

Delmonico's

STEAKHOUSE



Starters

- FRIED CALAMARI**
TOASTED ALMONDS, SUN DRIED TOMATOE AIOLI 12
- WILD GULF SHRIMP COCKTAIL**
BLOODY MARY COCKTAIL SAUCE 14
- BOCCE BALLS**
SWEET CHERRY PEPPERS, BOURSIN CHEESE STUFFING 8
- BLUE POINT OYSTERS***
HALF DOZEN, CHIANTI MIGNONETTE, COCKTAIL SAUCE 13
- LOBSTER BISQUE** 7 / 9
- WEDDING SOUP**
ORZO, VEAL MEATBALLS 5 / 6

Salads

- DELMONICO'S SALAD**
TOMATO, CUCUMBER, PARMESAN, TUSCAN HERB DRESSING 6
- ICEBERG WEDGE**
SMOKED BACON, EGG, ONION, 1000 ISLAND 6
- CLASSIC CAESAR**
BABY ROMAINE, WHITE ANCHOVIES, PARMESAN 9
WITH GRILLED CHICKEN 13
WITH GRILLED SALMON* 14
- SPICY SICILIAN SALMON***
MESCLUN GREENS, ROASTED PEPPERS, TOMATO VIN 14
- GRILLED CHICKEN CHOP**
FETA, ALMONDS, OLIVES, ROASTED LEMON VINAIGRETTE 12
- SEARED SHRIMP**
MIXED GREENS, ROASTED PEPPERS, ARTICHOKE, ONIONS,
ORANGES, PRIMO SALE, RED WINE VINAIGRETTE 16
- FLAT IRON STEAK SALAD***
5 OZ. 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
RIBEYE 12 oz.	37
COWBOY RIBEYE 24 oz.	47.5
FLAT IRON 10 oz.	25.5
PRIME NEW YORK STRIP 14 oz.	45.5
PRIME CENTER-CUT SIRLOIN 9 oz.	27
FILET MIGNON 7 oz.	36
DOUBLE-CUT FILET 10 oz.	42
T-BONE 24 oz.	42.5



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 12 ~

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

~ OR ~

~ SELECT AN ENTRÉE 16 ~

PETITE FILET* w/ BÉARNAISE • SALMON* w/ LEMON BUTTER
BLACKENED SHRIMP w/ REMOULADE

Sandwiches

• ALL SANDWICHES SERVED w/ HOUSE MADE POTATO CHIPS

BLACKENED GREAT LAKES WALLEYE
CREOLE SPICES, REMOULADE, BRIOCHE BUN 15

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
GOAT CHEESE POLENTA, SPINACH, TOMATO ROSEMARY JAM 18

PORCINI DUSTED WALLEYE
SWEET CORN PURÉE, POTATOES, MUSHROOMS, ONIONS & SPINACH 17

CRAB CAKE ENTRÉE
PEPPADEW AIOLI, CITRUS CORN SALSA, ROSEMARY FRIES 16

GULF OF MAINE SALMON*
CITRUS WILD RICE, STRAWBERRY ARUGULA SLAW,
BURGUNDY CITRUS REDUCTION 16

STEAK CHRISTOPHER*
4 OZ. FILET, SHRIMP, ASPARAGUS, MASHED POTATOES, BÉARNAISE 16

FILET OSCAR*
4 OZ. FILET, BLUE CRAB, ASPARAGUS, MASHED POTATOES, BÉARNAISE 17

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

OUR GIFT CERTIFICATES NEVER EXPIRE AND ARE ALWAYS IN GOOD TASTE!

SARA KOLIS - GENERAL MANAGER

HRCLEVELAND.COM

SEAN McMONAGLE - EXECUTIVE CHEF

DM 5-3-17