



Delmonico's

Lobster House

16358 Ventura Blvd.
Encino, CA 91436

(818) 986-0777

Call 800-774-3663, Press 2 Then Enter Ext. 480 or Phone: (818) 986-0777
Email this menu at: YourRestaurantConnection.com

LUNCH MENU

SERVED MONDAY THROUGH FRIDAY 11:30 TO 2:00

NOTHING OVER \$22.95

Raviolis, Pastas & Gnocchi's:

Angel Hair Pasta *with Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil*

Sweet Roasted Pumpkin Tortellini *in a Sage Mascarpone Sauce*

Ravioli Bolognese *in a Marinara Sauce*

Ravioli, Ricotta-Parmigano *with a Zucchini Sauce*

Chicken Penne Pasta Pepperonata *with Red Peppers, Roasted Garlic, Tomato, Basil and Chicken Sausage in a light tomato sauce*

Linguini Pescatore *with Shrimp, Mussels, Clams, Scallops, Lobster in a Tarragon Cream Sauce*

Maine Lobster Ravioli *in a Sherry Wine Sauce*

Entrée Salads:

Caesar or Spinach Salad *with your choice of Grilled Breast of Chicken, Grilled Ahi Tuna, or 6 Grilled Shrimp*

Delmonico's Chicken Cobb, *Chopped Romaine Lettuce, Tomato, Avocado, Egg Yolk, Egg White, Bacon, Gorgonzola Cheese with a Creamy Mustard Dressing*

Warm Grilled Calamari Salad Trio *Romaine Iceberg, Baby Greens, Tomato, Bellpepper, Cucumber with Fresh Lemon Caper Vinaigrette*

Chopped Salad *Chopped Romaine Lettuce, Tomato, Avocado, Red Onion, Cucumber, Garbanzo Beans, Mozzarella Cheese, Bacon and poached Chicken Breast with Balsamic Vinaigrette*



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Entrée Salads: *(cont.'d)*

Grilled Scallop and Shrimp Salad *Heart of Romaine, Tomato, Avocado, Cucumber and Beets in a Mint Vinaigrette and Golden Beet Dressing*

Shellfish Cobb, *Chopped Romaine Lettuce, Bay Shrimp, Blue Crab Meat, Maine Lobster, Avocado, Tomato, and Hard-Boiled Eggs with Louie Dressing*

Poached and Chilled Seafood Salad *Sea Scallops, Jumbo Shrimp, Calamari, Maine Lobster, Blue Crab-Meat with Mixed Greens, Tomato, Cucumbers, Carrots, Red Cabbage with Dijon Mustard-Oregano Vinaigrette*

Chilled Crab Meat, Jumbo Shrimp and Avocado Salad *with Chopped Romaine Lettuce, Tomato, and Cucumbers with Louie Dressing Calamari, Crab and Shrimp*

Main Entrée's:

Roasted Lake Superior Whitefish *over baked Candied Pumpkin Squash and Spinach with Fresh Herb Marsala Wine Sauce*

Veil-Sirlion Meatloaf *with Creamy Mashed Potato's and Green Beans*

Miso Glazed Grilled Atlantic Salmon *on Stir Fried Vegetables and a side of Steamed Rice*

Chopped Filet Mignon Steak (10oz.) *with Garlic Home Fries, Sauteed Spinach and Mushroom Sauce*

Grilled 8 oz. New York Steak *with Pomme Frites and Green Beans in a Shallot Demi Glaze*

DINNER MENU

Appetizers:

Bluepoint Oysters *on the half shell*

Spicy Ahi Tuna Tartar *with Crispy Wontons*

Jumbo Shrimp Cocktail

Delmonico's Crab Cake (2) *in a Lemon Mustard Sauce*

Crispy Calamari *with Cocktail and Tartar Sauce*

Steamed Mussels *in a Marinara Sauce*

Sweet Corn Tamale and Spicy Grilled Shrimp *in a Tomatillo Sauce*

Steamed Manilla Clams *in a Garlic White Wine*

Grilled Portabello Mushroom *Stuffed with Lobster in a Lemon Mustard Sauce*

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DINNER MENU

Soups & Salads:

