

## Made to Share

### CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard 15

### AHI TACOS\*

Tuna Tartare, Avocado, Spicy Citrus Aioli 18

### DEVEILED EGGS

Truffle Chive Vinaigrette 10

### JUMBO LUMP CRABCAKE\*

Cajun Lobster Sauce 18

### GUACAMOLE

Hand-Mashed Avocado, Tortilla Chips 14

### ROASTED WINGS

Buffalo Dry Rub, Avocado Ranch 16

### BAKED GOAT CHEESE

Apricot Jam, Pistachio, Pomegranate, Dates, Baguette 17

### ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing 15

### JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 22

### WILD MUSHROOM FLATBREAD

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

### ROASTED TOMATO & PEPPERONI FLATBREAD

Mozzarella, Parmesan 17

## Side Salads & Soup

### SWEET CORN BISQUE

Tortilla Strips, Crema Drizzle 9

### THE GRILLE SALAD

Mixed Greens, Cherry Tomato, Carrot, Thick Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 9

### BACON & BLUE CHEESE WEDGE

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

### HEIRLOOM TOMATO & BURRATA SALAD

Balsamic Vinegar, Basil Pesto, Hand-Torn Basil 15

## Entrée Salads

### KALE & BRUSSELS SPROUT

Roasted Almonds, Dried Cranberries, Orange Segments, Shaved Manchego, Creole Mustard Vinaigrette 15

Add Chicken 6.50

Add Salmon 9

### BBQ SHRIMP COBB

Heirloom Cherry Tomato, Avocado,

## Knife & Fork

Hickory-Smoked Bacon, Corn, Hard Boiled Egg, Sunflower Seeds, Serrano Honey Vinaigrette 25

### CHOPPED CAESAR

Parmesan, Garlic Croutons, Anchovy-Garlic Dressing 14

Add Chicken 6.50

Add Salmon 9

### STEAKHOUSE SALAD\*

Sliced Prime Steak, Deviled Egg, Avocado, Cherry Tomato, Hickory-Smoked Bacon, Parmesan, Blue Cheese, Lemon Horseradish Dressing 25

### SEARED ASIAN TUNA SALAD\*

Shaved Napa Cabbage, Baby Arugula, Mango, Chilled Noodles, Peanuts, Roasted Almonds, Cherry Tomato, Avocado, Ginger Dressing 23

### MEDITERRANEAN SHRIMP BOWL

Turmeric Rice, Baby Spinach, Basil Pesto, Crispy Prosciutto, Tzatziki 28

### LEMON DILL SALMON\*

Roasted Asparagus, Lemon Dill Aioli 33

### SEASONAL MARKET CATCH

Fresh Seafood, Seasonal Preparation. Ask Your Server for Details.

### ROASTED CHICKEN

Baby Heirloom Carrots, Caper Chimichurri. Served with Choice of Side. Truffled Mac & Cheese +3 26.50

### BABY BACK RIBS

Full Rack, Dry Rub, House-Smoked, Hand-Cut Frites 29

### PAN-SEARED SCALLOPS

Goat Cheese Polenta, Tomato Chermoula, Pine Nut Gremolata 35

### PRIME BEEF SHORT RIB STROGANOFF

Pappardelle Egg Noodles, Sour Cream, Tobacco Onions 33

### CAULIFLOWER STEAK & FRITES

Golden Raisin Agrodolce, Black Garlic Aioli, Sweet Potato Frites 23

### GRILLE PRIME CHEESEBURGER\*

Doubled-Stacked USDA Prime Beef Patties, American Cheese, Lettuce, Red Onion, Sloppy Sauce, Tomato, Pickle 16

Add Butcher-Cut Bacon 1.50

### LUXE FILET BURGER\*

Bacon Jam, Arugula, Blue Cheese, Gruyère, Grain Mustard 17

### HAND-SHAVED PRIME STEAK\*

Creamy Horseradish, Artisan French Roll, Au Jus 19

## Sandwiches

# Del Frisco's Signature Steaks

## FILET MIGNON\*

8 oz 41

12 oz 51

## BONE-IN FILET\*

14 oz. 59

## PRIME NEW YORK STRIP\*

16 oz. 49

## PRIME RIBEYE\*

16 oz. 47

## ROASTED PRIME RIB (FRIDAY & SATURDAY ONLY)\*

16 oz. 47

## Sides

### TRUFFLED MAC & CHEESE

9.50

### HAND-MASHED RUSSET POTATOES

7

### ROASTED ASPARAGUS

9.50

### HAND-CUT FRITES

7.50

Classic

Parmesan

### SWEET POTATO FRITES

7.50

### WILTED SPINACH SALAD

Roasted Pecans, Goat Cheese, Bacon Dressing 8

### ROASTED WILD MUSHROOMS

9

### CRISPY BRUSSELS SPROUTS

Bacon Lardons, Lemon Butter 8.50

## Desserts

### COCONUT CREAM PIE

White Chocolate Shavings 11.50

### LEMON DOBERGE CAKE

Six Layers, Lemon Buttercream Icing, Lemon Glaze 11.50

### NUTELLA BREAD PUDDING

Coffee Ice Cream, Caramel Sauce 10

### PEANUT BUTTER CHOCOLATE PIE

Peanut Butter Mousse, Graham Cracker Crust, Callebaut Fudge Sauce 10

### MOLTEN CHOCOLATE CAKE

Vanilla Bean Ice Cream, Raspberry Sauce 10.50

### CARAMEL POT DE CRÈME

Maldon Salted Caramel, Butterscotch,

Whipped Cream 9

## Cocktails

### OLD FASHIONED

Maker's 46, Turbinado Syrup, Angostura, Orange Bitters, Luxardo Cherry 12.50

### SPANISH GIN TONIC

The Botanist, 18.21 Apple Cardamom Shrub, Fever Tree Indian Tonic 13.50

### NEGRONI

Drumshanbo Gunpowder, Campari, Lillet Rouge 12.50

### PERFECT MARGARITA

Hornitos Plata, Cointreau, Lime, Agave 12

### MOSCOW MULE

Tito's Handmade, Lime, Fever Tree Ginger Beer 10

### WHITE SANGRIA

Pinot Grigio, White Peach Purée, Peach Schnapps, Strawberry Peach Popsicle 10

### MAPLE MANHATTAN

Bulleit Bourbon, Luxardo Cherry Sangue Morlacco, Maple Syrup, Spiced Cherry Bitters 14

### SUNSET MOJITO

Flor de Caña Extra Seco, Mint, Lime, Cane Sugar, House Blend Rhubarb Bitters 10

### WHISKEY THYME

High West Double Rye, Liber & Co. Gum Syrup, Lemon, Thyme, Bittermens Transatlantic Bitters 14

### YOUTH SERUM

Ketel One, Cucumber, Mint, Lemon 12

### SMOKE & MIRRORS

Del Maguey Vida Mezcal, St-Germain, Aperol, Pomegranate, Lemon, 24k Goldsugar 14

### THE VIP

SVEDKA Clementine, Golden Pineapple 11

### PRIMA PALOMA

Casa Dragones Blanco, Lime, Liber Grapefruit Cordial, Q Grapefruit 13

### HONEYMOON IN PARIS

Courvoisier VS, Bénédictine, Monin Lavender, Apricot Nectar, Lemon 12

\*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.