

Made to Share

CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard 19

AHI TACOS*

Tuna Tartare, Avocado, Spicy Citrus Aioli 21

DEVEILED EGGS

Truffle Chive Vinaigrette 14

JUMBO LUMP CRABCAKE

Cajun Lobster Sauce 23

ROASTED WINGS

Wet or Dry, Avocado Ranch 21

CHARCUTERIE BOARD

Artisanal Cheeses, Selected Meats, Accoutrements 26

ROASTED TOMATO & PEPPERONI FLATBREAD

Mozzarella, Parmesan 19

Gluten Sensitive Crust 5

WILD MUSHROOM FLATBREAD

Fontina, Caramelized Onions, Baby Arugula, White Truffle Oil 19

Gluten Sensitive Crust 5

JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 25

Salads & Soups

SOUP OF THE DAY

Chef's Seasonal Signature Selection 11

SWEET CORN BISQUE

Tortilla Strips, Crema Drizzle 10

ICEBERG LETTUCE WEDGE

Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing 15

THE GRILLE SALAD

Cherry Tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 15

HEIRLOOM TOMATO & BURRATA SALAD

Balsamic Vinegar, Basil Pesto, Fresh Basil 20

KALE & BRUSSELS SPROUT

Roasted Almonds, Dried Cranberries, Orange Segments, Shaved Manchego, Creole Mustard Vinaigrette 22

Add Chicken 9

Add Salmon* 14

Add Steak* 17

Add Shrimp 17

BBQ SHRIMP COBB

Heirloom Cherry Tomatoes, Avocado, Hickory-Smoked Bacon, Corn, Hard Boiled Egg, Sunflower Seeds, Serrano Honey Vinaigrette 31

Knife & Fork

CAESAR SALAD

Parmesan, Garlic Croutons,
Anchovy-Garlic Dressing 16

Add Chicken 9

Add Salmon* 14

Add Steak* 17

Add Shrimp 17

STEAKHOUSE SALAD*

Sliced Prime Steak, Deviled Egg, Avocado,
Cherry Tomatoes, Hickory-Smoked
Bacon, Parmesan, Blue Cheese, Lemon
Horseradish Dressing 32

MEDITERRANEAN SHRIMP

Turmeric Rice, Baby Spinach, Basil Pesto,
Crispy Prosciutto, Tzatziki 33

LEMON DILL SALMON*

Roasted Asparagus, Lemon Dill Aioli 38

SEASONAL MARKET CATCH*

Fresh Seafood, Seasonal Preparation. Ask
Your Server for Details

PRIME BEEF SHORT RIB STROGANOFF

Pappardelle Egg Noodles, Sour Cream,
Crispy Onions 38

ROASTED CHICKEN

Baby Heirloom Carrots, Caper
Chimichurri, Hand Mashed Russet
Potatoes 32

BABY BACK RIBS

Full Rack, Dry Rub, House-Smoked, BBQ
Sauce, Pom Frites 37

CAULIFLOWER STEAK

Roasted Cauliflower, Golden Raisin
Agrodolce, Black Garlic Aioli, Sweet
Potato Frites 27

USDA PRIME CHOPPED STEAK

Aged Sharp Cheddar, Tomatoes, Green
Onions, Pommes Frites 26

Sauteed Onions 3

Hand Helds

GRILLE PRIME CHEESEBURGER*

Doubled-Stacked USDA Prime Beef
Patties, American Cheese, Lettuce, Red
Onion, Sloppy Sauce, Tomato, Pickle 21

Add Butcher-Cut Bacon 3

BEYOND BURGER*

Plant Based Patty, Lettuce, Red Onion,
Tomato, Pickle 25

SHAVED PRIME STEAK*

Creamy Horseradish, Artisan French Roll,
Au Jus 24

SOUTHERN FRIED CHICKEN SANDWICH

Shaved Lettuce, B&B Pickles, Sloppy
Sauce 18

Del Frisco's Grille Signature Steaks

BONE-IN FILET MIGNON*

63

FILET MIGNON*

8 oz. 44

12 oz. 54

USDA PRIME RIBEYE*

16 oz 58

NEW YORK STRIP*

16 oz 52

BONE-IN PRIME RIBEYE*

70

Sides

TRUFFLED MAC & CHEESE

13

HAND-MASHED RUSSET POTATOES

12

POMMES FRITES

10

SWEET POTATO FRITES

11

ROASTED BROCCOLI

Lemon Herb Butter 11

SAUTÉED ASPARAGUS

13

ROASTED WILD MUSHROOMS

Basil, Roasted Garlic 12

CRISPY BRUSSELS SPROUTS

Bacon Lardons, Lemon Butter 12

*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.