


TO SHARE

SHANGHAI-STYLE FRIED CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 17.50

 SHRIMP COCKTAIL 20

 CHILLED SHRIMP TASTING


Traditional Cocktail Sauce, Remoulade & Garlic Marinade 20

CHEESESTEAK EGGROLLS

Sweet Chili & Honey Mustard Sauces 13.50

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 20

 CHARRED OCTOPUS

Lemon Herb Vinaigrette, Radish, Pea Tendrils 19.50

LOBSTER BISQUE

Poached Lobster, Crema & Sherry

Cup 9 / Bowl 13

DEL'S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 9.50

 BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 9.50

BUSINESS LUNCH

Choice of Starter & Entrée - \$26.50

STARTERS

Cup of Soup, Del's Salad or Caesar Salad

ENTRÉES

FILET MEDALLIONS*

Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace

 ORA KING SALMON*

Crab Hash & Lobster Tomato Jus

CHICKEN PICATTA

Fresh Sautéed Spinach & Lemon Caper Sauce

ENTRÉE SALADS


 PRIME STEAK*

Mixed Greens, Crisp Bacon, Tomatoes, Blue Cheese Crumbles, Avocado, Parmesan, Deviled Eggs & Horseradish Dressing 22

PACIFIC COAST COBB

Little Gem, Avocado, Boiled Egg, Thick-Cut Bacon, Heirloom Tomato, Shaved Gruyère, Lemon-Tarragon Vinaigrette

Chicken 18 / Chilled Lobster 26

 SEARED SCALLOP & FRISÉE

Truffle Deviled Eggs, Asparagus, Cucumber, Louie Vinaigrette 25

 KALE & CHICKEN

Shaved Brussels Sprouts, Dried Cranberries, Almonds, Citrus Segments, Manchego & Creole Mustard Vinaigrette 18

SANDWICHES

Choice of Hand-Cut Fries, Skillet Chips or Side Salad

PRIME CHEESEBURGER*

Prime Ground Beef, Aged Sharp Cheddar, Red Leaf Lettuce, Heirloom Tomatoes, Pickles, Toasted Brioche Bun 14.50

DRY-AGED BURGER*

White BBQ Sauce, Wild Mushroom Butter, Arugula, Havarti, Toasted Brioche Bun 18.50

MAITAKE MUSHROOM MELT

Roasted Maitake Mushrooms, Caramelized Onions, Arugula, Havarti, Toasted Focaccia, Heirloom Tomato Jam 14

WAGYU BEEF FRENCH DIP

Au Jus & Horseradish Sauce 19

LOBSTER ROLL

Buttered Brioche Bun 24

LUNCH ENTRÉES

 FILET MIGNON*

8 oz. 39 / 12 oz. 47

 PRIME RIBEYE*


12 oz. 36 / 16 oz. 48

 PRIME STRIP*

12 oz. 37 / 16 oz. 49

 45 DAY DRY-AGED PRIME STRIP*

16oz 69

 45 DAY DRY-AGED PRIME RIBEYE*


16oz 68

 14 DAY DRY-AGED COLORADO PRIME LAMB*

22oz 58

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 39

 SIMPLY-PREPARED FRESH SEAFOOD*

Finished With Himalayan Sea Salt

ROASTED HEIRLOOM CAULIFLOWER STEAK

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 22

 RAINBOW POKE BOWL*


Ora King Salmon, Ahi Tuna, Ivory Lentil Hummus, Red Quinoa, Heirloom Cauliflower, Beets, Pickled Fennel, Red Onion, Mint-Scented Citrus-Infused Oil 32


SIDES

 CREAMED CORN

Blistered Shishito Peppers 9.50

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 8.50

 FRESH SAUTÉED SPINACH 8


 SEASONAL ASPARAGUS 10

 BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 7.50

LOBSTER MACARONI & CHEESE 11

HAND-CUT FRIES 7.50

 CHÂTEAU MASHED POTATOES 7.50

DESSERTS

LEMON CAKE

Six Layers, Lemon Buttercream Icing & Lemon Glaze 12.50

WARM BANANA BREAD PUDDING

Caramel Sauce & Vanilla Ice Cream 10.50

BUTTER CAKE


Butter Pecan Ice Cream, Fresh Whipped Cream & Caramel Sauce 11.50

CHEESECAKE

Strawberry or Butterscotch Sauce, Pecan Crust 11

CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge & Miniature Chocolate Cookies 12

 BERRIES & CREAM

Chef's Selection of Seasonal Berries & Fresh Whipped Cream 11

SORBET

Featured Seasonal Flavor 10.50

 DEL'S DELIGHT

Nocello Walnut Liqueur, Crème de Cacao Chocolate Liqueur & Vanilla Ice Cream 10

CHOCOLATE HAZELNUT CRUNCH BAR

Chocolate Pearls, Vanilla Rum Sauce, Ganache 14

PINEAPPLE UPSIDE DOWN CAKE

Vanilla Rum Sauce, Pineapple Sugar, Mascarpone Cream 12

FROM THE BAR

The Perfect Start

THE VIP

SVEDKA Clementine | Pineapple 14.50

TRADITIONAL NEGRONI

Botanist | Campari | Carpano Antica Sweet Vermouth 15.50

THE PLUM ROSÉ

Wheatley Vodka | Amaro Montenegro | Lime | Plum Preserves | Sparkling Rosé 15.50

DOUBLE EAGLE MARGARITA

Casa Dragones Blanco | Combiar Liqueur d'Orange | Lime | Agave 18.50

PAMPLEMOUSSE SPRITZ

Sipsmith | Aperol | Combiar Pamplemousse | Lime | Prosecco 17

SAPPHIRE BRAMBLE

Bombay Sapphire | Domaine de Canton | Lemon | Blackberry | Basil | San Pellegrino Limonata 15.50

AÑEJO OLD FASHIONED

Don Julio Añejo | Amaro Montenegro | Monin Cinnamon | Cardamom | Orange Bitters 18.50

OLD FASHIONED FORTY-SIX

Maker's Mark 46 | Earl Grey Tea Syrup | Earl Grey Bitters 15.50

BLOOD ORANGE MANHATTAN

Redemption Rye | Carpano Antica Sweet Vermouth | Solerno Blood Orange | Angostura 15.50

TITO'S MULE

Tito's Handmade | Lime | Ginger Beer 14.50

POMEGRANATE MARTINI

Tito's Handmade | Pama Pomegranate | Cranberry 15.50

MAI TAI

Cruzan Estate Diamond | Appleton Estate Rare | Lime | Orgeat | Bittermens Tiki Bitters 15.50

HONEY BARREL

Hudson Baby Bourbon | Lemon | Clover Honey Syrup | Basil 17

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.