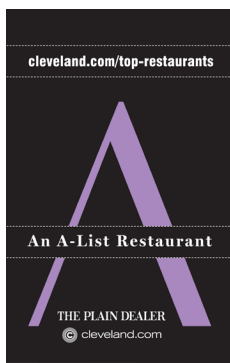


Delmonico's

STEAKHOUSE



Starters

- FRIED CALAMARI**
TOASTED ALMONDS, SUN DRIED TOMATO AIOLI 14
- WILD GULF SHRIMP COCKTAIL**
BLOODY MARY COCKTAIL SAUCE 15
- BOCCE BALLS**
SWEET CHERRY PEPPERS, BOURSIN CHEESE STUFFING 8.5
- BLUE POINT OYSTERS***
HALF DOZEN, CHIANTI MIGNONETTE, COCKTAIL SAUCE 13.5
- LOBSTER BISQUE** 7 / 9.5
- WEDDING SOUP**
ORZO, VEAL MEATBALLS 5 / 6

Salads

- DELMONICO'S SALAD**
TOMATO, CUCUMBER, PARMESAN, TUSCAN HERB DRESSING 7.5
- ICEBERG WEDGE**
SMOKED BACON, EGG, ONION, 1000 ISLAND 8
- CLASSIC CAESAR**
BABY ROMAINE, WHITE ANCHOVIES, PARMESAN 8.5
WITH GRILLED CHICKEN 13
WITH GRILLED SALMON* 14
- SPICY SICILIAN SALMON***
MESCLUN GREENS, ROASTED PEPPERS, TOMATO VIN 15
- GRILLED CHICKEN CHOP**
FETA, ALMONDS, OLIVES, ROASTED LEMON VINAIGRETTE 13
- GRILLED GULF SHRIMP**
MIXED GREENS, ROASTED PEPPERS, ARTICHOKE, ONIONS,
ORANGES, PRIMO SALE, RED WINE VINAIGRETTE 16
- SLICED STEAK SALAD***
MIXED GREENS, BALSAMIC VINAIGRETTE, BERRIES,
PISTACHIOS, BLUE CHEESE 16

Steaks*

DELMONICO'S STEAKS ARE AGED A MINIMUM OF 21 DAYS FOR UNCOMPROMISING TENDERNESS AND FLAVOR.

*SERVED WITH WHIPPED POTATOES & SAUTÉED GREEN BEANS



- DELMONICO** 16 oz. 46
- BONELESS RIBEYE** 12 oz. 39
- PRIME NEW YORK STRIP** 14 oz. 48
- PRIME CENTER-CUT SIRLOIN** 10 oz. 28
- FILET MIGNON** 7 oz. 38
- DOUBLE-CUT FILET** 10 oz. 44



CHASE RHODES - GENERAL MANAGER

SEAN McMONAGLE - EXECUTIVE CHEF

GUESTS WITH FOOD ALLERGIES, PLEASE ALERT YOUR SERVER
*THERE IS AN INCREASED DANGER OF FOODBORNE ILLNESS WHEN
CONSUMING RAW OR UNDER-COOKED MEATS & SEAFOOD PRODUCTS

The Lunch Trio

~ SELECT A SOUP ~

SOUP DU JOUR • WEDDING SOUP • LOBSTER BISQUE (ADD \$2)

~ SELECT A SALAD ~

CLASSIC CAESAR • ITALIAN LUNCH SALAD • ICEBERG WEDGE

~ SELECT A SANDWICH 13 ~

SANDWICH DU JOUR • TURKEY, BACON, GRUYÈRE
LOBSTER & SHRIMP SALAD WRAP

~ OR ~

~ SELECT AN ENTRÉE 17 ~

PETITE FILET* w/BÉARNAISE
SALMON* w/LEMON BUTTER
BLACKENED SHRIMP w/LEMON AIOLI

Sandwiches

• ALL SANDWICHES SERVED w/HOUSE MADE POTATO CHIPS

LOBSTER & SHRIMP SALAD WRAP
SPINACH WRAP, LETTUCE, TOMATO 16

GRILLED CHICKEN
SUN DRIED TOMATO TAPENADE, ARUGULA, FRESH MOZZARELLA,
BALSAMIC REDUCTION 12

CHEDDAR BURGER* CERTIFIED ANGUS BEEF®
BRIOCHE BUN, AGED CHEDDAR 13

• ASIAGO HOUSE FRIES w/ROASTED GARLIC KETCHUP 4

House Specialties

CHICKEN PARMESAN
PARMESAN REGGIANO, SPAGHETTI, DELMONICO'S RED SAUCE 14

SPAGHETTI & MEATBALLS
HOUSE-MADE VEAL MEATBALLS, DELMONICO'S RED SAUCE 12

CHICKEN MARSALA
WILD MUSHROOMS, GREEN BEANS, WHIPPED POTATOES 14

VEAL & SHRIMP PICCATA
EGG LINGUINE, LEMON-CAPERBERRY BUTTER SAUCE 17

SEARED SCALLOPS*
SWEET POTATO HASH, ROSEMARY APPLE COULIS 18

ALMOND CRUSTED HALIBUT
TOMATO WILD RICE, LEMON BOK CHOY, ORANGE REDUCTION 19

CRAB CAKE ENTRÉE
APPLE & WATERCRESS SALAD, LEMON AIOLI, ROSEMARY FRIES 16

CRAB CRUSTED GULF OF MAINE SALMON*
MUSHROOM GOAT CHEESE POLENTA,
SUN DRIED TOMATO GREMOLATA, PISTOU 18

STEAK CHRISTOPHER*
4 OZ. FILET, SHRIMP, ASPARAGUS, MASHED POTATOES, BÉARNAISE 18

FILET OSCAR*
4 OZ. FILET, BLUE CRAB, ASPARAGUS, MASHED POTATOES, BÉARNAISE 19