

VALENTINE'S FEATURES

OYSTERS & PEARLS FOR TWO*	48
<i>Chilled Oysters on the Half Shell, Caviar Mignonette paired with 2 Glasses of Veuve Clicquot Champagne or Grey Goose VX Vodka</i>	
CHATEAUBRIAND FOR TWO*	130
<i>Roasted & Sliced Tenderloin, Butter Poached Lobster, Green & White Asparagus, Vanilla Hollandaise, Peppercorn Sauce and Bordelaise</i>	
GODIVA CHOCOLATE MOUSSE CAKE	12
<i>Warm Chocolate-Caramel Sauce & Shaved Chocolate</i>	

STARTERS

SHRIMP COCKTAIL	20
SHRIMP REMOULADE	20
MARINATED SHRIMP	20
CRAB CAKE <i>Cajun Lobster Sauce</i>	21
FRIED CALAMARI <i>Shanghai Style</i>	18
STEAK TARTARE*	17.5
TUNA TARTARE*	18

SALADS & SOUP

BLUE CHEESE LETTUCE WEDGE	11.5
DEL'S SALAD	11
CLASSIC CAESAR	11
BEEFSTEAK TOMATOES & SLICED ONIONS	12.5
LOBSTER BISQUE	14

ENTREÉS

FILET MIGNON* <i>8 oz. / 12 oz.</i>	42.5/49.5
BONE-IN FILET* <i>16 oz.</i>	69
PRIME RIBEYE* <i>16 oz.</i>	49.5
BONE-IN PRIME RIBEYE* <i>22 oz.</i>	59
WAGYU "LONG-BONE" RIBEYE* <i>32 oz.</i>	89
PRIME STRIP* <i>16 oz.</i>	51
PRIME PORTERHOUSE* <i>24 oz.</i>	62
LAMB* <i>2 Double Cut 8 oz. Chops</i>	49
BROILED LOBSTER TAIL* <i>Please ask your server for price & sizes available</i>	MP
SAUTÉED SALMON* <i>Crab Hash & Lobster Tomato Jus</i>	36.5
SESAME SEARED TUNA* <i>Soy Ginger Glaze & Wasabi Cream</i>	42
CRAB CAKES <i>Cajun Lobster Sauce</i>	41
SEAFOOD OF THE DAY	MP

INDULGENCES

<i>Enhance your steak with premium add-ons.</i>	
OSCAR STYLE WITH LUMP CRAB, ASPARAGUS & BÉARNAISE	15
SEARED HUDSON VALLEY FOIE GRAS	20
ALASKAN KING CRAB TRUFFLE BUTTER	22

SIDE DISHES

CHATEAU MASHED POTATOES	12
POTATOES AU GRATIN	13
LOBSTER MACARONI & CHEESE	18
LOBSTER MASHED POTATOES	24
ASPARAGUS WITH ROASTED ALMONDS	13
SAUTEED WILD MUSHROOMS & PEARL ONIONS	14
CREAMED SPINACH SUPREME	12.5
MAQUE CHOUX CORN	12.5

*These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Menu items and prices subject to change.

WINE & CHAMPAGNE

PIERRE SPARR CREMANT D'ALSACE, FRANCE

100% Pinot Noir - Raspberry, Strawberry, Yellow Peach, Lively

14 GLASS/55 BOTTLE

MERRY EDWARDS SAUVIGNON BLANC, RUSSIAN RIVER VALLEY, CALIFORNIA

Creamy Melon, Bright Citrus, Crisp Finish - pairs well with Shellfish

85 BOTTLE

BOOTLEG RED BLEND NAPA COUNTY, CALIFORNIA

MERLOT, PETITE SIRAH, CAB, SYRAH, ZIN

Prisoner Styled Red Blend - Rich, Luscious Red & Black Fruit, Sweet Spice, Friendly

85 BOTTLE

BELLA UNION "BY NICKEL & NICKEL" CABERNET NAPA VALLEY, CALIFORNIA

Rich concentrated Red/Black Cherry, Plum, Milk Chocolate, Sweet Spice, Velvety

125 BOTTLE

ROEDERER ESTATE

NV Brut Anderson Valley, California

14 GLASS

NICOLAS FEUILLATTE

"Cuvee Gastronomie" NV Brut Epernay, France

20 GLASS

VEUVE CLICQUOT PONSARDIN

NV Brut Reims, France

28 GLASS

COCKTAILS

THE BLUSHING VALENTINI

Stoli Vanilla Vodka, Cointreau and Fresh Lemon

14

THE VIP

Svedka Clementine Vodka Infused with Fresh Hawaiian Pineapple

14

POMEGRANATE MARTINI

Tito's Handmade Vodka, PAMA Pomegranate Liqueur, Splash of Cranberry Juice

15

THE SMOKY PALOMA

Aviön Silver Tequila, Aperol, Fresh Squeezed Ruby Red Grapefruit Juice, Smoked Chili Bitters

15

PECAN MAPLE MANHATTAN

Pecan Infused Smoked Maple Knob Creek Bourbon, Whiskey Barrel Aged Bitters, Praline Bacon

16.5

A BREATH OF FRESH PEAR

Grey Goose La Poire Vodka, Cointreau, White Cranberry Juice

15.5

OLD FASHIONED

Knob Creek Bourbon, Muddled Cherry, Orange, Sugar & Bitters

14.5

THE GOLD STANDARD MULE

Russian Standard Gold Vodka, Fresh Lime Juice, Ginger Beer

13

BLACK RASPBERRY MARTINI

Hendrick's Gin, Chambord, Fresh Lime Sour

15

SCOTTISH SMASH

Monkey Shoulder Scotch, Fresh Lemon Sour, Orange Marmalade, Angostura Bitters

14

HENNESSY SIDECAR

Hennessy VS, Cointreau, Lemon Juice, Sugar Rim

15

BELVEDERE INTENSE DIRTY MARTINI

Blue Cheese Olives

15

CELEBRATE.LOVE.

VALENTINE'S DAY FEATURES
AT DEL FRISCO'S

AVAILABLE FEBRUARY 10-14

CHATEAUBRIAND FOR TWO 130

OYSTERS & PEARLS FOR TWO 48

GODIVA MOUSSE CAKE 12



*Del
Frisco's*[®]
DOUBLE EAGLE STEAK HOUSE

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