

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

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

Add Chicken 7

Add Salmon* 10

Add Steak* 17

Add Shrimp 17

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 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

Knife & Fork

Honey Vinaigrette 26

CAESAR SALAD

Parmesan, Garlic Croutons,
Anchovy-Garlic Dressing 15

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 27

MEDITERRANEAN SHRIMP

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

LEMON DILL SALMON*

Roasted Asparagus, Lemon Dill Aioli 29

SEASONAL MARKET CATCH*

Fresh Seafood, Seasonal Preparation. Ask
Your Server for Details

USDA PRIME CHOPPED STEAK

Aged Sharp Cheddar, Tomatoes, Green
Onions, Pommes Frites 24

Add Sautéed Onions 3

ROASTED CHICKEN

Baby Heirloom Carrots, Caper
Chimichurri, Hand Mashed Russet
Potatoes 23

BABY BACK RIBS

Half Rack, Dry Rub, House-Smoked, BBQ
Sauce, Pommes Frites 19

CAULIFLOWER STEAK

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

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

Hand Helds

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

The Perfect Match

CHOICE OF

Cup of Soup

Mixed Greens Salad

Caesar Salad

CHOICE OF

Personal Flatbread

Half Prime Steak Sandwich

Half Southern Fried Chicken Sandwich

Sides

TRUFFLED MAC & CHEESE

11

HAND-MASHED RUSSET POTATOES

8

POMMES 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.