



DOUBLE EAGLE STEAK HOUSE

### ◆ STARTERS ◆

SHANGHAI-STYLE FRIED CALAMARI	Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions	18
CHILLED SHRIMP TASTING	Remoulade · Italian Marinade · Cocktail Sauce	three 16.5 / six 19.5
CHEESESTEAK EGGROLLS	Sweet Chili & Honey Mustard Sauces	13
CRAB CAKE	Cajun Lobster Sauce	21.5
LOBSTER BISQUE	Poached Lobster, Crème Fraîche & Sherry	cup 9 / bowl 14
DEL'S SALAD	Crisp Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon	11
BLUE CHEESE LETTUCE WEDGE	Cherry Tomatoes, Crisp Bacon & Blue Cheese Dressing	11

## 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	17
CLASSIC CAESAR	Grilled Chicken or Chilled Shrimp, Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing	18
HEIRLOOM TOMATOES & BURRATA	Aged Balsamic Reduction & Pesto	15
KALE & CHICKEN	Shaved Brussels Sprouts, Dried Cranberries, Almonds, Citrus Segments, Manchego Cheese & Creole Mustard Vinaigrette	16

### ◆ SANDWICHES ◆

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

PRIME CHEESEBURGER*	Prime Ground Beef, American Cheese, Lettuce, Tomatoes, Red Onions & Pickles	15.5
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.		42.5 / 49.5
PRIME RIBEYE* 16 oz.		50
PRIME STRIP* 16 oz.		52
SESAME-SEARED TUNA*	Thin Green Beans, Orange Segments, Soy Ginger Glaze & Wasabi Cream	28
CRAB CAKES	Cajun Lobster Sauce	43
PAN-SEARED JUMBO SHRIMP	Crab Fried Rice & Black Bean Garlic Sauce	34

### ◆ SIDE DISHES ◆

SAUTÉED WILD MUSHROOMS & PEARL ONIONS	16	LOBSTER MACARONI & CHEESE	18.5
ASPARAGUS WITH ROASTED ALMONDS	13	CHATEAU MASHED POTATOES	11.5
MAQUE CHOUX CORN	12	POTATOES AU GRATIN	12.5
CREAMED SPINACH SUPREME	12.5	KING CRAB GNOCCHI	17.5
FRESH SAUTÉED SPINACH	12.5	ONION RINGS	11
SHAVED BRUSSELS SPROUTS	11.5		

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.

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