

# To Share

## SHELLFISH PLATEAU\*

Chilled Lobster, Oysters on the Half Shell, Iced Jumbo Shrimp & Chilled Crab Claws

*Chilled Lobster Cocktail 18 / Jumbo Lump Crab Louie 16*

## OYSTERS ON THE HALF SHELL\* 19

### CAVIAR SERVICE\*

With Traditional Garnish

### TUNA TARTARE\*

Avocado, Sweet Soy Ponzu, Wakame Salad & Wonton Crisps 19

### CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade 21

### SHRIMP COCKTAIL 21

### THICK-CUT NUESKE'S BACON AU POIVRE

Bourbon Molasses Glaze 17

### SEARED RARE WAGYU BEEF CARPACCIO\*

Baby Arugula & Shaved Fennel Salad, Capers, Parmesan & Creole Mustard Aioli 18

### DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 22

### SHANGHAI-STYLE FRIED CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 19

### SEARED HUDSON VALLEY FOIE GRAS\*

Strawberry-Balsamic Glaze, Toasted Brioche & Crispy Onions 25

### DUCK CONFIT MEATBALLS

A L'Orange, Green Peppercorn Jus 17

## 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 11

## CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Texas Croutons & Caesar Dressing 12

## BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 12

## HEIRLOOM TOMATOES & BURRATA

Aged Balsamic Reduction & Pesto 15

## LOBSTER BISQUE

Poached Lobster, Crema & Sherry 15

# Seafood

## ORA KING SALMON\*

Crab Hash & Lobster Tomato Jus 45

## SEARED CHILEAN SEA BASS

Crab Fried Rice & Black Bean Garlic Sauce 49

## SESAME-SEARED TUNA\*

Soy Ginger Glaze & Wasabi Cream 45

## DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 43

FRESH SEAFOOD OF THE DAY\*

Chef's Featured Preparation or Simply Prepared

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 35

ROASTED CAULIFLOWER STEAK

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 30

FILET MEDALLIONS\*

Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 39

## Hand-Cut Steaks & Chops

FILET MIGNON\*

8 oz. 47

FILET MIGNON\*

12 oz. 52

BONE-IN FILET\*

16 oz. 69

PRIME RIBEYE\*

16 oz. 54

BONE-IN PRIME RIBEYE\*

22 oz. 68

PRIME STRIP\*

16 oz. 55

BONE-IN PRIME STRIP\*

22 oz. 66

PRIME PORTERHOUSE\*

24 oz. 65

## Dry - Aged Steaks

45 DAY DRY-AGED PRIME STRIP\*

16 oz. 69

14 DAY DRY-AGED COLORADO PRIME LAMB\*

22 oz. 58

45 DAY DRY-AGED PRIME RIBEYE\*

16 oz. 69

"THE DOUBLE EAGLE" 45 DAY DRY-AGED DOUBLE BONE PRIME RIBEYE\*

32 oz. Limited Availability. 130

## Wagyu Steaks

JAPANESE A5\*

per 3 oz. 70

AUSTRALIAN\*

per 3 oz. 60

AMERICAN\*

per 3 oz. (TX) 50

### WAGYU TASTING\*

Japanese A5, Australian, and American 3 oz. each 160

### LONG-BONE RIBEYE\*

32 oz. 115

## Sides

### CREAMED CORN

Blistered Shishito Peppers 15

### CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 12

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 16

### BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 12

LOBSTER MACARONI & CHEESE 18

THICK-CUT ONION RINGS 13

SEASONAL ASPARAGUS 15

### UPTOWN DEL'S POTATO

Melted Fontina, Chives & Shaved Truffle 15

CHÂTEAU MASHED POTATOES 12

### POTATOES AU GRATIN

Scallions, Bacon & Aged Cheddar 13

# 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 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

## CHOCOLATE HAZELNUT CRUNCH BAR

Chocolate Pearls, Vanilla Rum Sauce, Ganache 14

## PINEAPPLE UPSIDE DOWN CAKE

Vanilla Rum Sauce, Pineapple Sugar, Mascarpone Cream 12

# From the Bar

### THE VIP

SVEDKA Clementine | Pineapple 15

### TRADITIONAL NEGRONI

Botanist | Campari | Carpano Antica Sweet Vermouth 16

### THE PLUM ROSÉ

Wheatley Vodka | Amaro Montenegro | Lime | Plum Preserves | Sparkling Rosé 16

### DOUBLE EAGLE MARGARITA

Casa Dragonés Blanco | Combier Liqueur d'Orange | Lime | Agave 18

### PAMPLEMOUSSE SPRITZ

Sipsmith | Aperol | Combier Pamplemousse | Lime | Prosecco 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

### TITO'S MULE

Tito's Handmade | Lime | Ginger Beer 15

### POMEGRANATE MARTINI

Tito's Handmade | Pama Pomegranate | Cranberry 16

### MAI TAI

Cruzan Estate Diamond | Appleton Estate Rare | Lime | Orgeat | Bittermens Tiki Bitters 16

### HONEY BARREL

Hudson Baby Bourbon | Lemon | Clover Honey Syrup | Basil 17