILET MEDALLIONS*

Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 43

COLORADO LAMB RACK

Pistachio and Herb Crust, Toffee Carrot Puree, Sweet and Sour Pearl Onions, Asparagus Tips, Jus 80

ROASTED CAULIFLOWER STEAK

Ginger -Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 35

DOUBLE EAGLE TASTING

DOUBLE EAGLE TASTING

Prime NY Strip, Filet Mignon, Jumbo Shrimp, Petite Lobster Tail, Salmon

Per Person 77/Build Your Own 0/Cup 12/Bowl 15/Choice of Two 51/Choice of Three 71

SIDES

CREAMED CORN

Blistered Shishito Peppers 18

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 17

LOBSTER MACARONI & CHEESE 21

SEASONAL ASPARAGUS+ 17

SHAVED BROCCOLI & KALE 15

CHÂTEAU MASHED POTATOES 15

POTATOES AU GRATIN 16

FRENCH FRIES 16

HAND-CUT STEAKS & CHOPS

FILET MIGNON*

8 oz. 49

FILET MIGNON*

12 oz. 55

BONE-IN FILET*

16 oz. 75

PRIME RIBEYE*

16 oz. 56

BONE-IN PRIME RIBEYE*

22 oz. 77

PRIME STRIP*

16 oz. 57

BONE-IN PRIME STRIP*

22 oz. 70

PRIME PORTERHOUSE*

24 oz. 68

45 DAY DRY-AGED PRIME STRIP*

16 oz. 73

45 DAY DRY-AGED PRIME RIBEYE*

16 oz. 73

LONG-BONE RIBEYE

32 oz. 126

JAPANESE A5 WAGYU

