

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

Lemon Herb Vinaigrette, Radish, Pea Tendrils 21

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

PACIFIC COAST 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

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

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 49

FRESH SEAFOOD OF THE DAY*

Simply-Prepared or Chef's Featured Preparation

ROASTED CAULIFLOWER STEAK

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

RAINBOW POKE BOWL*

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

Sides

CREAMED CORN

Blistered Shishito Peppers 15

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 16

FRESH SAUTÉED SPINACH 15

SEASONAL ASPARAGUS 14

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 14

HAND-CUT FRIES 12

CHÂTEAU MASHED POTATOES 13

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