

To Share

SHANGHAI-STYLE FRIED CALAMARI?

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

SHRIMP COCKTAIL 21

CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade

Three 16/Six 21

CHEESESTEAK DUMPLINGS

Sweet Chili & Honey Mustard Sauces 14

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 21

CHARRED OCTOPUS

Gigante Beans, Tomatoes, Olives, Capers, Lemon & Cold Pressed Olive Oil 21

LOBSTER BISQUE

Poached Lobster, Crema & Sherry

Three 16/Six 21/Cup 10/Bowl 14

DEL'S SALAD

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

BLUE CHEESE LETTUCE WEDGE

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

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 Capers Sauce

Entrée Salads

PRIME STEAK*

Mixed Greens, Crisp Bacon, Tomatoes, Blue Cheese Crumbles, Avocado, Parmesan, Deviled Eggs & Horseradish Dressing 23

CHICKEN COBB

Chopped Grilled Chicken, Iceberg Lettuce, Avocado, Tomatoes, Blue Cheese Crumbles, Crisp Bacon & Creamy Basil Dressing 18

CLASSIC CAESAR

Grilled Chicken or Shrimp, Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing 19

KALE & CHICKEN

Shaved Brussels Sprouts, Dried Cranberries, Almonds, Citrus Segments, Manchego & Creole Mustard Vinaigrette 19

Sandwiches

PRIME CHEESEBURGER*

Prime Ground Beef, Aged Sharp Cheddar, Red Leaf Lettuce, Heirloom Tomatoes, Pickles, Toasted Brioche Bun 15

AVOCADO CHICKEN SALAD WRAP

Chilled Quinoa, Shaved Baby Lettuce, Tomatoes & Whole Wheat Tortilla 15

WAGYU BEEF FRENCH DIP

Au Jus & Horseradish Sauce 20

LOBSTER ROLL

Buttered Brioche Bun 24

Lunch Entrées

FILET MIGNON*

8 oz. 42

FILET MIGNON*

12 oz. 49

PRIME RIBEYE*

12 oz. 33

PRIME RIBEYE*

16 oz. 50

PRIME STRIP*

12 oz. 35

PRIME STRIP*

16 oz. 52

45 DAY DRY-AGED PRIME STRIP*

16oz 69

14 DAY DRY-AGED COLORADO PRIME LAMB*

22oz 58

45 DAY DRY-AGED PRIME RIBEYE*

16oz 65

SESAME-SEARED TUNA*

Thin Green Beans, Citrus Segments, Soy Ginger Glaze & Wasabi Cream 29

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 43

PAN-SEARED JUMBO SHRIMP

Crab Fried Rice & Black Bean Garlic Sauce 35

SIMPLY-PREPARED FRESH SEAFOOD*

Finished With Himalayan Sea Salt

Sides

CREAMED CORN

Blistered Shishito Peppers 10

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 11

FRESH SAUTÉED SPINACH 9

SEASONAL ASPARAGUS? 10

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 8

LOBSTER MACARONI & CHEESE 12

HAND-CUT FRIES 9

CHÂTEAU MASHED POTATOES 8

Desserts

LEMON CAKE

Six Layers, Lemon Buttercream Icing & Lemon Glaze 13

WARM BANANA BREAD PUDDING

Caramel Sauce & Vanilla Ice Cream 11

BUTTER CAKE

Butter Pecan Ice Cream, Fresh Whipped Cream & Caramel Sauce 12

CHEESECAKE

Strawberry or Butterscotch Sauce, Pecan Crust 11

CHOCOLATE SOUFFLÉ CAKE

Warm Molten Center Chocolate Cake, Vanilla Ice Cream & Raspberry Purée 12

CRÈME BRÛLÉE

Belgian White Chocolate & Cinnamon 12

CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge & Miniature Chocolate Cookies 12

BERRIES & CREAM

Chef's Selection of Seasonal Berries & Fresh Whipped Cream 11

SORBET

Featured Seasonal Flavor 10

DEL'S DELIGHT

Nocello Walnut Liqueur, Crème de Cacao Chocolate Liqueur & Vanilla Ice Cream 13

From the Bar

THE VIP

SVEDKA Clementine | Pineapple 15

TRADITIONAL NEGRONI

Botanist | Campari | Carpano Antica Sweet Vermouth 16

THE PLUM ROSÉ

ELIXIR

Illegal | Yellow Chartreuse | Lime | Real Pineapple 18

SIDECAR A LÀ POIRE

Remy Martin 1738 | Belle de Brillet Poire | Lemon 17

HONEY COMB SPRITZ

Pierre Sparr Rosé | Honey Syrup | Angostura 17

SAPPHIRE BRAMBLE

Bombay Sapphire | Domaine de Canton | Lemon | Blackberry | Basil | San Pellegrino Limonata 16

AÑEJO OLD FASHIONED

Don Julio Añejo | Amaro Montenegro | Monin Cinnamon | Cardamom | Orange Bitters 19

OLD FASHIONED FORTY-SIX

Maker's Mark 46 | Earl Grey Tea Syrup | Earl Grey Bitters 16

BLOOD ORANGE MANHATTAN

Redemption Rye | Carpano Antica Sweet Vermouth | Solerno Blood Orange | Angostura 16

GOLD STANDARD MULE

Russian Standard Gold | Lime | Ginger Beer 15

POMEGRANATE MARTINI

Tito's Handmade | Pama Pomegranate | Cranberry 16

GRAPEFRUIT HABANERO MARGARITA

Avión Silver | Aperol | Ruby Red Grapefruit | Habanero | Monin Agave 15

NASSAU VALLEY RUM PUNCH

Appleton Reserve | Bénédictine | Lime | Pineapple | Monin Mango Purée 15