

## Appetizers

- BEEF CARPACCIO\*** - PEPPER CRUSTED, ARUGULA, LEMON VINAIGRETTE, PEPPERS, PARMESAN 14
- FRIED CALAMARI** - TOASTED ALMONDS, SUN DRIED TOMATO AIOLI 13
- SCALLOPS\*** - BUTTERNUT SQUASH PURÉE, PANCETTA, HERB PISTOU 16
- SPICY STUFFED PEPPERS** - VEAL SAUSAGE, RED SAUCE 12
- MARYLAND CRAB CAKE** - APPLE & WATERCRESS SALAD, LEMON AIOLI 15
- BOCCE BALLS** - SWEET PEPPERS, HERBED BOURSIN CHEESE, FLASH FRIED 8
- WILD GULF SHRIMP COCKTAIL** - BLOODY MARY COCKTAIL SAUCE 14
- BLUE POINT OYSTERS\*** - HALF DOZEN, CHIANTI MIGNONETTE, COCKTAIL SAUCE 13

**HOT APPETIZER PLATTER 29.5**  
CRISPY CALAMARI, MINI CRAB CAKES, BOCCE BALLS

## Chilled Seafood Towers

- DELMONICO'S RAW BAR\*** - LOBSTER & SHRIMP SALAD, SIX BLUE POINT OYSTERS, SIX WILD GULF SHRIMP, ONE HALF POUND SPLIT KING CRAB LEGS 50
- MEGA RAW BAR\*** - LOBSTER & SHRIMP SALAD, ONE DOZEN BLUE POINT OYSTERS, ONE DOZEN WILD GULF SHRIMP, ONE POUND SPLIT KING CRAB LEGS 95

## Soups and Salads

- AWARD-WINNING LOBSTER BISQUE** 9
- WEDDING SOUP** - ORZO, VEAL MEATBALLS 6
- DELMONICO'S SALAD** - ONION, TOMATO, CUCUMBER, PARMESAN, TUSCAN HERB DRESSING 6
- ICEBERG WEDGE** - APPLEWOOD SMOKED BACON, RED ONION, EGG, THOUSAND ISLAND 8
- CLASSIC CAESAR** - BABY ROMAINE, CIABATTA CROUTONS, WHITE ANCHOVIES, PARMESAN 7
- CAPRESE** - TOMATO, MOZZARELLA, ARUGULA, BALSAMIC REDUCTION, OLIVE OIL, BASIL 9

## Prix Fixe \$39

<u>ICEBERG WEDGE</u> APPLEWOOD SMOKED BACON, RED ONION, EGG, THOUSAND ISLAND	<b>STARTERS</b> SELECT ONE	<u>WEDDING SOUP</u> DELMONICO'S FAMOUS WITH ORZO, VEAL MEATBALLS
<u>STEAK CHRISTOPHER*</u> TENDERLOIN MEDALLIONS, SHRIMP, ASPARAGUS, BÉARNAISE*, GARLIC MASHERS	<b>ENTRÉE</b> SELECT ONE	<u>VEAL AND SHRIMP PICCATA</u> EGG LINGUINE, LEMON-CAPERBERRY BUTTER SAUCE
<u>GULF OF MAINE SALMON</u> KING CRAB RISOTTO, BRUSSELS SPROUTS, PANCETTA, ORANGE SALSA VERDE	<b>DESSERT</b> SELECT ONE	
<u>CHOCOLATE FLOURLESS CAKE</u>		<u>FRESH BERRIES AND WHIPPED CREAM</u>

\$10 off on Sundays


**SARA KOLIS - GENERAL MANAGER**

**SEAN McMONAGLE - EXECUTIVE CHEF**


[www.HRCleveland.com](http://www.HRCleveland.com)

