

Made to Share

CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard 18

AHI TACOS*

Tuna Tartare, Avocado, Spicy Citrus Aioli 20

DEVEILED EGGS

Truffle Chive Vinaigrette 13

JUMBO LUMP CRABCAKE

Cajun Lobster Sauce 22

ROASTED WINGS

Wet or Dry, Avocado Ranch 20

ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing 18

FRIED CALAMARI

Shanghai Style, Crushed Peanuts 18

JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 24

CHARCUTERIE BOARD

Artisanal Cheeses, Selected Meats, Accoutrements 25

ROASTED TOMATO & PEPPERONI FLATBREAD

Mozzarella, Parmesan 18
Gluten-Sensitive Crust 4

WILD MUSHROOM FLATBREAD

Fontina, Caramelized Onions, Baby Arugula, White Truffle Oil 18
Gluten-Sensitive Crust 4

PROSCIUTTO DI PARMA FLATBREAD

Baby Arugula, Fresh Mozzarella, Truffle Oil 18
Gluten-Sensitive Crust 4

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 14

THE GRILLE SALAD

Cherry tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 14

HEIRLOOM TOMATO & BURRATA SALAD

Balsamic Vinegar, Basil Pesto, Fresh Basil 19

KALE & BRUSSELS SPROUT

Roasted Almonds, Dried Cranberries,

Orange Segments, Shaved Manchego,
Creole Mustard Vinaigrette 21

Add Chicken 8

Add Salmon* 13

Add Shrimp 16

BBQ SHRIMP COBB

Heirloom Cherry Tomatoes, Avocado,
Hickory-Smoked Bacon, Corn, Hard
Boiled Egg, Sunflower Seeds, Serrano
Honey Vinaigrette 30

CAESAR SALAD

Parmesan, Garlic Croutons,
Anchovy-Garlic Dressing 15

Add Chicken 8

Add Salmon* 13

Add Shrimp 16

GREENS & GRAINS BOWL

Quinoa, Roasted Broccoli, Baby Spinach,
Edamame, Beets, Avocado, Dried
Cranberries, Roasted Almonds, Sweet
Basil Dressing 18

Add Chicken 8

Add Salmon* 13

Add Shrimp 16

STEAKHOUSE SALAD*

Sliced Prime Steak, Deviled Egg, Avocado,
Cherry Tomatoes, Hickory-Smoked
Bacon, Parmesan, Blue Cheese, Lemon
Horseradish Dressing 31

SEARED ASIAN TUNA SALAD*

Shaved Napa Cabbage, Baby Arugula,
Mango, Chilled Noodles, Peanuts,
Roasted Almonds, Cherry Tomatoes,
Avocado, Ginger Dressing 29

MEDITERRANEAN SHRIMP

Turmeric Rice, Baby Spinach, Basil Pesto,
Crispy Prosciutto, Tzatziki 32

LEMON DILL SALMON*

Roasted Asparagus, Lemon Dill Aioli 37

SEASONAL MARKET CATCH*

Fresh Seafood, Seasonal Preparation. Ask
Your Server for Details

ROASTED CHICKEN

Baby Heirloom Carrots, Caper
Chimichurri, Hand Mashed Russet
Potatoes 31

BABY BACK RIBS

Full Rack, Dry Rub, House-Smoked, BBQ
Sauce, Pom Frites 36

FISH & CHIPS

Beer-Battered New England Haddock,
Tartar Sauce, Pom Frites 26

PAN-SEARED SCALLOPS

Goat Cheese Polenta, Tomato
Chermoula, Pine Nut Gremolata 39

Knife & Fork

Hand Helds

Del Frisco's Grille Signature Steaks

Sides

PRIME BEEF SHORT RIB STROGANOFF

Pappardelle Egg Noodles, Sour Cream, Crispy Onions 37

CAULIFLOWER STEAK

Roasted Cauliflower, Golden Raisin Agrodolce, Black Garlic Aioli, Sweet Potato Frites 26

GRILLE PRIME CHEESEBURGER*

Double-Stacked USDA Prime Beef Patties, American Cheese, Lettuce, Red Onion, Sloppy Sauce, Tomato, Pickle 20
Add Butcher-Cut Bacon 2

BEYOND BURGER*

Plant Based Patty, Lettuce, Red Onion, Tomato, Pickle 24

SHAVED PRIME STEAK*

Creamy Horseradish, Artisan French Roll, Au Jus 23

BONE-IN FILET*

14 oz 62

FILET MIGNON*

8 oz 43

12 oz 53

USDA PRIME RIBEYE*

16 oz 49

BONE-IN RIBEYE*

22 oz 69

USDA PRIME NEW YORK STRIP*

16 oz 51

USDA PRIME CHOPPED STEAK*

10 oz. Aged Sharp Cheddar, Tomatoes, Green Onions 25
Add Sauteed Onions 2

TRUFFLED MAC & CHEESE

12

HAND-MASHED RUSSET POTATOES

11

POM FRITES

9

SWEET POTATO FRITES

10

ROASTED BROCCOLI

Lemon Herb Butter 10

SAUTÉED ASPARAGUS

12

ROASTED WILD MUSHROOMS

11

SAUTÉED SPINACH

Roasted Pecans, Goat Cheese, Bacon
Dressing 10

CRISPY BRUSSELS SPROUTS

Bacon Lardons, Lemon Butter 11

*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.