

To Share

SHELLFISH PLATEAU*

Chilled Alaskan King Crab Legs, Iced Jumbo Shrimp & Chilled Crab Claws

Chilled Lobster Cocktail 18 / Jumbo Lump Crab Louie 16

CAVIAR SERVICE

With traditional garnish

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 & Shaved White Chocolate 24

CHARRED OCTOPUS

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

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

BLUE CHEESE LETTUCE WEDGE

Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 11

HEIRLOOM TOMATOES & BURRATA?

Aged Balsamic Reduction & Pesto 15

LOBSTER BISQUE

Poached Lobster, Crème Fraîche & Sherry 14

Seafood

BAY OF FUNDY SALMON*

Crab Hash & Lobster Tomato Jus 36

SEARED CHILEAN SEA BASS

Crab Fried Rice & Black Bean Garlic Sauce 46

SESAME-SEARED TUNA*

Soy Ginger Glaze & Wasabi Cream 43

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce 41

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 34

FILET MEDALLIONS*

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

Hand-Cut Steaks & Chops

FILET MIGNON*

8 oz. 43

FILET MIGNON*

12 oz. 49

BONE-IN FILET*

16 oz. 69

PRIME RIBEYE*

16 oz. 51

BONE-IN PRIME RIBEYE*

22 oz. 59

PRIME STRIP*

16 oz. 52

BONE-IN PRIME STRIP*

22 oz. 62

PRIME PORTERHOUSE*

24 oz. 63

WAGYU TOMAHAWK CHOP*

32 oz. Ribeye Long-Bone 95

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

Sides

CREAMED CORN

Blistered Shishito Peppers 14

CREAMED SPINACH

Smoked Bacon, Egg, Mushroom & Aged Sharp Cheddar Cheese Sauce 12

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 14

LOBSTER MACARONI & CHEESE 18

BRUSSELS SPROUTS

Smoked Bacon, Caramelized Onions & Lemon Butter 11

THICK-CUT ONION RINGS 12

GRILLED ASPARAGUS WITH ROMESCO? 14

UPTOWN DEL'S POTATO

Melted Fontina, Chives & Shaved Truffle 14

CHÂTEAU MASHED POTATOES 12

POTATOES AU GRATIN

Scallions, Bacon & Aged Cheddar Cheese 13

SPAGHETTI SQUASH GRATIN

Parmesan Cream & Roasted Pistachio 14

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 11

CHOCOLATE SOUFFLÉ CAKE

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

CRÈME BRÛLÉE

Belgian White Chocolate & Cinnamon 12

CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge & Miniature Chocolate Cookies 11

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 12

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 L'À POIRE

Remy Martin 1738 | Belle de Brillet Poire | Lemon 16

HONEY COMB SPRITZ

Pierre Sparr Rosé | Honey Syrup | Angostura 17

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

HARVEST MANHATTAN

Bacardi 8 | Benedictine | Carpano Antica Sweet Vermouth | Angostura 14

BACON & BARREL

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