

## Made to Share

### AHI TACOS\*

Tuna Tartare, Avocado, Spicy Citrus Aioli  
18

### CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey  
Mustard 15

### DEVILED EGGS

Truffle Chive Vinaigrette 10

### ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing  
15

### JUMBO LUMP CRABCAKE

Cajun Lobster Sauce 18

### JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli  
22

## Salad & Soup

### KALE & BRUSSELS SPROUT

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

Add Chicken 7

Add Salmon\* 9

Add Shrimp 16

### THE GRILLE SALAD

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

### ICEBERG LETTUCE WEDGE

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

### STEAKHOUSE SALAD\*

Sliced Prime Steak, Deviled Egg, Avocado,  
Cherry Tomatoes, Hickory-Smoked  
Bacon, Parmesan, Blue Cheese, Lemon  
Horseradish Dressing 26

### SWEET CORN BISQUE

Tortilla Strips, Crema Drizzle 9

## Knife & Fork

### ROASTED CHICKEN

Baby Heirloom Carrots, Caper  
Chimichurri, Hand Mashed Russet  
Potatoes 27

### GRILLE PRIME CHEESEBURGER\*

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

Add Butcher-Cut Bacon 2

### PRIME BEEF SHORT RIB STROGANOFF

Pappardelle Egg Noodles, Sour Cream,  
Crispy Onions 33

### SEASONAL MARKET CATCH\*

Fresh Seafood, Seasonal Preparation. Ask

Your Server for Details

**LEMON DILL SALMON\***

Roasted Asparagus, Lemon Dill Aioli 33

**CAULIFLOWER STEAK**

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

**45 DAY DRY-AGED STRIP\***

16 oz 58

**STEAMED TWIN LOBSTER TAILS**

With Garlic Butter 49

**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

**TRUFFLED MAC & CHEESE**

10

**HAND-MASHED RUSSET POTATOES**

7

**POM FRITES**

8

**ROASTED WILD MUSHROOMS**

Basil, Roasted Garlic 9

**SAUTEED ASPARAGUS**

10

**CRISPY BRUSSELS SPROUTS**

Bacon Lardons, Lemon Butter 9

**PEANUT BUTTER CHOCOLATE PIE**

Peanut Butter Mousse, Graham Cracker  
Crust,  
Callebaut Fudge Sauce 10

**COCONUT CREAM PIE**

White Chocolate Shavings 11.50

**MOLTEN CHOCOLATE CAKE**

Vanilla Bean Ice Cream, Raspberry Sauce  
10.50

**CARAMAL POT DE CREME**

Maldon Salted Caramel, Butterscotch,

## Features

## Del Frisco's Grille Signature Steaks

## Sides

## Desserts

\*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.