

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

GUACAMOLE

Hand-Mashed Avocado, Tortilla Chips 14

ROASTED WINGS

Wet or Dry, Avocado Ranch 16

CHARCUTERIE BOARD

Artisanal Cheeses, Selected Meats, Accoutrements 23

ROASTED TOMATO & PEPPERONI FLATBREAD

Mozzarella, Parmesan 17

Gluten-Sensitive Crust 4

WILD MUSHROOM FLATBREAD

Fontina, Caramelized Onions, Baby Arugula, White Truffle Oil 17

Gluten-Sensitive Crust 4

ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing 15

JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 22

Salads & Soups

SOUP OF THE DAY

Chef's Signature Seasonal Selection 10

SWEET CORN BISQUE

Tortilla Strips, Crema Drizzle 9

ICEBERG LETTUCE WEDGE

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

THE GRILLE SALAD

Cherry tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 9

HEIRLOOM TOMATO & BURRATA SALAD

Balsamic Vinegar, Basil Pesto, Fresh Basil 15

KALE & BRUSSELS SPROUT

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

Add Chicken 7

Add Salmon* 9

Add Shrimp 16

GREENS & GRAINS BOWL

Quinoa, Roasted Broccoli, Baby Spinach,

Knife & Fork

Edamame, Beets, Avocado, Dried Cranberries, Roasted Almonds, Sweet Basil Dressing 16
Add Chicken 7
Add Salmon* 9
Add Shrimp 16

BBQ SHRIMP COBB

Heirloom Cherry Tomatoes, Avocado, Hickory-Smoked Bacon, Corn, Hard Boiled Egg, Sunflower Seeds, Serrano Honey Vinaigrette 25

CAESAR SALAD

Parmesan, Garlic Croutons, Anchovy-Garlic Dressing 14
Add Chicken 7
Add Salmon* 9
Add Shrimp 16

STEAKHOUSE SALAD*

Sliced Prime Steak, Deviled Egg, Avocado, Cherry Tomatoes, 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

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

LEMON DILL SALMON*

Roasted Asparagus, Lemon Dill Aioli 28

SEASONAL MARKET CATCH*

Fresh Seafood, Seasonal Preparation. Ask Your Server for Details

ROASTED CHICKEN

Baby Heirloom Carrots, Caper Chimichurri, Hand Mashed Russet Potatoes 22

BABY BACK RIBS

Half Rack, Dry Rub, House-Smoked, BBQ Sauce, Pom Frites 18

FISH TACOS

Haddock, Corn Jicama Slaw, Guacamole, Serrano Honey Vinaigrette 18

FISH & CHIPS

Beer-Battered New England Haddock, Tartar Sauce 20

CAULIFLOWER STEAK

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

GRILLE PRIME CHEESEBURGER*

Double-Stacked USDA Prime Beef

Hand Helds

Del Frisco's Grille Signature Steaks

The Perfect Match

Sides

Patties, American Cheese, Lettuce, Red Onion, Sloppy Sauce, Tomato, Pickle 16
Add Butcher-Cut Bacon 2

HARVEST CHICKEN WRAP

Roasted Chicken, Quinoa, Goat Cheese & Beet Spread, Roasted Broccoli & Cauliflower, Sherry Vinaigrette, Spinach Wrap 16

BEYOND BURGER*

Plant Based Patty, Lettuce, Red Onion, Tomato, Pickle 20

SHAVED PRIME STEAK*

Creamy Horseradish, Artisan French Roll, Au Jus 19

USDA PRIME TOP SIRLOIN*

6 oz 26

10 oz 31

FILET MIGNON*

8 oz 41

USDA PRIME RIBEYE*

16 oz 47

NEW YORK STRIP*

12 oz 38

USDA PRIME STEAK FRITES*

8 oz. Served with Chimichurri Sauce 30

USDA PRIME CHOPPED STEAK*

10 oz. Aged Sharp Cheddar, Tomatoes, Green Onions 23

Add Sauteed Onions 2

STARTERS

Cup Of Soup

Mixed Greens Salad

Caesar Salad

ENTRÉES

Personal Flatbread

Half Prime Steak Sandwich*

Two Fish Tacos

Half Harvest Chicken Wrap

TRUFFLED MAC & CHEESE

10

HAND-MASHED RUSSET POTATOES

7

POM FRITES

8

SWEET POTATO POM FRITES

8

SAUTÉED ASPARAGUS

10

SAUTÉED SPINACH

Roasted Pecans, Goat Cheese, Bacon
Dressing 8

ROASTED BROCCOLI

Lemon Herb Butter 9

ROASTED WILD MUSHROOMS

9

CRISPY BRUSSELS SPROUTS

Bacon Lardons, Lemon Butter 9

*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.