SOUPS \$4.95 - \$6.95

SALADS \$8.95 - \$9.95

Roasted Corn with Shrimp

Delmonico's Lobster Bisque

Boston Clam Chowder

Manhattan Clam Chowder

Puree of Vegetables

Chilled Gazpacho with Avocado and Lobster

Caesar Salad with Garlic Croutons (dressing contains raw eggs)

Baby Mixed Greens House Dressing

The Wedge Crisp Iceberg Lettuce with Tomato and Blue Cheese Dressing

Poached Pear, Gorgonzola Cheese and Walnuts with Balsamic Glaze

Salad Entrées:

\$21.95 - \$28.95

Maine Lobster Salad with Creamy Mustard Dressing on a Bed of Mixed Greens

Chilled Crab Meat, Shrimp and Avocado with Louie Dressing on a Bed of Pressed Romaine with Cucumber and Tomato

Delmonicos Seafood Salad with Dijon Oregano Vinaigrette on a Bed of Mixed Greens and Lobster, Scallops, Calamari, Crab and Shrimp

Grilled Hot and Spicy Chicken with Creamy Mustard Dressing on a Bed of Mixed Greens

Steak Salad Served with Oregano Vinaigrette on a bed of Mixed Greens

Lobster Entrées:

\$16.95 - \$60.00

Delmonico's Lobster (2lb Maine Lobster Stuffed with Crab Meat and Shrimp) with Baked Potato and Sauteed Vegetables

Delmonico's Lobster Tails (Twin Maine Lobster Tails Stuffed with Crab Meat and Shrimp) with Baked Potato and Sauteed Vegetables

Lobster Thermidor (2lb Maine Lobster & Mushroom in a Lemon Hollandaise Sauce) with Baked Potato and Sauteed Vegetables

Maine Lobster (2 lb Steamed or Broiled) with Baked Potato and Sauteed Vegetables

Surf & Turf (6 oz Maine Lobster Tail and 6 oz Filet Mignon) with Baked Potato and Sauteed Vegetables

King Crab Legs (one Full Pound Split) with Baked Potato and Sauteed Vegetables

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DINNER MENU

Steaks, Chops, Chicken Veal:

\$21.95 - \$40.00

Grilled Double Breast of Chicken *in a Yucatan Sauce*

Chicken Marsala

Grilled (2) 6 oz Pork Chops *with Homemade Apple Sauce*

Veal Marsala or Piccata Style

Roasted Long Island Duck *in a Peach brandy Sauce*

Braised Veal Osso Buco *in a Mushroom, Red Wine Sauce*

Grilled 16 oz New Zealand Rack of Lamb *in a Red Wine Sauce*

Grilled 16 oz New York Steak *in a Mushroom Sauce*

Grilled 10 oz Filet Mignon *in a Bearnaise Sauce*

Grilled 20 oz Rib Eye Steak *in a Garlic Black Pepper Sauce*

From The Saute:

\$22.95 - \$28.95

Sauteed Sea Scallops *on a Sauteed Spinach and Galette Potato in a Garlic-Parsley Sauce*

Sauteed Ahi Tuna *in a Black Pepper Crust on Sauteed Spinach and Crispy Potato in a Lime Butter Sauce*

Pan Sauteed Delmonico's Crab Cakes (4) *on Sauteed Vegetables in a Lemon Mustard Sauce*

Sauteed Halibut *in a Pecan Crust on Sauteed Vegetables in a Vermouth Sauce*

Sauteed Atlantic Salmon *in a Horseradish crust on Sauteed Vegetables in a Vermouth Sauce*

Sauteed Chilean Sea Bass *in a Potato Crust on Sauteed Spinach, Mashed Potato in a Red Wine Sauce*

Shrimp Scampi *with Steamed Risotto in Garlic, Herb, White Wine Butter Sauce*

Zuppa Alla Pescatore *(Lobster, Shrimp, Scallops, Mussels, Clams, King Crab) with Angel Hair pasta in a Tomato Saffron Broth*



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From The Grill:

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Grilled Rare Ahi Tuna *on a Sauteed Spinach, Mashed Potato in a Citrus Sauce*

Grilled Sea Scallops and Grilled Shrimp *on a Crispy Potato Basket, Grilled Corn in a Lime Butter Sauce*

