

## *Appetizers*

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- BEEF CARPACCIO\*** - PEPPER CRUSTED, ARUGULA, LEMON VINAIGRETTE, PEPPERS, PARMESAN 12.5
- FRIED CALAMARI** - TOASTED ALMONDS, SUN DRIED TOMATO AIOLI 14
- BLACKENED SCALLOPS\*** - ROAST PEPPER TOMATO CHUTNEY, FRIED LEEKS 16
- SPICY STUFFED PEPPERS** - VEAL SAUSAGE, RED SAUCE 13
- MARYLAND CRAB CAKE** - APPLE & WATERCRESS SALAD, LEMON AIOLI 15
- BOCCE BALLS** - SWEET PEPPERS, HERBED BOURSIN CHEESE, FLASH FRIED 8.5
- WILD GULF SHRIMP COCKTAIL** - BLOODY MARY COCKTAIL SAUCE 15
- BLUE POINT OYSTERS\*** - HALF DOZEN, CHIANTI MIGNONETTE, COCKTAIL SAUCE 13.5

## *Appetizer Platters*

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- HOT APPETIZER PLATTER** - CRISPY CALAMARI, MINI CRAB CAKES, BOCCE BALLS 32
- CHILLED SEAFOOD TOWER\*** - LOBSTER & SHRIMP SALAD, BLUE POINT OYSTERS, WILD GULF SHRIMP, ALASKAN KING CRAB LEGS 49/99

## *Soups and Salads*

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- AWARD-WINNING LOBSTER BISQUE** 9.5
- WEDDING SOUP** - ORZO, VEAL MEATBALLS 6
- DELMONICO'S SALAD** - ONION, TOMATO, CUCUMBER, PARMESAN, TUSCAN HERB DRESSING 7.5
- ICEBERG WEDGE** - APPLEWOOD SMOKED BACON, RED ONION, EGG, THOUSAND ISLAND 8
- CLASSIC CAESAR** - BABY ROMAINE, CIABATTA CROUTONS, WHITE ANCHOVIES, PARMESAN 8.5
- CAPRESE** - TOMATO, MOZZARELLA, ARUGULA, BALSAMIC REDUCTION, OLIVE OIL, BASIL 9

### *Prix Fixe \$39*

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**STARTERS**

SELECT ONE

ICEBERG WEDGE  
APPLEWOOD SMOKED BACON,  
RED ONION, EGG, THOUSAND ISLAND

WEDDING SOUP  
DELMONICO'S FAMOUS  
WITH ORZO, VEAL MEATBALLS

**ENTRÉE**

SELECT ONE

SMOTHERED SLICED STEAK\*  
SAUTÉED MUSHROOMS &  
ONIONS, ASPARAGUS,  
GARLIC MASHERS, DEMI GLACE

CRAB CRUSTED GULF OF MAINE SALMON  
MUSHROOM GOAT CHEESE POLENTA,  
SUN DRIED TOMATO GREMOLATA,  
PISTOU

VEAL AND SHRIMP PICCATA  
EGG LINGUINE,  
LEMON-CAPERBERRY  
BUTTER SAUCE

**DESSERT**

SELECT ONE

CHOCOLATE FLOURLESS CAKE

FRESH BERRIES AND WHIPPED CREAM


\$10 off on Sundays

**CHASE RHODES - GENERAL MANAGER**


**SEAN McMONAGLE - EXECUTIVE CHEF**

# House Entrées

- CRAB CRUSTED GULF OF MAINE SALMON\***  
MUSHROOM GOAT CHEESE POLENTA, SUN DRIED TOMATO GREMOLATA, PISTOU 28
- ALMOND CRUSTED HALIBUT**  
TOMATO WILD RICE, LEMON BOK CHOY, ORANGE REDUCTION 32
- SEARED SCALLOPS\***  
SWEET POTATO HASH, ROSEMARY APPLE COULIS 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 22
- SPAGHETTI & MEATBALLS**  
HOUSE MADE VEAL MEATBALLS, SPAGHETTI, DELMONICO'S RED SAUCE 18
- CENTER CUT LAMB RIB CHOPS\***  
ROASTED POTATOES, SPINACH, ROAST PEPPER TOMATO CHUTNEY, PISTOU 39
- STEAK CHRISTOPHER\*** - A CABIN CLUB FAVORITE SINCE 1991  
TENDERLOIN MEDALLIONS, SHRIMP, ASPARAGUS, BÉARNAISE\* & GARLIC MASHERS 32
- SURF & TURF\*** CERTIFIED ANGUS BEEF®  
MASHED POTATOES, ASPARAGUS, CHAMPAGNE BUTTER SAUCE
- PETITE\*** - FILET MEDALLION & PETITE LOBSTER TAIL 34
- 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. .... 39</p> <p><b>FILET MIGNON</b> 7 oz. .... 38</p>	<p><b>PRIME NEW YORK STRIP</b> 14 oz. .... 48</p> <p><b>PRIME CENTER CUT SIRLOIN</b> 10 oz.. 28</p> <p><b>DOUBLE CUT FILET</b> 10 oz. .... 44</p>
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CHOOSE ONE COMPLIMENTARY SIDE DISH

- SPAGHETTI & RED SAUCE    - SEASONAL VEGETABLES    - ROASTED GARLIC MASHERS

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SIGNATURE PRESENTATIONS

<p style="text-align: center;">OSCAR STYLE 10 JUMBO LUMP CRAB, ASPARAGUS, BÉARNAISE*</p> <p style="text-align: center;">WILD MUSHROOM SMOTHER 6 CARAMELIZED ONIONS, DEMI GLACE</p> <p style="text-align: center;">ADD 6 oz. MAINE LOBSTER TAIL 18</p>	<p style="text-align: center;">CHRISTOPHER STYLE 6 GULF SHRIMP, ASPARAGUS, BÉARNAISE*</p> <p style="text-align: center;">BLACKENED BLUE 6 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>TRUFFLED CREAM CORN</b><br/>ROASTED SWEET CORN, BLACK TRUFFLES</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</b> 14<br/>SWEET PEAS, LOBSTER CREAM</p> | <p><b>TRUFFLE MAC &amp; CHEESE</b> 10<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