

# To Share

## SHANGHAI-STYLE FRIED CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 17

## SHRIMP COCKTAIL 19

## CHILLED SHRIMP TASTING

Traditional Cocktail Sauce, Remoulade & Garlic Marinade

*Three 14/Six 19*

## CHEESESTEAK EGGROLLS

Sweet Chili & Honey Mustard Sauces 13

## DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 19

## CHARRED OCTOPUS

Gigante Beans, Tomatoes, Olives, Capers, Lemon & Cold Pressed Olive Oil 19

## LOBSTER BISQUE

Poached Lobster, Crème Fraîche & Sherry

*Three 14/Six 19/Cup 9/Bowl 12*

## DEL'S SALAD 9

## BLUE CHEESE LETTUCE WEDGE 9

# Business Lunch

## STARTERS

Cup of Soup, Del's Salad or Caesar Salad

## ENTRÉES

### FILET MEDALLIONS\*

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

### PAN-SEARED SALMON\*

Crab Hash & Lobster Tomato Jus

### SAUTÉED CHICKEN PICATTA

Fresh Sautéed Spinach & Lemon Caper Sauce

## Entrée Salads

### PRIME STEAK\*

Mixed Greens, Crisp Bacon, Tomatoes, Blue Cheese Crumbles, Avocado, Parmesan Cheese, Deviled Eggs & Horseradish Dressing 21

### CHICKEN COBB

Chopped Grilled Chicken, Iceberg Lettuce, Avocado, Tomatoes, Blue Cheese Crumbles, Crisp Bacon & Creamy Basil Dressing 16

### CLASSIC CAESAR

Grilled Chicken or Shrimp, Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing 17

### KALE & CHICKEN

Shaved Brussels Sprouts, Dried Cranberries, Almonds, Citrus Segments, Manchego Cheese & Creole Mustard Vinaigrette 17

