



DOUBLE EAGLE STEAK HOUSE

### ◆ STARTERS ◆

SHANGHAI-STYLE FRIED CALAMARI	Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions	16.5
CHILLED SHRIMP TASTING	Remoulade · Italian Marinade · Cocktail Sauce	three 14 / six 19
CHEESESTEAK EGGROLLS	Sweet Chili & Honey Mustard Sauces	13
CRAB CAKE	Cajun Lobster Sauce	19
LOBSTER BISQUE	Poached Lobster, Crème Fraîche & Sherry	cup 9 / bowl 12
DEL'S SALAD	Crisp Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon	9
BLUE CHEESE LETTUCE WEDGE	Cherry Tomatoes, Crisp Bacon & Blue Cheese Dressing	9

## BUSINESS LUNCH 25

### CHOICE OF STARTER

*Choice of*

FILET MEDALLIONS\*

BAY OF FUNDY SALMON\*

SAUTÉED CHICKEN PICATTA

Cup of Soup, Del's Salad or Caesar Salad

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

Crab Hash & Lobster Tomato Jus

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
CHOPPED CHICKEN COBB	Chopped Grilled Chicken, Iceberg Lettuce, Avocado, Tomatoes, Blue Cheese Crumbles, Crisp Bacon & Creamy Basil Dressing	15
CLASSIC CAESAR	Grilled Chicken or Chilled Shrimp, Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing	18
HEIRLOOM TOMATOES & BURRATA	Aged Balsamic Reduction & Pesto	14
KALE & CHICKEN	Shaved Brussels Sprouts, Dried Cranberries, Almonds, Citrus Segments, Manchego Cheese & Creole Mustard Vinaigrette	15

### ◆ SANDWICHES ◆

*Choice of French Fries, Skillet Chips or Side Salad*

PRIME CHEESEBURGER*	Prime Ground Beef, American Cheese, Lettuce, Tomatoes, Red Onions & Pickles	14
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. / 12 oz.		39.5 / 46
PRIME RIBEYE* 12 oz. / 16 oz.		32 / 48
PRIME STRIP* 12 oz. / 16 oz.		34 / 49
SESAME-SEARED TUNA*	Thin Green Beans, Orange Segments, Soy Ginger Glaze & Wasabi Cream	28
CRAB CAKES	Cajun Lobster Sauce	38
PAN-SEARED JUMBO SHRIMP	Crab Fried Rice & Black Bean Garlic Sauce	34

### ◆ SIDE DISHES ◆

SAUTÉED WILD MUSHROOMS & PEARL ONIONS	6	SHAVED BRUSSELS SPROUTS	6
ASPARAGUS WITH ROASTED ALMONDS	7	LOBSTER MACARONI & CHEESE	10
FRESH SAUTÉED SPINACH	7	CHATEAU MASHED POTATOES	6

Reward yourself. Ask about our Rare Rewards program.

\*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.