

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

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

BBQ SHRIMP COBB

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

Knife & Fork

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 Tomatoes,
Avocado, Ginger Dressing 23

MEDITERRANEAN SHRIMP

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, Hand Mashed Russet
Potatoes 27

BABY BACK RIBS

Full Rack, Dry Rub, House-Smoked, BBQ
Sauce, Pom Frites 29

PAN-SEARED SCALLOPS

Goat Cheese Polenta, Tomato
Chermoula, Pine Nut Gremolata 35

PRIME BEEF SHORT RIB STROGANOFF

Pappardelle Egg Noodles, Sour Cream,
Crispy Onions 33

CAULIFLOWER STEAK

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

GRILLE PRIME CHEESEBURGER*

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

Add Butcher-Cut Bacon 2

SOUTHERN FRIED CHICKEN SANDWICH

Shaved Lettuce, B&B Pickles, Sloppy
Sauce 16.50

BEYOND BURGER*

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

Hand Helds

Del Frisco's Grille Signature Steaks

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

Mix & Match

PRIME TOP SIRLOIN

6 oz.

FILET MEDALLION

4 oz.

CRAB STUFFED SHRIMP

LEMON DILL SALMON

BEER BATTERED HADDOCK

PETIT COLD WATER LOBSTER TAIL

Sides

TRUFFLED MAC & CHEESE

10

HAND-MASHED RUSSET POTATOES

7

POM FRITES

8

SWEET POTATOE FRITES

8

ROASTED BROCCOLI

Lemon Herb Butter 9

SAUTÉED ASPARAGUS

10

ROASTED WILD MUSHROOMS

Basil, Roasted Garlic 9

SAUTÉED SPINACH

Roasted Pecans, Goat Cheese, Bacon
Dressing 8

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.