



NEW YEAR'S EVE

*Thank you for celebrating with us this evening as we bid 2018 a fond farewell.
Relax and prepare to indulge in a four course meal unlike any other.
Happy New Year from all of us at Del Frisco's Double Eagle Steakhouse.*

FIRST COURSE

CHILLED SHRIMP TASTING ^{GF}

Traditional Cocktail Sauce, Remoulade & Garlic Marinade

DEL'S JUMBO LUMP CRAB CAKE

Cajun Lobster Cream Sauce

SHAVED TRUFFLE WAGYU CARPACCIO* & AHI TUNA POKE*

Baby Arugula & Shaved Fennel, Parmesan
Creole Mustard, Sweet Soy Ponzu

THICK-CUT NUESKE'S BACON AU POIVRE ^{GF}

Bourbon Molasses Glaze

SECOND COURSE

LOBSTER BISQUE

Poached Lobster, Crema & Sherry

WILD ARUGULA, GOAT CHEESE & BABY GREENS SALAD

Watermelon Radish, Dried Cranberries, Apple Cider Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine Leaves, Shaved Parmesan,
Garlic Crouton & Caesar Dressing

BLUE CHEESE LETTUCE WEDGE ^{GF}

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

Del Frisco's

DOUBLE EAGLE STEAKHOUSE

THIRD COURSE

PRIME BONE-IN RIBEYE* 22 oz.

45 DAY DRY-AGED PRIME STRIP* 16 oz.

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Sour Cherry-Foie Gras Butter

FILET MIGNON* 8 oz. or 12 oz.
Broiled Lobster Tail, Grilled Asparagus & Yuzu Butter

14 DAY DRY-AGED LAMB*^{GF} 22 oz.
Mint Chimichurri

SEARED CHILEAN SEABASS*
Jumbo Lump Crab, Asian Slaw, Black Bean Sauce

ORA KING SALMON*^{GF}
Caviar Butter, Heirloom Tomato-Caper Chutney

INDULGENCES

BROILED LOBSTER TAIL ^{GF}
One Pound 47

ALASKAN KING CRAB LEGS ^{GF}
One Pound 47

SIDES

LOBSTER MACARONI & CHEESE

UPTOWN DEL'S POTATO ^{GF}
Melted Fontina, Chives & Shaved Truffle

SEASONAL ASPARAGUS† ^{GF}

CHÂTEAU MASHED POTATOES ^{GF}

CREAMED CORN ^{GF}
Blistered Shishito Peppers

FOURTH COURSE

BUTTER CAKE†

Butter Pecan Ice Cream, Fresh Whipped Cream, Caramel Sauce

LEMON CAKE

Six Layers, Lemon Buttercream Icing & Lemon Glaze

CHOCOLATE TRUFFLE CHEESECAKE

Godiva Chocolate Sauce

WINE PAIRINGS

By the glass

+45 Per Guest

Select three

SPARKLING

PIERRE SPARR BRUT ROSÉ *CREMANT D'ALSACE, FRANCE*

DELAMOTTE BRUT NV *LE MESNIL-SUR-OGER, FRANCE*

LA MARCA PROSECCO, *ITALY*

RED

LUKE CABERNET SAUVIGNON *WAHLUKE SLOPE, WASHINGTON*

GOTHIC PINOT NOIR "NEVERMORE" *WILLAMETTE VALLEY, OREGON*

DUCKHORN MERLOT *NAPA VALLEY, CALIFORNIA*

WHITE

SCOTT FAMILY CHARDONNAY *ARROYO SECO-MONTEREY, CALIFORNIA*

LOVEBLOCK SAUVIGNON BLANC *MARLBOROUGH, NEW ZEALAND*

CASTELLO BANFI PINOT GRIGIO "SAN ANGELO" *TUSCANY, ITALY*

150 Per Guest

Plus Tax & Gratuity

* These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Menu items and prices subject to change.

† Contains nuts ^{GF} Gluten-Free