

# To Share

## SHELLFISH PLATEAU\*

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

*Chilled Lobster Cocktail 18 / Jumbo Lump Crab Louie 16*

## OYSTERS ON THE HALF SHELL\* 19

## TUNA TARTARE\*

Avocado, Sweet Soy Ponzu, Wakame Salad & Wonton Crisps 19

## CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade 20

## SHRIMP COCKTAIL 20

## THICK-CUT NUESKE'S BACON AU POIVRE

Bourbon Molasses Glaze 16

## SEARED RARE WAGYU BEEF CARPACCIO\*

Baby Arugula & Shaved Fennel Salad, Capers, Parmesan & Creole Mustard Aioli 18

## DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 21

## SHANGHAI-STYLE FRIED CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 18

## SEARED HUDSON VALLEY FOIE GRAS\*

Strawberry-Balsamic Glaze, Toasted Brioche & Crispy Onions 24

## DUCK CONFIT MEATBALLS

A L'Orange, Green Peppercorn Jus 16

## CHARRED OCTOPUS

Lemon Herb Vinaigrette, Radish, Pea Tendrils 19

STONE CRAB CLAWS

## Salads & Soup

### DEL'S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 11

### CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Texas Croutons & Caesar Dressing 11

### BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 11

### HEIRLOOM TOMATOES & BURRATA

Aged Balsamic Reduction & Pesto 15

### LOBSTER BISQUE

Poached Lobster, Crema & Sherry 14

## Seafood

### ORA KING SALMON\*

Crab Hash & Lobster Tomato Jus 45

### SEARED CHILEAN SEA BASS

Crab Fried Rice & Black Bean Garlic Sauce 47

### SESAME-SEARED TUNA\*

Soy Ginger Glaze & Wasabi Cream 44

### DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 41

### 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 34

**ROASTED CAULIFLOWER STEAK**

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 29

**FILET MEDALLIONS\***

Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 37

## Hand-Cut Steaks & Chops

**FILET MIGNON\***

8 oz. 45

**FILET MIGNON\***

12 oz. 51

**BONE-IN FILET\***

16 oz. 69

**PRIME RIBEYE\***

16 oz. 52

**BONE-IN PRIME RIBEYE\***

22 oz. 64

**PRIME STRIP\***

16 oz. 54

BONE-IN PRIME STRIP\*

22 oz. 65

PRIME PORTERHOUSE\*

24 oz. 63

## Dry-Aged Steaks

45 DAY DRY-AGED PRIME STRIP\*

16 oz. 69

14 DAY DRY-AGED COLORADO PRIME LAMB\*

22 oz. 58

45 DAY DRY-AGED PRIME RIBEYE\*

16 oz. 68

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

32 oz. Limited Availability. 125

## Wagyu Steaks

JAPANESE A5\*

per 3 oz. 70

AUSTRALIAN\*

per 3 oz. 60

AMERICAN\*

per 3 oz. (TX) 50

WAGYU TASTING\*

Japanese A5, Australian, and American 3 oz. each 160

LONG-BONE RIBEYE\*

32 oz. 110

## Sides

CREAMED CORN

Blistered Shishito Peppers 14

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 12

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 14

LOBSTER MACARONI & CHEESE 18

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 11

THICK-CUT ONION RINGS 12

SEASONAL ASPARAGUS 14

UPTOWN DEL'S POTATO

Melted Fontina, Chives & Shaved Truffle 14

CHÂTEAU MASHED POTATOES 12

POTATOES AU GRATIN

Scallions, Bacon & Aged Cheddar 13

## 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 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

### CHOCOLATE HAZELNUT CRUNCH BAR

Chocolate Pearls, Vanilla Rum Sauce, Ganache 14

### PINEAPPLE UPSIDE DOWN CAKE

Vanilla Rum Sauce, Pineapple Sugar, Mascarpone Cream 12

## From the Bar

### THE VIP

SVEDKA Clementine | Pineapple 14

### TRADITIONAL NEGRONI

Botanist | Campari | Carpano Antica Sweet Vermouth 15

#### THE PLUM ROSÉ

Wheatley Vodka | Amaro Montenegro | Lime | Plum Preserves | Sparkling Rosé 15

#### DOUBLE EAGLE MARGARITA

Casa Dragonés Blanco | Combier Liqueur d'Orange | Lime | Agave 18

#### 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

#### MAI TAI

Cruzan Estate Diamond | Appleton Estate Rare | Lime | Orgeat | Bittermens Tiki Bitters 15

#### HONEY BARREL

Hudson Baby Bourbon | Lemon | Clover Honey Syrup | Basil 17