# House Entrées

- GULF OF MAINE SALMON\***  
KING CRAB RISOTTO, BRUSSELS SPROUTS, PANCETTA, ORANGE SALSA VERDE 28
- CHILEAN SEA BASS**  
BUTTERNUT SQUASH PURÉE, SPINACH & DRIED CHERRIES, PORT REDUCTION 37
- SEARED SCALLOPS\***  
ROASTED FINGERLINGS, HEIRLOOM CARROTS, BRAISED ESCAROLE, TRUFFLE CREAM 33
- VEAL & SHRIMP PICCATA**  
EGG LINGUINE, LEMON-CAPERBERRY BUTTER SAUCE 28
- CHICKEN MARSALA**  
MARSALA REDUCTION WITH MUSHROOMS, ASPARAGUS, HOUSE WHIPPED POTATOES 19
- CHICKEN PARMESAN**  
PARMESAN REGGIANO, SPAGHETTI, DELMONICO'S RED SAUCE 19.5
- SPAGHETTI & MEATBALLS**  
HOUSE MADE VEAL MEATBALLS, SPAGHETTI, DELMONICO'S RED SAUCE 15.5
- DOUBLE CUT LAMB CHOPS\***  
ALMOND COUSCOUS, GRANNY SMITH APPLE CHUTNEY, HERB PISTOU, DEMI 38
- STEAK CHRISTOPHER\*** - A CABIN CLUB FAVORITE SINCE 1991  
TENDERLOIN MEDALLIONS, SHRIMP, ASPARAGUS, BÉARNAISE\* & GARLIC MASHERS 30.5
- SURF & TURF\*** CERTIFIED ANGUS BEEF®  
MASHED POTATOES, ASPARAGUS, CHAMPAGNE BUTTER SAUCE
- PETITE\*** - FILET MEDALLION & PETITE LOBSTER TAIL 32.5
- CLASSIC\*** - 7 oz. FILET MIGNON & 6 oz. LOBSTER TAIL 49



## Steaks\*



<p><b>DELMONICO</b> 16 oz. .... 46</p> <p><b>BONELESS RIBEYE</b> 12 oz. .... 38</p> <p><b>BONE IN COWBOY RIBEYE</b> 24 oz. .. 49.5</p> <p><b>FLAT IRON</b> 10 oz. .... 25.5</p>	<p><b>PRIME NEW YORK STRIP</b> 14 oz. .... 48.5</p> <p><b>PRIME CENTER CUT SIRLOIN</b> 9 oz.... 27</p> <p><b>FILET MIGNON</b> 7 oz. .... 36</p> <p><b>DOUBLE CUT FILET</b> 10 oz. .... 42</p>
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**CHOOSE ONE COMPLIMENTARY SIDE DISH**

- DELMONICO'S SPAGHETTI & RED SAUCE    - SEASONAL VEGETABLES    - ROASTED GARLIC MASHERS

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**SIGNATURE PRESENTATIONS**

<p style="text-align: center;"><b>OSCAR STYLE 10</b></p> <p style="text-align: center;">JUMBO LUMP CRAB, ASPARAGUS, BÉARNAISE*</p> <p style="text-align: center;"><b>WILD MUSHROOM SMOTHER 6</b></p> <p style="text-align: center;">CARAMELIZED ONIONS, DEMI GLACE</p> <p style="text-align: center;">ADD 6 oz. MAINE LOBSTER TAIL 20</p>	<p style="text-align: center;"><b>CHRISTOPHER STYLE 7</b></p> <p style="text-align: center;">GULF SHRIMP, ASPARAGUS, BÉARNAISE*</p> <p style="text-align: center;"><b>BLACKENED BLUE 5</b></p> <p style="text-align: center;">CREOLE SPICE RUB, BUTTERMILK BLUE CHEESE</p> <p style="text-align: center;">ADD 1/2 POUND JUMBO KING CRAB 28</p>
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# Side Orders 8 EACH

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| <p><b>FINGERLING POTATO GRATIN</b><br/>PARMESAN CREAM, GARLIC BREAD CRUMBS</p> <p><b>LOADED BAKED POTATO</b><br/>BACON, BOURSIN CHEESE, SOUR CREAM</p> <p><b>STEAMED JUMBO ASPARAGUS</b><br/>SAUCE BÉARNAISE*</p> | <p><b>CARAMELIZED BRUSSELS SPROUTS</b><br/>TOASTED PECANS, PANCETTA</p> <p><b>ROASTED BROCCOLI</b><br/>GARLIC, LEMON, CALABRIAN CHILIES</p> <p><b>GLAZED HEIRLOOM CARROTS</b><br/>SHALLOT, HERBS, ORANGE GLAZE</p> |
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| <p><b>MAINE LOBSTER RISOTTO 14</b><br/>SWEET PEAS, LOBSTER CREAM</p> | <p><b>TRUFFLE MAC &amp; CHEESE 10</b><br/>MUSHROOMS, PECORINO ROMANO, PARMESAN</p> |
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\*THERE IS AN AN INCREASED DANGER OF FOODBORNE ILLNESS  
WHEN CONSUMING RAW OR UNDER-COOKED MEATS & SEAFOOD PRODUCTS