Grilled Halibut *in a Curry Glaze on Mushroom Raviolis, Sauteed Spinach in a Lime Butter Sauce*

Grilled New Zealand Orange Roughy *on Grilled Vegetables, Galette Potato in a Cilantro-Garlic Sauce*

Grilled Chilean Sea Bass *on Grilled Vegetables, Mashed Potato in a Garlic-Parsley Sauce*

Grilled Mississippi Catfish *on Sauteed Green Beans and Mashed Potato in a Tomato Vermouth Sauce*

Grilled Pacific Swordfish *on (2) Crab Cakes, Grilled Asparagus and Crispy Onion in a Rum Glaze Sauce*

Grilled Lake Superior Whitefish *on Sauteed Spinach, Mashed Potato in a Lemon Mustard Sauce*

Pasta, Raviolis, Risotto, Vegetables

\$15.95 - \$18.95

Angel Hair Pasta *with Basil, Garlic, Tomato, and Extra Virgin Olive Oil*

Angel Hair Pasta with Asparagus and Grilled Chicken *in a Garlic Lemon Sauce*

Penne Pasta and Grilled Chicken *in a Tarragon Sauce*

Linguini and Clams *with our choice of Marinara or White Wine Sauce*

Linguini and Lobster *in a Spicy Tomato Sauce*

Lobster Raviolis *in a Lobster Sherry Wine Sauce*

Lobster Risotto and Corn *with a Vermouth Sauce*

Delmonico's 10 Vegetable Platter:

Asparagus, Green Beans, Corn, Carrots, Red Bell Pepper, Eggplant, Spinach, Tomato, Broccoli, Zucchini with Lemon Mustard Sauce on the Side. Choice of Mashed Potato, Galette Potato, or French Fries



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DESSERT MENU

Desserts:

\$9.50

Delmonico's Espresso Tiramisu

A Fresh Vanilla Bean Crème Brulee

Key Lime Pie *with a Meringue Topping*

Warm Bread Pudding *with Bourbon Sauce*

Delmonico's Cheesecake *with Raspberry Sauce*

Chocolate Pecan Pie *with Vanilla Ice Cream and Chocolate Sauce*

Fresh Apple Tart *with Cinnamon Ice Cream and Caramel Sauce*

Seasonal Berries *in an Almond Cookie with Fresh Whipped Cream*

Ice Creams:

Tahitian Vanilla Bean *with Raspberry Sauce*

Belgian Chocolate *with Chocolate Sauce*

Trio of Fresh Sorbets *(Flavors change daily)*

Cinnamon *with Caramel Sauce*

All of the above Ice Creams & Sorbets are served in an Almond Cookie Shell

COFFEE DRINKS

Delmonico's Coffee (Reg. & Decaf)

Espresso (Reg. & Decaf)

Cappuccino (Reg. & Decaf)

Café Latte (Reg. & Decaf)

Nutty Irishman, Frangelico & Bailey's Irish Cream

DbL. Cappuccino (Reg. & Decaf)

DbL. Café Latte (Reg. & Decaf)

Spanish Coffee, Tia Maria

B & B Coffee, Brandy & Benedictine

Irish Coffee, Irish Whiskey

DbL. Espresso (Reg. & Decaf)

**Bailey's Coffee,
Bailey's & Irish Cream**

**Delmonico's T.N.T., Tia Maria,
Tuaca & Chocolate**



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COFFEE DRINKS

Liqueurs

Chambord
Sambuca Romana
Grand Marnier
Bailey's Irish Cream
Drambuie
Grand Marnier 150

Tuaca
Benedictine
Frangelico
Tia Maria
Cointreau

Cognacs & Brandy

Remy Martin VSOP
Remy Martin XO
Remy Martin Louis XIII
Martell Cordon Bleu
Christian Brothers

Courvoisier VSOP
Courvoisier XO
Hennessy VSOP
Hennessy XO

After Dinner Favorites

Fonseca Bin 27
Fonseca Tawny 10 yr. Old
Fonseca Tawny 20 yr. Old
Banfi, Grappa di Brunello
Inniskillin Ice Wine

SUNDAY BRUNCH

Served Sunday from 10 a.m. to 2 p.m.

ADULTS - \$32.95 CHILDREN (AGES 3-11) \$18.95

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