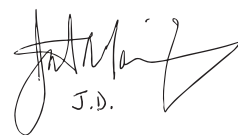


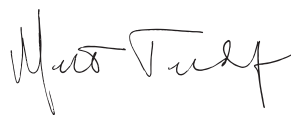
NEW YORK
 LAS VEGAS
 CHICAGO
 BOSTON BACK BAY
 BOSTON SEAPORT
 PHILADELPHIA
 HOUSTON
 DALLAS
 FORT WORTH
 PLANO
 DENVER
 CHARLOTTE
 WASHINGTON, DC
 ORLANDO
 ATLANTA

Del Frisco's

DOUBLE EAGLE STEAKHOUSE



JD MORNING
 General Manager



MATT TOWNLEY
 Executive Chef

TO SHARE

SHELLFISH PLATEAU ^{GF}

Chilled Alaskan King Crab Legs, Iced Jumbo Shrimp & Chilled Crab Claws
 MP

INDULGENCES: *Chilled Lobster Cocktail* ^{GF} 18 / *Jumbo Lump Crab Louie* ^{GF} 16

OYSTERS ON THE HALF SHELL * ^{GF} 19

CAVIAR SERVICE*
 With Traditional Garnish
 MP / oz.

TUNA TARTARE*
 Avocado, Sweet Soy Ponzu, Wakame Salad
 & Wonton Crisps 19

CHILLED SHRIMP TASTING ^{GF}
 Traditional Cocktail Sauce,
 Remoulade & Garlic Marinade 20

THICK-CUT NUESKE'S
 BACON AU POIVRE ^{GF}
 Bourbon Molasses Glaze 16

SEARED RARE WAGYU
 BEEF CARPACCIO*
 Baby Arugula & Shaved Fennel Salad, Capers,
 Parmesan & Creole Mustard Aioli 18

ALASKAN KING CRAB LEGS ^{GF}
 One Pound 47

SHRIMP COCKTAIL ^{GF} 20
 DEL'S JUMBO LUMP
 CRAB CAKE
 Cajun-Lobster Cream Sauce 21

SHANGHAI-STYLE
 FRIED CALAMARI†
 Sweet Chili Glaze, Bean Sprouts, Cherry Peppers,
 Crushed Peanuts & Scallions 18

SEARED HUDSON
 VALLEY FOIE GRAS*
 Strawberry-Balsamic Glaze,
 Toasted Brioche & Crispy Onions 24⁵

CHARRED OCTOPUS ^{GF}
 Gigante Beans, Tomatoes, Olives, Capers,
 Lemon & Cold-Pressed Olive Oil 19⁵

STONE CRAB CLAWS ^{GF}
 MP

SALADS & SOUP

DEL'S SALAD
 Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 11

CLASSIC CAESAR
 Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing 11⁵

BLUE CHEESE LETTUCE WEDGE ^{GF}
 Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 11⁵

HEIRLOOM TOMATOES & BURRATA † ^{GF}
 Aged Balsamic Reduction & Pesto 15

LOBSTER BISQUE
 Poached Lobster, Crema & Sherry 14⁵

* 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

SEAFOOD

BAY OF FUNDY SALMON*
Crab Hash & Lobster Tomato Jus 37

SEARED CHILEAN SEA BASS
Crab Fried Rice & Black Bean Garlic Sauce 47

SESAME-SEARED TUNA*
Soy Ginger Glaze & Wasabi Cream 44

DEL'S JUMBO LUMP CRAB CAKES
Cajun-Lobster Cream Sauce 41

SIMPLY-PREPARED FRESH SEAFOOD*^{GF}
Finished with Himalayan Sea Salt MP

BROILED LOBSTER TAIL^{GF}
Carved Tableside & Served with Drawn Butter & Lemon.
Please ask your server for price & sizes available.
MP

ENTRÉES

PAN-ROASTED NATURAL CHICKEN
Oyster Mushrooms, Corn, Fingerling Potatoes & Roasted Chicken Jus 34

FILET MEDALLIONS*
Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 37⁵

SIDES

À L A C A R T E

CREAMED CORN^{GF}
Blistered Shishito Peppers 14⁵

CREAMED SPINACH
Smoked Bacon, Egg, Mushroom
& Aged Sharp Cheddar 12⁵

**SAUTÉED WILD MUSHROOMS
& PEARL ONIONS** 14⁵

BRUSSELS SPROUTS^{GF}
Smoked Bacon, Caramelized Onions
& Lemon Butter 11⁵

LOBSTER MACARONI & CHEESE 18⁵

THICK-CUT ONION RINGS 12⁵

SEASONAL ASPARAGUS^{† GF} 14⁵

UPTOWN DEL'S POTATO^{GF}
Melted Fontina, Chives & Shaved Truffle 14⁵

CHÂTEAU MASHED POTATOES^{GF} 12

POTATOES AU GRATIN
Scallions, Bacon & Aged Sharp Cheddar 13

H A N D - C U T

STEAKS & CHOPS

À La Carte Steaks are Gluten-Free

FILET MIGNON*
8 oz. 45 / 12 oz. 51

BONE-IN FILET*
16 oz. 69

PRIME RIBEYE*
16 oz. 52

BONE-IN PRIME RIBEYE*
22 oz. 64

PRIME STRIP*
16 oz. 54

**BONE-IN
PRIME STRIP***
22 oz. 65⁵

**PRIME
PORTERHOUSE***
24 oz. 63

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. 68

"THE DOUBLE EAGLE"
45 DAY DRY-AGED DOUBLE BONE PRIME RIBEYE* 32 oz. 125
Limited Availability

WAGYU STEAKS

JAPANESE A5*
70 per 3 oz.

AUSTRALIAN A9*
60 per 3 oz.

ROSEWOOD A8*
(TX) 50 per 3 oz.

WAGYU TASTING*
Japanese A5, Australian A9, Rosewood A8 (TX) 3 oz. each 160

LONG-BONE RIBEYE*
32 oz. 110

† Contains nuts ^{GF} Gluten-Free