

TO SHARE

🍷 SHELLFISH PLATEAU*

Chilled Alaskan King Crab Legs, Iced Jumbo Shrimp & Chilled Crab Claws
Chilled Lobster Cocktail 18 / Jumbo Lump Crab Louie 16

🍷 OYSTERS ON THE HALF SHELL* 19

TUNA TARTARE*

Avocado, Sweet Soy Ponzu, Wakame Salad & Wonton Crisps 19

🍷 CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade 20

🍷 SHRIMP COCKTAIL 20

🍷 THICK-CUT NUESKE'S BACON AU POIVRE

Bourbon Molasses Glaze 16

SEARED RARE WAGYU BEEF CARPACCIO*

Baby Arugula & Shaved Fennel Salad, Capers, Parmesan & Creole Mustard Aioli 18

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 21

SHANGHAI-STYLE FRIED CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 18

SEARED HUDSON VALLEY FOIE GRAS*

Strawberry-Balsamic Glaze, Toasted Brioche & Crispy Onions 24.50

🍷 CHARRED OCTOPUS

Gigante Beans, Tomatoes, Olives, Capers, Lemon & Cold-Pressed Olive Oil 19.50

DUCK CONFIT MEATBALLS

A L'Orange, Green Peppercorn Jus 16

🍷 CHARRED OCTOPUS

Lemon Herb Vinaigrette, Radish, Pea Tendrils 19.50

🍷 ALASKAN KING CRAB LEGS

One Pound 47

🍷 STONE CRAB CLAWS

SALADS & SOUP

DEL'S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 11

CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Texas Croutons & Caesar Dressing 11.50

🍷 BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 11.50

🍷 HEIRLOOM TOMATOES & BURRATA

Aged Balsamic Reduction & Pesto 15

LOBSTER BISQUE

Poached Lobster, Crema & Sherry 14.50

SEAFOOD

🍷 ORA KING SALMON*

Simply-Prepared with Himalayan Sea Salt 45

SEARED CHILEAN SEA BASS

Crab Fried Rice & Black Bean Garlic Sauce 47

SESAME-SEARED TUNA*

Soy Ginger Glaze & Wasabi Cream 44

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 41

FRESH SEAFOOD OF THE DAY*

Simply-Prepared or Chef's Featured Preparation

🍷 BROILED LOBSTER TAIL

Carved Tableside & Served with Drawn Butter & Lemon. Please ask your server for price & sizes available.

ENTRÉES

🍷 ROASTED NATURAL CHICKEN

Arugula, Heirloom Tomato Vinaigrette, Black Garlic-Olive Tapenade 34

ROASTED CAULIFLOWER STEAK

Ginger-Soy Shiitake Mushrooms, Farro, Charred Asparagus, Cilantro Chimichurri, Tomato Vinaigrette 29

FILET MEDALLIONS*

Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 37.50

HAND-CUT STEAKS & CHOPS

🍷 FILET MIGNON*

8 oz. 45

🍷 FILET MIGNON*

12 oz. 51

🍷 BONE-IN FILET*

16 oz. 69

🍷 PRIME RIBEYE*

16 oz. 52

🍷 BONE-IN PRIME RIBEYE*

22 oz. 64

🍷 PRIME STRIP*

16 oz. 54

🍷 BONE-IN PRIME STRIP*

22 oz. 65.50

🍷 PRIME PORTERHOUSE*

24 oz. 63

DRY-AGED STEAKS

🍷 45 DAY DRY-AGED PRIME STRIP*

16 oz. 69

🍷 14 DAY DRY-AGED COLORADO PRIME LAMB*

22 oz. 58

🍷 45 DAY DRY-AGED PRIME RIBEYE*

16 oz. 68

🍷 "THE DOUBLE EAGLE" 45 DAY DRY-AGED DOUBLE BONE PRIME RIBEYE*

32 oz. Limited Availability. 125

WAGYU STEAKS

🍷 JAPANESE A5*

per 3 oz. 70

🍷 AUSTRALIAN*

per 3 oz. 60

🍷 ROSEWOOD*

per 3 oz. (TX) 50

🍷 WAGYU TASTING*

Japanese A5, Australian, Rosewood (TX) 3 oz. each 160

🍷 LONG-BONE RIBEYE*

32 oz. 110

AKAUSHI RIBEYE*

14 oz. 69

SIDES

🍷 CREAMED CORN

Blistered Shishito Peppers 14.50

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar 12.50

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 14.50

LOBSTER MACARONI & CHEESE 18.50

🍷 BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 11.50

THICK-CUT ONION RINGS 12.50

🍷 SEASONAL ASPARAGUS 14.50

UPTOWN DEL'S POTATO

Melted Fontina, Chives & Shaved Truffle 14.50

🍷 CHÂTEAU MASHED POTATOES 12

POTATOES AU GRATIN

Scallions, Bacon & Aged Cheddar 13

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

ÑEJO 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.