## Sandwiches

### PRIME CHEESEBURGER\*

Prime Ground Beef, American Cheese, Lettuce, Tomatoes, Red Onions & Pickles 14

### JALAPEÑO-BACON BURGER\*

44 Farms Prime Beef, Jalapeño Jack Cheese, Roasted Jalapeño-BBQ Mayo, Challah Texas Toast 16

### AVOCADO CHICKEN SALAD WRAP

Chilled Quinoa, Shaved Baby Lettuce, Tomatoes & Whole Wheat Tortilla 14

WAGYU BEEF FRENCH DIP  
Au Jus & Horseradish Sauce 18

LOBSTER ROLL  
Buttered Brioche Bun 24

## Lunch Entrées

FILET MIGNON\*

8 oz. 39

FILET MIGNON\*

12 oz. 46

PRIME RIBEYE\*

12 oz. 32

PRIME RIBEYE\*

16 oz. 48

PRIME STRIP\*

12 oz. 34

PRIME STRIP\*

16 oz. 49

45 DAY DRY AGED PRIME STRIP\*

16oz 68

14 DAY DRY AGED COLORADO PRIME LAMB\*

22oz 58

45 DAY DRY AGED PRIME RIBEYE\*

16oz 66

SESAME-SEARED TUNA\*

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 38

PAN-SEARED JUMBO SHRIMP

Crab Fried Rice & Black Bean Garlic Sauce 34

SIMPLY PREPARED FRESH FISH\*

Finished With Himalayan Sea Salt

## Sides

CREAMED CORN

Blistered Shishito Peppers 9

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 6

FRESH SAUTÉED SPINACH 7

ASPARAGUS WITH ROASTED ALMONDS? 10

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 6

LOBSTER MACARONI & CHEESE 10

HAND-CUT FRIES 6

CHÂTEAU MASHED POTATOES 6

## Desserts

LEMON CAKE

Six Layers, Lemon Buttercream Icing & Lemon Glaze 12

### WARM BANANA BREAD PUDDING

Caramel Sauce & Vanilla Ice Cream 10

### BUTTER CAKE

Butter Pecan Ice Cream, Fresh Whipped Cream & Caramel Sauce 11

### CHEESECAKE

Strawberry or Butterscotch Sauce, Pecan Crust 10

### CHOCOLATE SOUFFLÉ CAKE

Warm Molten Center Chocolate Cake, Vanilla Ice Cream & Raspberry Purée 12

### CRÉME BRÛLÉE

Belgian White Chocolate & Cinnamon 10

### CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge & Miniature Chocolate Cookies 10

### BERRIES & CREAM

Chef's Selection of Seasonal Berries & Fresh Whipped Cream 10

### SORBET

Featured Seasonal Flavor 10

### DEL'S DELIGHT

Nocello Walnut Liqueur, Crème de Cacao Chocolate Liqueur & Vanilla Ice Cream 11

## From the Bar

### THE VIP

SVEDKA Clementine | Pineapple 14

### TRADITIONAL NEGRONI

Botanist | Campari | Carpano Antica Sweet Vermouth 15

## THE PLUM ROSÉ

American Harvest | Amaro Montenegro | Lime | Plum Preserves | Sparkling Rosé 15

## ELIXIR

Illegal | Yellow Chartreuse | Lime | Real Pineapple 17

## SIDECAR A LÀ POIRE

Remy Martin 1738 | Belle de Brillet Poire | Lemon 16

## HONEY COMB SPRITZ

Pierre Sparr Rosé | Honey Syrup | Angostura 16

## SAPPHIRE BRAMBLE

Bombay Sapphire | Domaine de Canton | Lemon | Blackberry | Basil | San Pellegrino Limonata 15

## AÑEJO OLD FASHIONED

Don Julio Añejo | Amaro Montenegro | Monin Cinnamon | Cardamom | Orange Bitters 18

## OLD FASHIONED FORTY-SIX

Maker's Mark 46 | Earl Grey Tea Syrup | Earl Grey Bitters 15

## BLOOD ORANGE MANHATTAN

Redemption Rye | Carpano Antica Sweet Vermouth | Solerno Blood Orange | Angostura 15

