

To Share

SHRIMP COCKTAIL 26

CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade

Three 19/Six 26

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 25

CHARRED OCTOPUS

Gigante Beans, Tomatoes, Olives, Capers, Lemon & Cold Pressed Olive Oil 24

LOBSTER BISQUE

Poached Lobster, Crema & Sherry

Three 19/Six 26/Cup 13/Bowl 19

DEL'S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 14

BLUE CHEESE LETTUCE WEDGE

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

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 ORA KING SALMON*

Crab Hash & Lobster Tomato Jus

JIDORI 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 27

HARBORSIDE COBB

Little Gem, Avocado, Boiled Egg, Thick-Cut Bacon, Heirloom Tomato, Shaved Gruyère, Lemon-Tarragon Vinaigrette

Three 19/Six 26/Cup 13/Bowl 19/Jidori Chicken 23/Chilled Lobster 29

SEARED SCALLOP & FRISÉE

Truffle Deviled Eggs, Asparagus, Cucumber, Louie Vinaigrette 29

KALE & CHICKEN?

Shaved Brussels Sprouts, Dried Cranberries, Almonds, Citrus Segments, Manchego & Creole Mustard Vinaigrette 24

RAINBOW POKE BOWL*

Salmon, Ahi Tuna, Ivory Lentil Hummus, Red Quinoa, Heirloom Cauliflower, Beets, Pickled Fennel, Red Onion, Mint-Scented Citrus-Infus

Sandwiches

PRIME CHEESEBURGER*

Prime Ground Beef, Aged Sharp Cheddar, Red Leaf Lettuce, Heirloom Tomatoes, Pickles, Toasted Brioche Bun 19

DRY-AGED BURGER*

White BBQ Sauce, Wild Mushroom Butter, Arugula, Havarti, Toasted Brioche Bun 21

MAITAKE MUSHROOM MELT ?

Roasted Maitake Mushrooms, Caramelized Onions, Arugula, Havarti, Toasted Focaccia, Heirloom Tomato Jam 18

WAGYU BEEF FRENCH DIP
Au Jus & Horseradish Sauce 25

LOBSTER ROLL
Buttered Brioche Bun 29

Lunch Entrées

FILET MIGNON*

8 oz. 46

FILET MIGNON*

12 oz. 52

PRIME RIBEYE*

12 oz. 41

PRIME RIBEYE*

16 oz. 55

PRIME STRIP*

12 oz. 42

PRIME STRIP*

16 oz. 57

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*

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 49

SIMPLY-PREPARED FRESH SEAFOOD*

Finished With Himalayan Sea Salt

DIESTEL RANCH TURKEY SCHNITZEL

Chilled Hand-Harvested Bean-Oca Salad, Blistered Tomatoes, Yuzu Butter Sauce 34

Sides

CREAMED CORN ?

Blistered Shishito Peppers 17

SAUTÉED WILD MUSHROOMS & PEARL ONIONS ? 17

FRESH SAUTÉED SPINACH ? 17

SEASONAL ASPARAGUS ?? 17

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 17

HAND-CUT FRIES ? 17

CHÂTEAU MASHED POTATOES ? 17

Featured Sides

LOBSTER MACARONI & CHEESE 24

LOBSTER MASHED POTATOES 24

ROASTED HERILOOM CAULIFLOWER STEAK ?

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 24

D e s s e r t s

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

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

F r o m t h e B a r

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