

◆ STARTERS ◆

SHELLFISH PLATEAU*

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

79.5 for two guests ◆ 155 for four guests

◆ INDULGENCES ◆

Chilled Lobster Cocktail 18, Jumbo Lump Crab Louie 14

CAVIAR SERVICE

With Traditional Garnish

ROYAL OSSETRA* 1 oz. 185

ROYAL TRANSMONTANUS* 1 oz. 125

OYSTERS ON THE HALF SHELL* 18.5

TUNA TARTARE* 18.5

SHRIMP COCKTAIL 19.5

SHRIMP REMOULADE 19.5

MARINATED SHRIMP 19.5

CRAB CAKE 21

Cajun Lobster Sauce

SHANGHAI-STYLE FRIED CALAMARI 18

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

SEARED RARE WAGYU BEEF CARPACCIO* 17.5

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

THICK CUT BACON AU POIVRE 15

Bourbon Molasses Glaze

ESCARGOT 17

Burgundy Snails, Garlic Basil Butter, Prosciutto, Diced Tomatoes & Toasted Baguette

CHILLED OCTOPUS 18.5

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

◆ SALADS & SOUP ◆

DEL'S SALAD 10.5

CLASSIC CAESAR 11

BLUE CHEESE LETTUCE WEDGE 11

BEEFSTEAK TOMATOES & SLICED ONIONS 12

HEIRLOOM TOMATOES & BURRATA 15

Aged Balsamic Reduction & Pesto

BEETS & GOAT CHEESE SALAD 12.5

LOBSTER BISQUE 14

◆ STEAKS & CHOPS ◆

FILET MIGNON* 8 oz. / 12 oz. 42.5 / 49.5

BONE-IN FILET* 16 oz. 69

PRIME RIBEYE* 16 oz. 50

BONE-IN PRIME RIBEYE* 22 oz. 59.5

PRIME STRIP* 16 oz. 51

BONE-IN PRIME STRIP* 22 oz. 59.5

PRIME PORTERHOUSE* 24 oz. 60

LAMB* 2 Double Cut 8 oz. Chops 49.5

WAGYU TOMAHAWK CHOP*

32 oz. Ribeye Long-Bone

89

◆ SEAFOOD ◆

BAY OF FUNDY SALMON* 36.5

Crab Hash & Lobster Tomato Jus

SESAME-SEARED TUNA* 42

Soy Ginger Glaze & Wasabi Cream

CRAB CAKES 39.5

Cajun Lobster Sauce

SEARED CHILEAN SEA BASS 46

Crab Fried Rice & Black Bean Garlic Sauce

SEAFOOD OF THE DAY* MP

BROILED LOBSTER TAIL

Carved tableside & served with drawn butter & lemon.

Please ask your server for price & sizes available.

MP

◆ ENTRÉES ◆

FILET MEDALLIONS* 37.5

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

PAN-ROASTED NATURAL CHICKEN 33

Oyster Mushrooms, Corn, Fingerling Potatoes & Roasted Chicken Jus

PRIME BRAISED SHORT RIB 37

Buttered Root Vegetables, Chateau Mashed Potatoes & Braising Sauce

◆ SIDE DISHES ◆

CREAMED SPINACH SUPREME 11.5

FRESH SAUTÉED SPINACH 12

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 14

ASPARAGUS WITH ROASTED ALMONDS 13

MAQUE CHOUX CORN 12

SHAVED BRUSSELS SPROUTS 11.5

ONION RINGS 12

LOBSTER MACARONI & CHEESE 18.5

BAKED POTATO 10.5

CHATEAU MASHED POTATOES 11.5

POTATOES AU GRATIN 12

KING CRAB GNOCCHI 17.5

EXECUTIVE CHEF Scott Kroener

COVER ARTWORK Photo Credit: Sea of Green - Scott Upton

*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.