

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 26

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

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 13.50

SPANISH GIN TONIC

The Botanist, 18.21 Apple Cardamom Shrub, Fever Tree Indian Tonic 14

NEGRONI

Drumshanbo Gunpowder, Campari, Lillet Rouge 13.50

PERFECT MARGARITA

Hornitos Plata, Cointreau, Lime, Agave 12

MOSCOW MULE

Tito's Handmade, Lime, Fever Tree Ginger Beer 11

WHITE SANGRIA

Pinot Grigio, White Peach Purée, Peach Schnapps, Strawberry Peach Popsicle 12

MAPLE MANHATTAN

Bulleit Bourbon, Luxardo Cherry Sanguine Morlacco, Maple Syrup, Spiced Cherry Bitters 15

SUNSET MOJITO

Flor de Caña Extra Seco, Mint, Lime, Cane Sugar, House Blend Rhubarb Bitters 11

WHISKEY THYME

High West Double Rye, Liber & Co. Gum Syrup, Lemon, Thyme, Bittermens Transatlantic Bitters 15

YOUTH SERUM

Ketel One, Cucumber, Mint, Lemon 12

SMOKE & MIRRORS

Del Maguey Vida Mezcal, St-Germain, Aperol, Pomegranate, Lemon, 24k Goldsugar 15

THE VIP

SVEDKA Clementine, Golden Pineapple 12

PRIMA PALOMA

Casa Dragones Blanco, Lime, Liber Grapefruit Cordial, Q Grapefruit 14

HONEYMOON IN PARIS

Courvoisier VS, Bénédictine, Monin Lavender, Apricot Nectar, Lemon 13

*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.