

## Made to Share

### CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard 16

### AHI TACOS\*

Tuna Tartare, Avocado, Spicy Citrus Aioli 19

### DEVEILED EGGS

Truffle Chive Vinaigrette 11

### JUMBO LUMP CRABCAKE

Cajun Lobster Sauce 19

### ROASTED WINGS

Wet or Dry, Avocado Ranch 17

### JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 23

### CHARCUTERIE BOARD

Artisanal Cheeses, Selected Meats, Accoutrements 24

### ROASTED TOMATO & PEPPERONI FLATBREAD

Mozzarella, Parmesan 18

Gluten Sensitive Crust 5

### WILD MUSHROOM FLATBREAD

Fontina, Caramelized Onions, Baby Arugula, White Truffle Oil 18

Gluten Sensitive Crust 5

## Salads & Soups

### SOUP OF THE DAY

Chef's Seasonal Signature Selection 11

### SWEET CORN BISQUE

Tortilla Strips, Crema Drizzle 10

### ICEBERG LETTUCE WEDGE

Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing 10

### THE GRILLE SALAD

Cherry Tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 10

### HEIRLOOM TOMATO & BURRATA SALAD

Balsamic Vinegar, Basil Pesto, Fresh Basil 16

### KALE & BRUSSELS SPROUT

Roasted Almonds, Dried Cranberries, Orange Segments, Shaved Manchego, Creole Mustard Vinaigrette 16

Add Chicken 8

Add Salmon\* 10

Add Steak\* 17

Add Shrimp 17

### BBQ SHRIMP COBB

Heirloom Cherry Tomatoes, Avocado, Hickory-Smoked Bacon, Corn, Hard Boiled Egg, Sunflower Seeds, Serrano Honey Vinaigrette 26

## Knife & Fork

### CAESAR SALAD

Parmesan, Garlic Croutons,  
Anchovy-Garlic Dressing 15  
Add Chicken 8  
Add Salmon\* 10  
Add Steak\* 17  
Add Shrimp 17

### STEAKHOUSE SALAD\*

Sliced Prime Steak, Deviled Egg, Avocado,  
Cherry Tomatoes, Hickory-Smoked  
Bacon, Parmesan, Blue Cheese, Lemon  
Horseradish Dressing 27

### MEDITERRANEAN SHRIMP

Turmeric Rice, Baby Spinach, Basil Pesto,  
Crispy Prosciutto, Tzatziki 29

### LEMON DILL SALMON\*

Roasted Asparagus, Lemon Dill Aioli 34

### SEASONAL MARKET CATCH\*

Fresh Seafood, Seasonal Preparation. Ask  
Your Server for Details

### PRIME BEEF SHORT RIB STROGANOFF

Pappardelle Egg Noodles, Sour Cream,  
Crispy Onions 34

### ROASTED CHICKEN

Baby Heirloom Carrots, Caper  
Chimichurri, Hand Mashed Russet  
Potatoes 28

### BABY BACK RIBS

Full Rack, Dry Rub, House-Smoked, BBQ  
Sauce, Pom Frites 30

### CAULIFLOWER STEAK

Roasted Cauliflower, Golden Raisin  
Agrodolce, Black Garlic Aioli, Sweet  
Potato Frites 24

### USDA PRIME CHOPPED STEAK\*

10 oz., Aged Sharp Cheddar, Tomatoes,  
Green Onions, Pommes Frites 23  
Sauteed Onions 3

## Hand Helds

### GRILLE PRIME CHEESEBURGER\*

Doubled-Stacked USDA Prime Beef  
Patties, American Cheese, Lettuce, Red  
Onion, Sloppy Sauce, Tomato, Pickle 17  
Add Butcher-Cut Bacon 3

### BEYOND BURGER\*

Plant Based Patty, Lettuce, Red Onion,  
Tomato, Pickle 21

### SOUTHERN FRIED CHICKEN SANDWICH

Shaved Lettuce, B&B Pickles, Sloppy  
Sauce 17

### SHAVED PRIME STEAK\*

Creamy Horseradish, Artisan French Roll,  
Au Jus 20

# Del Frisco's Grille Signature Steaks

## USDA PRIME TOP SIRLOIN\*

6 oz 27

10 oz 32

## FILET MIGNON\*

8 oz 42

## USDA PRIME RIBEYE\*

16 oz 48

## NEW YORK STRIP\*

12 oz 39

## USDA PRIME STEAK FRITES\*

8 oz. Served with Chimichurri Sauce 31

## 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

11

## HAND-MASHED RUSSET POTATOES

8

## POM FRITES

9

## SWEET POTATO FRITES

9

## ROASTED BROCCOLI

Lemon Herb Butter 10

## SAUTÉED ASPARAGUS

11

## ROASTED WILD MUSHROOMS

Basil, Roasted Garlic 10

## CRISPY BRUSSELS SPROUTS

Bacon Lardons, Lemon Butter 10

\*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.