

◆ 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. MP

ROYAL TRANSMONTANUS* 1 oz. MP

OYSTERS ON THE HALF SHELL* 19.5

TUNA TARTARE* 18.5

SHRIMP COCKTAIL 19.5

SHRIMP REMOULADE 19.5

MARINATED SHRIMP 19.5

CRAB CAKE 21.5

Cajun Lobster Sauce

SHANGHAI-STYLE FRIED CALAMARI 18

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

STEAK TARTARE* 17

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 18

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

◆ SALADS & SOUP ◆

DEL'S SALAD 11

CLASSIC CAESAR 11

BLUE CHEESE LETTUCE WEDGE 11.5

BEEFSTEAK TOMATOES & SLICED ONIONS 12.5

HEIRLOOM TOMATOES & BURRATA 15

Aged Balsamic Reduction & Pesto

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. 51

BONE-IN PRIME RIBEYE* 22 oz. 61

PRIME STRIP* 16 oz. 52

BONE-IN PRIME STRIP* 22 oz. 59.5

PRIME PORTERHOUSE* 24 oz. 62

LAMB* 2 Double Cut 8 oz. Chops 49

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 43

Cajun Lobster Sauce

SEARED CHILEAN SEA BASS 48

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 38

Buttered Root Vegetables, Chateau Mashed Potatoes

& Braising Sauce

◆ SIDE DISHES ◆

CREAMED SPINACH SUPREME 12.5

FRESH SAUTÉED SPINACH 12.5

SAUTÉED WILD MUSHROOMS & PEARL ONIONS 16

ASPARAGUS WITH ROASTED ALMONDS 13

MAQUE CHOUX CORN 12

SHAVED BRUSSELS SPROUTS 11.5

ONION RINGS 11

LOBSTER MACARONI & CHEESE 18.5

BAKED POTATO 10.5

CHATEAU MASHED POTATOES 11.5

POTATOES AU GRATIN 12.5

KING CRAB GNOCCHI 17.5

EXECUTIVE CHEF Jason Carron

COVER ARTWORK Water Music 21 by Peter Burega

*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.