## GOLD STANDARD MULE

Russian Standard Gold | Lime | Ginger Beer 14

## POMEGRANATE MARTINI

Tito's Handmade | Pama Pomegranate | Cranberry 15

## GRAPEFRUIT HABANERO MARGARITA

Avión Silver | Aperol | Ruby Red Grapefruit | Habanero | Monin Agave 14

## BACON & BARREL

Bacon-Washed Bacardi 8 | Grade A Maple Syrup | Angostura 14

# 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 19

## SHRIMP COCKTAIL 19

## 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 17

## DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 19

## SHANGHAI-STYLE FRIED CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 17

## SEARED HUDSON VALLEY FOIE GRAS\*

Strawberry-Balsamic Glaze, Toasted Brioche & Crispy Onions 24

## CHARRED OCTOPUS

Gigante Beans, Tomatoes, Olives, Capers, Lemon & Cold-Pressed Olive Oil 19

## ALASKAN KING CRAB LEGS

One Pound 46

STONE CRAB CLAWS

## Salads & Soup

### DEL'S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 9

### CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Texas Croutons & Caesar Dressing 11

### BLUE CHEESE LETTUCE WEDGE

Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 11

### HEIRLOOM TOMATOES & BURRATA?

Aged Balsamic Reduction & Pesto 14

### LOBSTER BISQUE

Poached Lobster, Crème Fraîche & Sherry 14

## Seafood

### BAY OF FUNDY SALMON\*

Crab Hash & Lobster Tomato Jus 34

### SEARED CHILEAN SEA BASS

Crab Fried Rice & Black Bean Garlic Sauce 46

### SESAME-SEARED TUNA\*

Soy Ginger Glaze & Wasabi Cream 42

### DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 39

### SIMPLY PREPARED FRESH FISH\*



Finished With Himalayan Sea Salt

**BROILED LOBSTER TAIL**

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

## Entrées

**PAN-ROASTED NATURAL CHICKEN**

Oyster Mushrooms, Corn, Fingerling Potatoes & Roasted Chicken Jus 33

**FILET MEDALLIONS\***

Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 37

## Hand-Cut Steaks & Chops

**FILET MIGNON\***

8 oz. 42

**FILET MIGNON\***

12 oz. 49

**BONE-IN FILET\***

16 oz. 69

**PRIME RIBEYE\***

16 oz. 49

**BONE-IN PRIME RIBEYE\***

22 oz. 59

**PRIME STRIP\***

16 oz. 51

**BONE-IN PRIME STRIP\***

22 oz. 61

PRIME PORTERHOUSE\*

24 oz. 61

WAGYU TOMAHAWK CHOP\*

32 oz. Ribeye Long-Bone 95

AKAUSHI WAGYU RIBEYE\*

14 oz. Boneless 69

## Dry Aged Steaks

45 DAY DRY AGED PRIME STRIP\*

16 oz. 68

14 DAY DRY AGED COLORADO PRIME LAMB\*

22 oz. 58

45 DAY DRY AGED PRIME RIBEYE\*

16 oz. 66

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

32oz. Limited Availability 125

## Sides

CREAMED CORN

Blistered Shishito Peppers 14

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar Cheese Sauce 11

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 14

## BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 11

LOBSTER MACARONI & CHEESE 18

THICK-CUT ONION RINGS 11

ASPARAGUS WITH ROASTED ALMONDS? 14

## UPTOWN DEL'S POTATO

Melted Fontina, Chives & Shaved Truffle 14

CHÂTEAU MASHED POTATOES 11

## POTATOES AU GRATIN

Scallions, Bacon & Aged Cheddar Cheese 12

# D e s s e r t s

## LEMON CAKE

Six Layers, Lemon Buttercream Icing & Lemon Glaze 12

## WARM BANANA BREAD PUDDING

Caramel Sauce & Vanilla Ice Cream 10

## BUTTER CAKE

Butter Pecan Ice Cream, Fresh Whipped Cream & Caramel Sauce 11

## CHEESECAKE

Strawberry or Butterscotch Sauce, Pecan Crust 10

## CHOCOLATE SOUFFLÉ CAKE

Warm Molten Center Chocolate Cake, Vanilla Ice Cream & Raspberry Purée 12

## CRÈME BRÛLÉE

Belgian White Chocolate & Cinnamon 10

## CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge & Miniature Chocolate Cookies 10

## BERRIES & CREAM

Chef's Selection of Seasonal Berries & Fresh Whipped Cream 10

## SORBET

Featured Seasonal Flavor 10

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Nocello Walnut Liqueur, Crème de Cacao Chocolate Liqueur & Vanilla Ice Cream 11

# From the Bar

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Botanist | Campari | Carpano Antica Sweet Vermouth 15

## THE PLUM ROSÉ

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## ELIXIR

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Avión Silver | Aperol | Ruby Red Grapefruit | Habanero | Monin Agave 14

#### BLOOD ORANGE MANHATTAN

Redemption Rye | Carpano Antica Sweet Vermouth | Solerno Blood Orange | Angostura 15

#### NASSAU VALLEY RUM PUNCH

Appleton Reserve | Bénédictine | Lime | Pineapple | Monin Mango Purée 14

#### POMEGRANATE MARTINI

Tito's Handmade | Pama Pomegranate | Cranberry 15

#### GOLD STANDARD MULE

Russian Standard Gold | Lime | Ginger Beer 14

# Bar Food

## PRIME DF BURGER\*

American Cheese, Crisp Lettuce, Vine Ripe Tomatoes, Red Onion, B&B Pickles, Choice of French Fries or Skillet Potato Chips 14

## SESAME-SEARED TUNA & ASIAN SLAW\*

Wasabi Cream, Ponzu & Ginger Soy Glaze 16

## SEARED TENDERLOIN TIPS AU POIVRE\*

Chateau Mashed Potatoes, Bourbon Peppercorn Sauce, Crispy Tobacco Onions 15

## CHEESESTEAK EGGROLLS

Sweet & Spicy Sauce, Honey Mustard 13

## PRIME STEAK TARTARE\*

Toasted Garlic Crostini 16

## THICK-CUT PEPPERED BACON LOLLIPOPS

Bourbon Molasses Glaze 14

## BUFFALO STYLE SHRIMP\*

Blue Cheese Dressing, Smoked Bacon Bits, Green Onions 17

## CORNDOG BATTERED LOBSTER TAILS

Grilled Corn Remoulade, Creole Honey Mustard 19

# Prix Fixe Menu

CHOOSE ONE ITEM FROM SALADS, ENTRÉES & SIDE DISHES

\$59 Per Guest

## Salads

### DEL'S SALAD

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

### CLASSIC CAESAR

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

### BLUE CHEESE LETTUCE WEDGE

Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing

## Entrées

### HAND-CUT FILET

8 oz.

### MANHATTAN-CUT NEW YORK STRIP

Wild Mushroom Bordelaise Sauce

### SIMPLY PREPARED FRESH FISH

Finished with Himalayan Sea Salt

## Side Dishes

### CHÂTEAU MASHED POTATOES

BAKED POTATO

SEASONAL ASPARAGUS

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar Cheese Sauce

TAX AND GRATUITY NOT INCLUDED.

Offer not available in New York, NY and only available in Boston, MA on Sundays.