

# Appetizers

BLUE POINT OYSTERS\*  
MIGNONETTE, COCKTAIL SAUCE  
14.5

WILD GULF SHRIMP COCKTAIL  
BLOODY MARY COCKTAIL SAUCE  
15

PROSCUITTO SCALLOPS\*  
BUTTERNUT SQUASH, LEMON SALSA VERDE  
16

SPICY STUFFED PEPPERS  
VEAL SAUSAGE, RED SAUCE  
13

FRIED CALAMARI  
FRIED ONIONS & PEPPERS, LEMON AIOLI  
14

FRIED ARTICHOKE  
ROSEMARY GARLIC AIOLI  
8.5

MARYLAND CRAB CAKE  
TOMATO & ARUGULA, LEMON AIOLI  
15.5

HOT APPETIZER PLATTER  
CALAMARI, CRAB CAKES, FRIED ARTICHOKE  
32

CHILLED SEAFOOD TOWER\*  
LOBSTER & SHRIMP SALAD, OYSTERS,  
SHRIMP, ALASKAN KING CRAB LEGS  
55/99

# Soups and Salads

AWARD-WINNING LOBSTER BISQUE  
9.5

ITALIAN WEDDING SOUP  
6

DELMONICO'S SALAD  
ONION, TOMATO, CUCUMBER, PARMESAN,  
TUSCAN HERB DRESSING  
7.5

ICEBERG WEDGE  
APPLEWOOD SMOKED BACON, RED ONION,  
EGG, THOUSAND ISLAND  
9

CLASSIC CAESAR  
BABY ROMAINE, CIABATTA CROUTONS,  
WHITE ANCHOVIES, PARMESAN  
8.5

## Prix Fixe \$39

**STARTERS**  
SELECT ONE

DELMONICO'S SALAD  
ONION, TOMATO, CUCUMBER,  
PARMESAN, TUSCAN HERB DRESSING

ITALIAN WEDDING SOUP  
DELMONICO'S FAMOUS  
WITH ORZO, VEAL MEATBALLS

**ENTRÉE**  
SELECT ONE

GULF OF MAINE SALMON  
ROASTED TOMATOES, SPINACH,  
ARTICHOKE, ORZO  
HERB PISTOU

STEAK ABRUZZO  
FILET MEDALLIONS, MUSHROOMS,  
GARLIC MASHED POTATOES,  
MARSALA DEMI GLACE

VEAL AND SHRIMP PICCATA  
VEAL SCALLOPINI, GULF SHRIMP  
LINGUINE, LEMON-CAPER  
BUTTER SAUCE

**DESSERT**  
SELECT ONE

CHOCOLATE FLOURLESS CAKE

LEMON RICOTTA POUND CAKE

**\$10 off on Sundays**

CHASE RHODES - GENERAL MANAGER

SEAN McMONAGLE - EXECUTIVE CHEF



# Premium Hand Cut Steaks\*



DELMONICO 16 oz. ....	46	FILET MIGNON 7 oz. ....	38
BONELESS RIBEYE 12 oz. ....	39	DOUBLE CUT FILET 10 oz. ....	45
PRIME CENTER CUT SIRLOIN 10 oz.	29	PRIME NEW YORK STRIP 14 oz. ....	48

### CHOOSE ONE COMPLIMENTARY SIDE DISH

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

### SIGNATURE PRESENTATIONS

OSCAR STYLE 10 JUMBO LUMP CRAB, ASPARAGUS, BÉARNAISE*	CHRISTOPHER STYLE 8 GULF SHRIMP, ASPARAGUS, BÉARNAISE*
WILD MUSHROOM SMOTHER 6 CAMELIZED ONIONS	BLACKENED BLUE 6 CREOLE SPICE RUB, BUTTERMILK BLUE CHEESE
ADD 6 OZ. MAINE LOBSTER TAIL 18	ADD 1/2 POUND JUMBO KING CRAB 28

## House Specialties

LOBSTER CARBONARA MAINE LOBSTER TAIL, PANCETTA, PEAS, BLACK PEPPER CREAM, LINGUINE 37	STEAK CHRISTOPHER* FILET MEDALLIONS, GULF SHRIMP, ASPARAGUS, BÉARNAISE* & GARLIC MASHER POTATOES 32
GULF OF MAINE SALMON* TOMATOES, SPINACH, ARTICHOKE, ORZO, HERB PISTOU 26	CENTER CUT LAMB RIB CHOPS* ROASTED POTATOES, GARLIC SAUTEED SPINACH, ROASTED PEPPER & TOMATO CHUTNEY 39
SEARED SCALLOPS* SAFFRON BASMATI, SAUTEED SPINACH, TOMATO RAGOUT 33	CHICKEN PARMESAN PARMESAN REGGIANO, SPAGHETTI, DELMONICO'S RED SAUCE 23
VEAL & SHRIMP PICCATA VEAL SCALLOPINI, GULF SHRIMP LINGUINE, LEMON-CAPER BUTTER SAUCE 28	CHICKEN MARSALA MARSALA REDUCTION WITH MUSHROOMS, ASPARAGUS, HOUSE WHIPPED POTATOES 21
PORK OSSO BUCCO CREAMY POLENTA, ESCAROLE, TOMATO GRAVY 25	SPAGHETTI & MEATBALLS VEAL MEATBALLS, PARMESAN, RED SAUCE 18
<b>SURF &amp; TURF*</b>	
MASHED POTATOES, ASPARAGUS, CHAMPAGNE BUTTER SAUCE CLASSIC* 7 oz. FILET & 6 oz. LOBSTER TAIL 49	PETITE* FILET MEDALLION & PETITE TAIL 35

## Sides to Share

FINGERLING POTATO GRATIN PARMESAN CREAM, GARLIC BREAD CRUMBS	WILD MUSHROOMS CREAMY POLENTA, TRUFFLE OIL
ROASTED BROCCOLINI GARLIC, LEMON, CALABRIAN CHILIES	SAUTEED ESCAROLE ROASTED TOMATOES
STEAMED JUMBO ASPARAGUS SAUCE BÉARNAISE*	GLAZED HEIRLOOM CARROTS SHALLOT, HERBS, ORANGE GLAZE

8 ea.

MAINE LOBSTER RISOTTO SWEET PEAS, LOBSTER CREAM 14	TRUFFLE MAC & CHEESE MUSHROOMS, PECORINO ROMANO, PARMESAN 10
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\*THERE IS AN AN INCREASED DANGER OF FOODBORNE ILLNESS  
WHEN CONSUMING RAW OR UNDER-COOKED MEATS & SEAFOOD PRODUCTS