

Appetizers

- FRIED CALAMARI** - TOASTED ALMONDS, SUN DRIED TOMATO AIOLI 12
- BALSAMIC SCALLOPS** - CAULIFLOWER PURÉE, LEMON SALSA VERDE 16
- VEAL SAUSAGE STUFFED PEPPERS** - DELMONICO'S RED SAUCE 12
- LUMP CRAB CAKE** - PEPPADEW AIOLI, CITRUS CORN SALAD 14
- 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 \$25.5
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
- VIDALIA ONION SOUP** - BOURBON, GARLIC CROUSTADE, SWISS, PARMESAN 6
- DELMONICO'S SALAD** - ONION, TOMATO, CUCUMBER, PARMESAN, TUSCAN HERB DRESSING 6
- ICEBERG WEDGE** - APPLEWOOD SMOKED BACON, RED ONION, EGG, THOUSAND ISLAND 6
- CLASSIC CAESAR** - BABY ROMAINE, CIABATTA CROUTONS, WHITE ANCHOVIES, PARMESAN 7
- CAPRESE** - TOMATO, MOZZARELLA, ARUGULA, BALSAMIC REDUCTION, OLIVE OIL, BASIL 9

Prix Fixe \$39

<p><u>ICEBERG WEDGE</u> APPLEWOOD SMOKED BACON, RED ONION, EGG, THOUSAND ISLAND</p>	<p>STARTERS SELECT ONE</p>	<p><u>WEDDING SOUP</u> DELMONICO'S FAMOUS WITH ORZO, VEAL MEATBALLS</p>
<p>ENTRÉE SELECT ONE</p>		
<p><u>STEAK CHRISTOPHER*</u> TENDERLOIN MEDALLIONS, SHRIMP, ASPARAGUS, BÉARNAISE, GARLIC MASHERS</p>	<p><u>PORCINI DUSTED WALLEYE</u> SWEET CORN PURÉE, POTATOES, MUSHROOMS, ONIONS & SPINACH</p>	<p><u>VEAL AND SHRIMP PICCATA</u> EGG LINGUINE, LEMON-CAPERBERRY BUTTER SAUCE</p>
<p>DESSERT SELECT ONE</p>		
<p><u>CHOCOLATE FLOURLESS CAKE</u></p>	<p><u>FRESH BERRIES AND WHIPPED CREAM</u></p>	

\$10 off on Sundays

SARA KOLIS - GENERAL MANAGER

SEAN McMONAGLE - EXECUTIVE CHEF

*THERE IS AN AN INCREASED DANGER OF FOODBORNE ILLNESS
WHEN CONSUMING RAW OR UNDER-COOKED MEATS & SEAFOOD PRODUCTS

House Entrées

- GULF OF MAINE SALMON***
CITRUS WILD RICE, STRAWBERRY ARUGULA SLAW, BURGUNDY CITRUS REDUCTION 26
- PORCINI DUSTED WALLEYE**
SWEET CORN PURÉE, POTATOES, MUSHROOMS, ONIONS & SPINACH 29
- SEARED SCALLOPS**
GOAT CHEESE POLENTA, SPINACH, TOMATO ROSEMARY JAM 32
- 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
- GRILLED DUROC PORK CHOP***
HERB GOAT CHEESE RISOTTO, ASPARAGUS, RASPBERRY BALSAMIC REDUCTION 25
- ELYSIAN FIELDS DOUBLE CUT LAMB CHOPS***
TOMATO & SPINACH SAFFRON COUSCOUS, LEMON SALSA VERDE 38
- STEAK CHRISTOPHER*** - A CABIN CLUB FAVORITE SINCE 1991
TENDERLOIN MEDALLIONS, SHRIMP, ASPARAGUS, BÉARNAISE & GARLIC MASHERS 30.5

Surf and Turf

SERVED WITH GARLIC MASHED POTATOES, ASPARAGUS SPEARS & CHAMPAGNE BEURRE BLANC

- CHAMPAGNE***
FILET MEDALLION & PETITE LOBSTER TAIL 29.5
- CLASSIC*** CERTIFIED ANGUS BEEF®
7 oz. FILET MIGNON & 6 oz. LOBSTER TAIL 48
- THE CHAIRMAN*** CERTIFIED ANGUS BEEF®
10 oz. FILET MIGNON & 10 oz. LOBSTER TAIL 65



Steaks*



DELMONICO 16 oz.	46	PRIME NEW YORK STRIP 14 oz.	45.5
RIBEYE 12 oz.	37	PRIME CENTER CUT SIRLOIN 9 oz....	27
COWBOY RIBEYE 24 oz.	47.5	FILET MIGNON 7 oz.	36
FLAT IRON 10 oz.	25.5	DOUBLE CUT FILET 10 oz.	42

COMPLIMENTARY SIDE DISH - SELECT ONE

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

SIGNATURE PRESENTATIONS

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| OSCAR STYLE 9
JUMBO LUMP CRAB, ASPARAGUS, BÉARNAISE | CHRISTOPHER STYLE 7
GULF SHRIMP, ASPARAGUS, BÉARNAISE |
| PEPPERCORN CRUSTED 4
WITH AU POIVRE SAUCE | CREOLE SPICE RUBBED 4
WITH BUTTERMILK BLEU CHEESE |
| WILD MUSHROOM & CARAMELIZED ONION SMOTHER 5
WITH RED WINE DEMI GLACE | |

Side Orders

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| TRUFFLE MUSHROOM MAC & CHEESE - 9 | LOBSTER MASHERS - 8 |
| TRUFFLE MUSHROOM RISOTTO - 7 | STEAMED JUMBO ASPARAGUS - 7 |
| LOADED BAKER W/BACON & HERB CHEESE - 7 | LEMON GARLIC BROCCOLINI - 7 |
| ZUCCHINI & TOMATOES - 6 | FOREST MUSHROOM SAUTÉ - 7 |



ADD 6 OZ. LOBSTER TAIL - 18

