

# To Share

## SHELLFISH PLATEAU\*

Chilled Lobster, Oysters on the Half Shell, Iced Jumbo Shrimp & Chilled Crab Claws

*Chilled Lobster Cocktail 20 / Jumbo Lump Crab Louie 18*

## CAVIAR SERVICE

With Traditional Garnish

## OYSTERS ON THE HALF SHELL\* 22

## TUNA TARTARE\*

Avocado, Sweet Soy Ponzu, Wakame Salad & Wonton Crisps 24

## CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade 24

## SHRIMP COCKTAIL 24

## THICK-CUT NUESKE'S BACON AU POIVRE

Bourbon Molasses Glaze 18

## SEARED RARE WAGYU BEEF CARPACCIO\*

Baby Arugula & Shaved Fennel Salad, Capers, Parmesan & Creole Mustard Aioli 19

## DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 24

## SEARED HUDSON VALLEY FOIE GRAS\*

Strawberry-Balsamic Glaze, Toasted Brioche & Crispy Onions 27

## DUCK CONFIT MEATBALLS

A L'Orange, Green Peppercorn Jus 18

## CHARRED OCTOPUS

Lemon Herb Vinaigrette, Radish, Pea Tendrils 22

STONE CRAB CLAWS

## Salads & Soup

### DEL'S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 13

### CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing 14

### BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 14

### HEIRLOOM TOMATOES & BURRATA

Aged Balsamic Reduction & Pesto 19

### LOBSTER BISQUE

Poached Lobster, Crema & Sherry 18

## Seafood

### ORA KING SALMON\*

Crab Hash & Lobster Tomato Jus 48

### SEARED CHILEAN SEA BASS

Crab Fried Rice & Black Bean Garlic Sauce 49

### SESAME-SEARED TUNA\*

Soy Ginger Glaze & Wasabi Cream 47

### DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 49

### FRESH SEAFOOD OF THE DAY\*

Chef's Featured Preparation or Simply Prepared

**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

**ROASTED CAULIFLOWER STEAK**

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 34

**FILET MEDALLIONS\***

Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 42

## Hand-Cut Steaks & Chops

**FILET MIGNON\***

8 oz. 48

**FILET MIGNON\***

12 oz. 54

**BONE-IN FILET\***

16 oz. 74

**PRIME RIBEYE\***

16 oz. 55

**BONE-IN PRIME RIBEYE\***

22 oz. 76

**PRIME STRIP\***

16 oz. 56

BONE-IN PRIME STRIP\*

22 oz. 68

PRIME PORTERHOUSE\*

24 oz. 67

## Dry-Aged Steaks

45 DAY DRY-AGED PRIME STRIP\*

16 oz. 72

14 DAY DRY-AGED COLORADO PRIME LAMB\*

22 oz. 64

45 DAY DRY-AGED PRIME RIBEYE\*

16 oz. 72

"THE DOUBLE EAGLE" 45 DAY DRY-AGED DOUBLE BONE PRIME RIBEYE\*

32 oz. Limited Availability 140

## Wagyu Steaks

JAPANESE A5\*

per 3 oz. 90

AUSTRALIAN\*

per 3 oz. 80

AMERICAN\*

per 3 oz. (TX) 70

WAGYU TASTING\*

Japanese A5, Australian, and American 3 oz. each 205

LONG-BONE RIBEYE\*

32 oz. 125

## Sides

CREAMED CORN

Blistered Shishito Peppers 17

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 16

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 17

LOBSTER MACARONI & CHEESE 20

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 16

THICK-CUT ONION RINGS 14

SEASONAL ASPARAGUS 16

UPTOWN DEL'S POTATO

Melted Fontina, Chives & Shaved Truffle 16

CHÂTEAU MASHED POTATOES 13

POTATOES AU GRATIN

Scallions, Bacon & Aged Sharp Cheddar 15

CAULIFLOWER & BRIE AU GRATIN 17

# Desserts

## LEMON CAKE

Six Layers, Lemon Buttercream Icing & Lemon Glaze 13

## WARM BANANA BREAD PUDDING

Caramel Sauce & Vanilla Ice Cream 12

## BUTTER CAKE

Butter Pecan Ice Cream, Fresh Whipped Cream & Caramel Sauce 13

## CHEESECAKE

Strawberry or Butterscotch Sauce, Pecan Crust 13

## CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge & Miniature Chocolate Cookies 13

## BERRIES & CREAM

Chef's Selection of Seasonal Berries & Fresh Whipped Cream 14

## SORBET

Featured Seasonal Flavor 11

## DEL'S DELIGHT

Nocello Walnut Liqueur, Crème de Cacao Chocolate Liqueur & Vanilla Ice Cream 14

## CHOCOLATE HAZELNUT CRUNCH BAR

Chocolate Pearls, Vanilla Rum Sauce, Ganache 16

## PINEAPPLE UPSIDE DOWN CAKE

Vanilla Rum Sauce, Pineapple Sugar, Mascarpone Cream 14

# From the Bar

### THE VIP

SVEDKA Clementine | Pineapple 18

### TRADITIONAL NEGRONI

Botanist | Campari | Carpano Antica Sweet Vermouth 18

### THE PLUM ROSÉ

Wheatley Vodka | Amaro Montenegro | Lime | Plum Preserves | Sparkling Rosé 18

### DOUBLE EAGLE MARGARITA

Casa Dragones Blanco | Combier Liqueur d'Orange | Lime | Agave 20

### PAMPLEMOUSSE SPRITZ

Sipsmith | Aperol | Combier Pamplemousse | Lime | Prosecco 19

### SAPPHIRE BRAMBLE

Bombay Sapphire | Domaine de Canton | Lemon | Blackberry | Basil | San Pellegrino Limonata 18

### AÑEJO OLD FASHIONED

Don Julio Añejo | Amaro Montenegro | Monin Cinnamon | Cardamom | Orange Bitters 21

### OLD FASHIONED FORTY-SIX

Maker's Mark 46 | Earl Grey Tea Syrup | Earl Grey Bitters 18

### BLOOD ORANGE MANHATTAN

Redemption Rye | Carpano Antica Sweet Vermouth | Solerno Blood Orange | Angostura 18

### TITO'S MULE

Tito's Handmade | Lime | Ginger Beer 17

### POMEGRANATE MARTINI

Tito's Handmade | Pama Pomegranate | Cranberry 18

### MAI TAI

Cruzan Estate Diamond | Appleton Estate Rare | Lime | Orgeat | Bittermens Tiki Bitters 18

### HONEY BARREL

Hudson Baby Bourbon | Lemon | Clover Honey Syrup | Basil 19