

## Made to Share

### CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard 14

### AHI TACOS\*

Tuna Tartare, Avocado, Spicy Citrus Aioli 16

### DEVEILED EGGS

Truffle Chive Vinaigrette 9

### JUMBO LUMP CRABCAKE

Cajun Lobster Sauce 17

### ROASTED WINGS

Wet or Dry, Avocado Ranch 16

### JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 20

### CHARCUTERIE BOARD

Artisanal Cheeses, Selected Meats, Accoutrements 22

### ROASTED TOMATO & PEPPERONI FLATBREAD

Mozzarella, Parmesan 16

Gluten Sensitive Crust 5

### WILD MUSHROOM FLATBREAD

Fontina, Caramelized Onions, Baby Arugula, White Truffle Oil 16

Gluten Sensitive Crust 5

## Salads & Soups

### SOUP OF THE DAY

Chef's Seasonal Signature Selection 9

### SWEET CORN BISQUE

Tortilla Strips, Crema Drizzle 8

### ICEBERG LETTUCE WEDGE

Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing 9

### THE GRILLE SALAD

Cherry Tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 9

### HEIRLOOM TOMATO & BURRATA SALAD

Balsamic Vinegar, Basil Pesto, Fresh Basil 14

### KALE & BRUSSELS SPROUT

Roasted Almonds, Dried Cranberries, Orange Segments, Shaved Manchego, Creole Mustard Vinaigrette 13

Add Chicken 7

Add Salmon\* 10

Add Steak\* 13

Add Shrimp 13

### BBQ SHRIMP COBB

Heirloom Cherry Tomatoes, Avocado, Hickory-Smoked Bacon, Corn, Hard Boiled Egg, Sunflower Seeds, Serrano Honey Vinaigrette 23

## Knife & Fork

### CAESAR SALAD

Parmesan, Garlic Croutons,  
Anchovy-Garlic Dressing 12

Add Chicken 7

Add Salmon\* 10

Add Steak\* 13

Add Shrimp 13

### STEAKHOUSE SALAD\*

Sliced Prime Steak, Deviled Egg, Avocado,  
Cherry Tomatoes, Hickory-Smoked  
Bacon, Parmesan, Blue Cheese, Lemon  
Horseradish Dressing 24

### MEDITERRANEAN SHRIMP

Turmeric Rice, Baby Spinach, Basil Pesto,  
Crispy Prosciutto, Tzatziki 25

### LEMON DILL SALMON\*

Roasted Asparagus, Lemon Dill Aioli 31

### SEASONAL MARKET CATCH\*

Fresh Seafood, Seasonal Preparation. Ask  
Your Server for Details

Chefs Selection

### PRIME BEEF SHORT RIB STROGANOFF

Pappardelle Egg Noodles, Sour Cream,  
Crispy Onions 30

### ROASTED CHICKEN

Baby Heirloom Carrots, Caper  
Chimichurri, Hand Mashed Russet  
Potatoes 26

### BABY BACK RIBS

Full-Rack, Dry Rub, House-Smoked, BBQ  
Sauce, Pom Frites 28

### CAULIFLOWER STEAK

Roasted Cauliflower, Golden Raisin  
Agrodolce, Black Garlic Aioli, Sweet  
Potato Frites 21

### USDA PRIME CHOPPED STEAK

Aged Sharp Cheddar, Tomatoes, Green  
Onions, Pommes Frites 22

Sauteed Onions 3

## Hand Helds

### GRILLE PRIME CHEESEBURGER\*

Doubled-Stacked USDA Prime Beef  
Patties, American Cheese, Lettuce, Red  
Onion, Sloppy Sauce, Tomato, Pickle 15

Add Butcher-Cut Bacon 3

### BEYOND BURGER\*

Plant Based Patty, Lettuce, Red Onion,  
Tomato, Pickle 19

### SOUTHERN FRIED CHICKEN SANDWICH

Shaved Lettuce, B&B Pickles, Sloppy  
Sauce 15

### SHAVED PRIME STEAK\*

Creamy Horseradish, Artisan French Roll,  
Au Jus 19

# Del Frisco's Grille Signature Steaks

## USDA PRIME TOP SIRLOIN\*

6 oz 25

10 oz 30

## FILET MIGNON\*

8 oz 39

## USDA PRIME RIBEYE\*

16 oz 46

## NEW YORK STRIP\*

12 oz 37

## USDA PRIME STEAK FRITES\*

8 oz. Served with Chimichurri Sauce 29

## Mix & Match

## PRIME TOP SIRLOIN

6 oz

## FILET MEDALLION

4 oz

## CRAB STUFFED SHRIMP

## LEMON DILL SALMON

## PETIT COLD WATER LOBSTER TAIL

## Sides

## TRUFFLED MAC & CHEESE

10

## HAND-MASHED RUSSET POTATOES

8

## POM FRITES

8

## SWEET POTATO FRITES

9

## ROASTED BROCCOLI

Lemon Herb Butter 9

## SAUTÉED ASPARAGUS

10

## ROASTED WILD MUSHROOMS

Basil, Roasted Garlic 10

## CRISPY BRUSSELS SPROUTS

Bacon Lardons, Lemon Butter 9

\*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.