

# To Share

## SEAFOOD TOWER

Crab Tails, Iced Jumbo Shrimp, Oysters on the Half Shell, Alaskan King Crab Legs, Bloody Mary Clam Shooters, Jumbo Lump Crab, Signature

*Per Person 57/Build Your Own/MP 0*

## OYSTERS SHUCKED

Red Wine Shallot Vinaigrette, Tarragon Citrus Vinaigrette, Salsa Criolla 21

## OYSTERS BROILED

Almond Herb Butter, Grilled Lemon 19

## BROILED ALASKAN KING CRAB (PER POUND)

Uni Butter and Grilled Lemon 88

## TUNA TARTARE

Avocado Butter, Black Tobiko, Truffle Hot Sauce Aioli, Prawn Chips, Ginger Soy Emulsion 21

## SHRIMP COCKTAIL

Jumbo Chilled Shrimp, Cocktail Sauce, Spicy Miso Mustard Sauce 26

## SHANGHAI-STYLE FRIED CALAMARI+

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 20

## DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 23

## VEAL AND WAGYU MEATBALLS

Tomato Fondue, Shaved Manchego Cheese, Red Fresno Chile, Fresh Basil 18

## THICK-CUT NUESKE'S BACON AU POIVRE

Bourbon Molasses Glaze 18

# SALADS & SOUP

## DEL?S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 12

## CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing 13

## BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 13

## HEIRLOOM TOMATO AND BURRATA 17

## SOUP OF THE DAY

*Per Person 57 / Build Your Own / MP 0 / Cup 11 / Bowl 14*

# SEAFOOD

## SALMON

Pan Roasted Bay of Fundy Salmon, Shaved Broccoli and Kale Slaw, Caper Herb Sauce, Blistered Tomatoes 38

## SEARED CHILEAN SEA BASS

Crab Fried Rice & Black Bean Garlic Sauce 50

## SIMPLY-PREPARED FRESH SEAFOOD\*

Finished With Himalayan Sea Salt

## PETITE LOBSTER TAIL TRIO

3 Petite Cold Water Lobster Tails Broiled, Sriracha Tomato Butter, Almond Herb Butter, Uni Butter, Grilled Lemon 78

## 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 36

## FILET MEDALLIONS\*

Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 40

## COLORADO LAMB RACK

Pistachio and Herb Crust, Toffee Carrot Puree, Sweet and Sour Pearl Onions, Asparagus Tips, Jus 78

## ROASTED CAULIFLOWER STEAK

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 31

# DOUBLE EAGLE TASTING

## DOUBLE EAGLE TASTING

Prime NY Strip, Filet Mignon, Jumbo Shrimp, Petite Lobster Tail, Salmon

*Per Person 57/Build Your Own|MP 0/Cup 11/Bowl 14/Choice of Two 48/Choice of Three 68*

# SIDES

## CREAMED CORN

Blistered Shishito Peppers 16

## CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 14

LOBSTER MACARONI & CHEESE 20

SEASONAL ASPARAGUS+ 16

SHAVED BROCCOLI & KALE 14

CHÂTEAU MASHED POTATOES 14

AU GRATIN POTATOES 15

FRENCH FRIES 14

## HAND-CUT STEAKS & CHOPS

FILET MIGNON\*

8 oz. 48

FILET MIGNON\*

12 oz. 53

BONE-IN FILET\*

16 oz. 70

PRIME RIBEYE\*

16 oz. 55

BONE-IN PRIME RIBEYE\*

22 oz. 69

PRIME STRIP\*

16 oz. 56

BONE-IN PRIME STRIP\*

22 oz. 68

PRIME PORTERHOUSE\*

24 oz. 66

45 DAY DRY-AGED PRIME STRIP\*

16 oz. 70

45 DAY DRY-AGED PRIME RIBEYE\*

16 oz. 70

LONG-BONE RIBEYE

32 oz. 116

JAPANESE A5 WAGYU

per 3oz. 71