

Made to Share

CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard 13

AHI TACOS*

Tuna Tartare, Avocado, Spicy Citrus Aioli 15

DEVEILED EGGS

Truffle Chive Vinaigrette 8

GUACAMOLE

Hand-Mashed Avocado, Tortilla Chips 11

ROASTED WINGS

Wet or Dry, Avocado Ranch 15

CHARCUTERIE BOARD

Artisanal Cheeses, Selected Meats, Accoutrements 21

ROASTED TOMATO & PEPPERONI FLATBREAD

Mozzarella, Parmesan 15

Gluten-Sensitive Crust 4

WILD MUSHROOM FLATBREAD

Fontina, Caramelized Onions, Baby Arugula, White Truffle Oil 15

Gluten-Sensitive Crust 4

ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing 14

JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 19

Salads & Soups

SOUP OF THE DAY

Chef's Signature Seasonal Selection 8

SWEET CORN BISQUE

Tortilla Strips, Crema Drizzle 7

ICEBERG LETTUCE WEDGE

Hickory-Smoked Bacon Crumbles, Tomatoes, Blue Cheese Dressing 8

THE GRILLE SALAD

Cherry tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 8

HEIRLOOM TOMATO & BURRATA SALAD

Balsamic Vinegar, Basil Pesto, Fresh Basil 13

KALE & BRUSSELS SPROUT

Roasted Almonds, Dried Cranberries, Orange Segments, Shaved Manchego, Creole Mustard Vinaigrette 12

Add Chicken 6

Add Salmon* 9

Add Shrimp 12

GREENS & GRAINS BOWL

Quinoa, Roasted Broccoli, Baby Spinach,

Knife & Fork

Edamame, Beets, Avocado, Dried Cranberries, Roasted Almonds, Sweet Basil Dressing 14

Add Chicken 6

Add Salmon* 9

Add Shrimp 12

BBQ SHRIMP COBB

Heirloom Cherry Tomatoes, Avocado, Hickory-Smoked Bacon, Corn, Hard Boiled Egg, Sunflower Seeds, Serrano Honey Vinaigrette 22

CAESAR SALAD

Parmesan, Garlic Croutons, Anchovy-Garlic Dressing 11

Add Chicken 6

Add Salmon* 9

Add Shrimp 12

STEAKHOUSE SALAD*

Sliced Prime Steak, Deviled Egg, Avocado, Cherry Tomatoes, Hickory-Smoked Bacon, Parmesan, Blue Cheese, Lemon Horseradish Dressing 23

SEARED ASIAN TUNA SALAD*

Shaved Napa Cabbage, Baby Arugula, Mango, Chilled Noodles, Peanuts, Roasted Almonds, Cherry Tomato, Avocado, Ginger Dressing 19

MEDITERRANEAN SHRIMP

Turmeric Rice, Baby Spinach, Basil Pesto, Crispy Prosciutto, Tzatziki 24

LEMON DILL SALMON*

Roasted Asparagus, Lemon Dill Aioli 24

SEASONAL MARKET CATCH*

Fresh Seafood, Seasonal Preparation. Ask Your Server for Details

ROASTED CHICKEN

Baby Heirloom Carrots, Caper Chimichurri, Hand Mashed Russet Potatoes 20

BABY BACK RIBS

Half Rack, Dry Rub, House-Smoked, BBQ Sauce, Pom Frites 15

FISH TACOS

Haddock, Corn Jicama Slaw, Guacamole, Serrano Honey Vinaigrette 15

FISH & CHIPS

Beer-Battered New England Haddock, Tartar Sauce, 16

CAULIFLOWER STEAK

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

GRILLE PRIME CHEESEBURGER*

Double-Stacked USDA Prime Beef

Hand Helds

Patties, American Cheese, Lettuce, Red Onion, Sloppy Sauce, Tomato, Pickle 14
Add Butcher-Cut Bacon 2

HARVEST CHICKEN WRAP

Roasted Chicken, Quinoa, Goat Cheese & Beet Spread, Roasted Broccoli & Cauliflower, Sherry Vinaigrette, Spinach Wrap 14

BEYOND BURGER*

Plant Based Patty, Lettuce, Red Onion, Tomato, Pickle 18

SHAVED PRIME STEAK*

Creamy Horseradish, Artisan French Roll, Au Jus 18

Del Frisco's Grille Signature Steaks

USDA PRIME TOP SIRLOIN*

6 oz 24

10 oz 29

FILET MIGNON*

8 oz 38

USDA PRIME RIBEYE*

16 oz 45

NEW YORK STRIP*

12 oz 36

USDA PRIME STEAK FRITES*

8 oz. Served with Chimichurri Sauce 28

USDA PRIME CHOPPED STEAK*

10 oz. Aged Sharp Cheddar, Tomatoes, Green Onions 21

Add Sauteed Onions 2

The Perfect Match

STARTERS

Cup of Soup

Mixed Greens Salad

Caesar Salad

ENTRÉES

Personal Flatbread

Half Prime Steak Sandwich*

Two Fish Tacos

Half Harvest Chicken Wrap

Sides

TRUFFLED MAC & CHEESE

9

HAND-MASHED RUSSET POTATOES

7

POM FRITES

7

SWEET POTATOE FRIES

8

SAUTÉED ASPARAGUS

9

SAUTÉED SPINACH

Roasted Pecans, Goat Cheese, Bacon
Dressing 8

ROASTED BROCCOLI

Lemon Herb Butter 8

ROASTED WILD MUSHROOMS

9

CRISPY BRUSSELS SPROUTS

Bacon Lardons, Lemon Butter 8

*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.