

Delmonico's

STEAKHOUSE

Happy Mother's Day!

APPETIZERS

OYSTERS ON THE HALF SHELL 18
mignonette, cocktail sauce

SHRIMP COCKTAIL 17
bloody mary cocktail sauce

JUMBO LUMP BLUE CRAB 22
dijonnaise, cocktail sauce

CALAMARI FRITTI 18
banana peppers, basil, blush sauce

BUFFALO MILK BURRATA 15
tomato preserves, grilled bread

SPICY STUFFED PEPPERS 15
spicy sausage, mozzarella, red sauce

WAGYU MEATBALLS 14
whipped herb ricotta, tomato sauce

CHILLED SEAFOOD TOWER*

maine lobster tails,
blue point oysters,
gulf shrimp cocktail,
jumbo lump crab,
accoutrements

LARGE

SERVES 5-8

159

STANDARD

SERVES 3-4

89

SOUP & SALAD

LOBSTER BISQUE 13
chopped maine lobster,
crème fraîche, chives

ITALIAN WEDDING SOUP 9
veal meatballs, spinach, orzo

DELMONICO'S SALAD 11
mixed greens, onion, tomato, parmesan,
cucumber, tuscan herb dressing

CLASSIC CAESAR 12
baby romaine, ciabatta croutons,
white anchovies, parmesan

ICEBERG WEDGE 14
applewood smoked bacon, red onion,
tomato, egg, gorgonzola dressing

HOUSE SPECIALTIES

GULF OF MAINE SALMON* 34
roasted acorn squash, brussels sprouts,
pinot cranberry reduction

FLORIDA GROUPER* 45
herb roasted fingerlings, sautéed spinach,
sweet corn velouté

LOBSTER & SHRIMP LINGUINI* 36
chopped maine lobster, gulf shrimp,
shellfish cream, bread crumbs

SEARED SCALLOPS* 48
roasted heirloom carrots, cauliflower pureé,
apple chutney

SURF & TURF* 68
filet mignon, maine lobster tail,
mashed potatoes, asparagus

CHICKEN MARSALA 32
mushrooms, mashed potatoes,
green beans, marsala jus

FILET OSCAR* 58
filet mignon, lump blue crab, asparagus,
mashed potatoes, béarnaise

STEAK CHRISTOPHER* 49
tenderloin medallions, sautéed shrimp,
asparagus, mashed potatoes, béarnaise

all seafood is also available "Simply Prepared" served with mashed potatoes, asparagus & lemon butter

JOE STAUFER
EXECUTIVE CHEF

TIM KINZEL
GENERAL MANAGER

KAREN CICCARELLI
EVENT MANAGER

*THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD PRODUCTS.

HAND-CUT STEAKS

ALL STEAKS INCLUDE YOUR CHOICE OF A SIGNATURE SAUCE

FILET MIGNON

CENTER CUT FILET MIGNON* 8 oz <i>Certified Angus Beef</i>	56
THICK CUT FILET MIGNON* 10 oz <i>USDA Prime</i>	69

STRIP STEAK

NEW YORK STRIP* 14 oz <i>Certified Angus Beef</i>	52
THICK CUT STRIP* 16 oz <i>USDA Prime</i>	74

RIBEYE

DELMONICO RIBEYE* 16 oz <i>Certified Angus Beef</i>	59
BONE-IN COWBOY RIBEYE* 24 oz <i>USDA Prime</i>	89

BUTCHER'S CUT

WAGYU SIRLOIN* 8 oz <i>Rangers Valley Wagyu</i>	39
CHEF'S CUT OF THE DAY	MP

OUR 1600° BROILER SEALS IN FLAVOR AND PROVIDES A SIGNATURE CHAR FINISH
STEAKS ARE LIGHTLY BRUSHED WITH GARLIC HERB BUTTER

SAUCES 4 ea

- BÉARNAISE
- TRUFFLE BUTTER
- CABERNET DEMI GLACE
- BOURBON PEPPERCORN
- HORSERADISH CRÈME FRAICHE

STYLES

- OSCAR - crab, asparagus & béarnaise 16
- CHRISTOPHER - shrimp, asparagus & béarnaise 12
- MUSHROOM & ONION SMOTHER 8
- BLACKENED WITH BLUE CHEESE 7
- GARLIC PARMESAN CRUST 6

****WE DO NOT GUARANTEE STEAKS ORDERED MEDIUM WELL OR ABOVE**

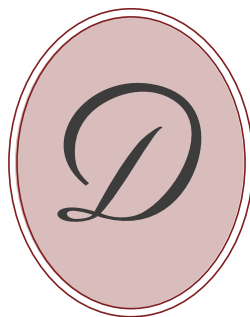
SIDES

LOADED TWICED BAKED POTATO 13
bacon, white cheddar, chives, sour cream

ROASTED BRUSSELS SPROUTS 14
pancetta, onion, cider dijon vinaigrette

GARLIC MASHED POTATOES 10
roasted garlic cloves, cultured butter

TRUFFLE MAC & CHEESE 14
truffle mornay sauce, gemelli, breadcrumbs



ROASTED HEIRLOOM CARROTS 11
pine nuts, brown butter glaze

MARSALA MUSHROOMS 12
cremini, shallots, thyme, marsala

SAUTÉED GREEN BEANS 10
confit garlic, crispy shallots

ROASTED ASPARAGUS 12
balsamic reduction, roasted peppers



PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES OR SENSITIVITIES PRIOR TO ORDERING