

To Share

SHRIMP COCKTAIL 24

CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade

Three 18/Six 24

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 24

CHARRED OCTOPUS

Gigante Beans, Tomatoes, Olives, Capers, Lemon & Cold Pressed Olive Oil 22

LOBSTER BISQUE

Poached Lobster, Crema & Sherry

Three 18/Six 24/Cup 12/Bowl 18

DEL'S SALAD

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

BLUE CHEESE LETTUCE WEDGE

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

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 Caper Sauce

Entrée Salads

PRIME STEAK*

Mixed Greens, Crisp Bacon, Tomatoes, Blue Cheese Crumbles, Avocado, Parmesan, Deviled Eggs & Horseradish Dressing 25

CHICKEN COBB

Chopped Grilled Chicken, Iceberg Lettuce, Avocado, Tomatoes, Blue Cheese Crumbles, Crisp Bacon & Creamy Basil Dressing 21

CLASSIC CAESAR

Grilled Chicken or Shrimp, Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing 22

KALE & CHICKEN

Shaved Brussels Sprouts, Dried Cranberries, Almonds, Citrus Segments, Manchego & Creole Mustard Vinaigrette 22

Sandwiches

PRIME CHEESEBURGER*

Prime Ground Beef, Aged Sharp Cheddar, Red Leaf Lettuce, Heirloom Tomatoes, Pickles, Toasted Brioche Bun 18

AVOCADO CHICKEN SALAD WRAP

Chilled Quinoa, Shaved Baby Lettuce, Tomatoes & Whole Wheat Tortilla 19

WAGYU BEEF FRENCH DIP

Au Jus & Horseradish Sauce 23

LOBSTER ROLL

Buttered Brioche Bun 27

Lunch Entrées

FILET MIGNON*

8 oz. 46

FILET MIGNON*

12 oz. 52

PRIME RIBEYE*

16 oz. 55

PRIME STRIP*

16 oz. 53

45 DAY DRY-AGED PRIME STRIP*

16oz 72

14 DAY DRY-AGED COLORADO PRIME LAMB*

22oz 64

45 DAY DRY-AGED PRIME RIBEYE*

16oz 72

SESAME-SEARED TUNA*

Thin Green Beans, Citrus Segments, Soy Ginger Glaze & Wasabi Cream 45

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 49

PAN-SEARED JUMBO SHRIMP

Crab Fried Rice & Black Bean Garlic Sauce 36

SIMPLY-PREPARED FRESH SEAFOOD*

Finished With Himalayan Sea Salt

Sides

CREAMED CORN

Blistered Shishito Peppers 17

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 17

FRESH SAUTÉED SPINACH 14

SEASONAL ASPARAGUS? 16

UPTOWN DEL'S POTATO

Melted Fontina, Chives & Shaved Truffle 16

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 16

LOBSTER MACARONI & CHEESE 20

HAND-CUT FRIES 15

CHÂTEAU MASHED POTATOES 13

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 16

THICK-CUT ONION RINGS 14

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 SOUFFLÉ CAKE

Warm Molten Center Chocolate Cake, Vanilla Ice Cream & Raspberry Purée 13

CRÉME BRÛLÉE

Belgian White Chocolate & Cinnamon 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

From the Bar

THE VIP

SVEDKA Clementine | Pineapple 18

TRADITIONAL NEGRONI

Botanist | Campari | Carpano Antica Sweet Vermouth 18

THE PLUM ROSÉ

American Harvest | Amaro Montenegro | Lime | Plum Preserves | Sparkling Rosé 18

DOUBLE EAGLE MARGARITA

Casa Dragones Blanco | Grand Marnier | Lime | Monin Agave 20

LUXURY ESTATE

Cruzan Estate Diamond | Lillet Blanc | Apricot Nectar | Lime | Monin Honey 19

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

HABANERO GRAPEFRUIT MARGARITA

Avión Silver | Aperol | Ruby Red Grapefruit | Habanero | Monin Agave 17

BOURBON & HONEY

Hudson Baby Bourbon | House-Made Honey Syrup | Lemon 17