

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 25

CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade 26

SHRIMP COCKTAIL 26

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 27

SHANGHAI-STYLE FRIED CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 25

DUCK CONFIT MEATBALLS

A L'Orange, Green Peppercorn Jus 20

CHARRED OCTOPUS

Lemon Herb Vinaigrette, Radish, Pea Tendrils 21

STONE CRAB CLAWS

Salads & Soup

DEL'S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 15

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 TOMATOES & BURRATA

Aged Balsamic Reduction & Pesto 23

LOBSTER BISQUE

Poached Lobster, Crema & Sherry 19

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*

Finished With Himalayan Sea Salt

BROILED LOBSTER TAIL

Carved Tableside & Served with Drawn Butter & Lemon. Please ask your server for price & sizes available.

Entrées

ROASTED HEIRLOOM CAULIFLOWER STEAK

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 32

ROASTED JIDORI CHICKEN

Arugula, Heirloom Tomato Vinaigrette, Black Garlic-Olive Tapenade 42

Hand-Cut Steaks & Chops

FILET MIGNON*

8 oz. 48

FILET MIGNON*

12 oz. 57

BONE-IN FILET*

16 oz. 74

PRIME RIBEYE*

16 oz. 55

BONE-IN PRIME RIBEYE*

22 oz. 76

PRIME STRIP*

16 oz. 58

BONE-IN PRIME STRIP*

22 oz. 69

PRIME PORTERHOUSE*

24 oz. 72

Dry - Aged Steaks

45 DAY DRY-AGED PRIME STRIP*

16 oz. 73

14 DAY DRY-AGED COLORADO PRIME LAMB*

22 oz. 64

45 DAY DRY-AGED PRIME RIBEYE*

16 oz. 73

"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*

Sides

CREAMED CORN

Blistered Shishito Peppers 15

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 15

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 16

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 14

THICK-CUT ONION RINGS 15

SEASONAL ASPARAGUS 14

UPTOWN DEL'S POTATO

Melted Fontina, Chives & Shaved Truffle 17

CHÂTEAU MASHED POTATOES 13

POTATOES AU GRATIN

Scallions, Bacon & Aged Sharp Cheddar 14

Featured Sides

LOBSTER MACARONI & CHEESE 24

LOBSTER MASHED POTATOES 24

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