

**Appetizers**

**Cold**

**Caesar Salad**
Poached Egg, Aged Parmesan, White Anchovy
13

**Iceberg Salad**
Barden Blue, Billy's House Cured Bacon, Red Onion, Tomato
14

**Delmonico's Salad**
Flavors of the Season, Candied Hazelnut, Lemon Yogurt
13

**Local Tuna Tartare**
Yuzu, Horseradish, Olive Oil, Jasmine Rice Crisp
19

**“Maple Brook Farms” Burrata**
Billy's House Cured Bacon, Five Grain Salad, Apple, Butternut Squash, Walnuts
17

**Chilled Seafood**
East Coast Oysters 18 West Coast Oysters 19 Colossal Crab 22
Poached Lobster 22 Little Neck Clams 12 Shrimp Cocktail 21

**Shellfish Chateau**
60/120

**Hot**

**Blue Crab Cake**
Sweet Potato-Poppy Seed Salad, Vadouvan Yogurt
19

**Acquerello Risotto**
Shrimp, Baby Octopus, Maine Lobster, Roasted Fennel, Uni-Emulsion
22

**Roasted Oysters**
Diamond Jim Brady Style
18

**Cage-Free Foie Gras “Brulee”**
Chef’s Preparation Changes Daily
24

**Hand Rolled Cavatelli**
“Broken Arrow Ranch” Wild Boar Ragu
21

**Charred Baby Octopus**
Purple Potato, Roasted Pineapple, Chorizo, Romesco
23

**Seared Diver Scallops**
Apple Cider Glaze, Parsnip, Mushroom, Pomegranate
24
Table Plates

Crispy Ale Batterered Onion Rings 19
Buttermilk Blue Cheese Dressing

Billy’s House Cured Bacon 29
Aged Maple

Dressed Tomatoes & Blue Cheese 18
Extra Virgin Olive Oil, Balsamic

Specialties

Classic Chicken Epicurean
Foie Gras, Truffle, “A La Keene” Fricassee

1876 Lobster Newberg
Sauce a la Wenberg
49

Roasted Halibut
“Manhattan Clam Chowder Style”, Roasted Root Vegetables, Purple Potato
37

Wild Bass
Winter Squash, Chanterelles, Maine Lobster, Mustard Emulsion, Pumpkin Spaetzle
36

Double Cut Lamb Chops
Broccoli Rabe, Black Channa, Tomato Jam, Late Harvest Balconville Vinegar
48

"Lobster Newberg" - was originally named after Ben Wenberg, a wealthy sea captain engaged in the fruit trade between Cuba and New York. When on shore, he customarily ate at Delmonico’s Restaurant. One day in 1876, home from a cruise, he entered the cafe and announced that he had brought back a new way to cook lobster (where he originally got the idea for this new dish has never been discovered). Calling for a chafing dish, he demonstrated his discovery by cooking the dish at the table and invited Charles Delmonico to taste it. Delmonico said, “Delicious” and forthwith entered the dish on the restaurant menu, naming it in honor of its creator Lobster a la Wenberg. The dish quickly became popular and much in demand, especially by the after-theatre clientele.

Chicken A La Keene - 1880s -
Created by the chef at the Delmonico restaurant in the 1880s after Foxhall P. Keene, horse breeder and well-heeled son of Wall Street broker and horse breeder, James R. Keene (1838), known as “Silver Fox of Wall Street.” Supposedly Foxhall dreamed aloud to him about a pimento-studded cream sauce. The chef made the dish and called it Chicken a’ la Keene. This later evolved into the more regal-sounding Chicken a’ la King. Charles Ranhofer, a French chef, was the chef at Delmonico’s from 1862 to 1896.
### Steaks & Chops

**Hand Selected • All Natural • Aged for 28 Days**

<table>
<thead>
<tr>
<th>Steak Style</th>
<th>40 Day Aged Bone In Rib Eye</th>
<th>Veal Rib Chop</th>
<th>Porter House for Two</th>
</tr>
</thead>
<tbody>
<tr>
<td>Delmonico Steak</td>
<td>51</td>
<td>56</td>
<td>110</td>
</tr>
<tr>
<td>Filet Mignon</td>
<td>49</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Prime New York Strip</td>
<td>49</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Steak Style

<table>
<thead>
<tr>
<th>Oscar</th>
<th>Au Poivre</th>
<th>Surf For Turf Blue Cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td>21</td>
<td>8</td>
<td>24</td>
</tr>
<tr>
<td></td>
<td>4</td>
<td></td>
</tr>
</tbody>
</table>

### Sides

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic-Herb Whipped Potatoes, Vermont Butter</td>
<td>9</td>
</tr>
<tr>
<td>French Fries, Spicy Mayo</td>
<td>8</td>
</tr>
<tr>
<td>Hash Browns</td>
<td>10</td>
</tr>
<tr>
<td>Delmonico Potatoes</td>
<td>12</td>
</tr>
<tr>
<td>Charred Brussel Sprouts, Bacon Sriracha Honey</td>
<td>10</td>
</tr>
<tr>
<td>Creamed Spinach</td>
<td>10</td>
</tr>
<tr>
<td>Roasted Cauliflower, Truffle, Honey, Parmesan</td>
<td>14</td>
</tr>
<tr>
<td>Grilled Asparagus, Lemon, Virgin Oil, Parmesan</td>
<td>14</td>
</tr>
<tr>
<td>King Crab Macaroni &amp; Cheese</td>
<td>18</td>
</tr>
<tr>
<td>Broccoli Rabe, Black Garlic, Preserved Lemon</td>
<td>10</td>
</tr>
<tr>
<td>Roasted Onions, Wild Mushrooms</td>
<td>10</td>
</tr>
</tbody>
</table>