

## MADE TO SHARE

### CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard 13

### AHI TACOS

Tuna Tartare, Avocado, Spicy Citrus Aioli 15

### DEVILED EGGS

Truffle Chive Vinaigrette 8

### JUMBO LUMP CRABCAKE

Cajun Lobster Sauce 16

### GUACAMOLE

Hand-Mashed Avocado, Tortilla Chips 11

### ROASTED WINGS

Buffalo Dry Rub, Avocado Ranch 15

### BAKED GOAT CHEESE

Apricot Jam, Pistachio, Pomegranate, Dates, Baguette 15

### ROASTED TOMATO & PEPPERONI FLATBREAD

Fresh Mozzarella, Parmesan 15

Gluten Sensitive Crust 4

### WILD MUSHROOM FLATBREAD

Fontina, Caramelized Onions, Baby Arugula, White Truffle Oil 15

Gluten Sensitive Crust 4

### ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing 14

### JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 19

## SIDE SALADS & SOUPS

### BACON & BLUE CHEESE WEDGE

8

### THE GRILLE SALAD

8

### HEIRLOOM TOMATO & BURRATA SALAD

13

### SWEET CORN BISQUE

7

## ENTRÉE SALADS

### KALE & BRUSSELS SPROUT

Roasted Almonds, Dried Cranberries, Orange Segments, Shaved

Manchego, Creole Mustard Vinaigrette 12

Add Chicken 6

Salmon 9

Four Jumbo Shrimp 12

### BBQ SHRIMP COBB

Heirloom Cherry Tomato, Avocado, Hickory-Smoked Bacon, Corn, Hard

## KNIFE & FORK

Boiled Egg, Sunflower Seeds, Serrano  
Honey Vinaigrette 22

### CHOPPED CAESAR

Parmesan, Garlic Croutons,  
Anchovy-Garlic Dressing 11

Add Chicken 6

Salmon 9

Four Jumbo Shrimp 12

### STEAKHOUSE SALAD

Sliced Prime Steak, Deviled Egg, Avocado,  
Cherry Tomato, HickorySmoked Bacon,  
Parmesan, Blue Cheese, Lemon  
Horseradish Dressing 23

### SEARED ASIAN TUNA SALAD

Shaved Napa Cabbage, Baby Arugula,  
Mango, Chilled Noodles, Peanuts,  
Roasted Almonds, Cherry Tomato,  
Avocado, Ginger Dressing 19

### MEDITERRANEAN SHRIMP BOWL

Turmeric Rice, Baby Spinach, Basil Pesto,  
Crispy Prosciutto, Tzatzik 24

### LEMON DILL SALMON

30

Roasted Asparagus, Lemon Dill Aioli 30

### SEASONAL MARKET CATCH

Fresh Seafood, Seasonal Preparation. Ask  
Your Server for Details

### ROASTED CHICKEN

Baby Heirloom Carrots, Caper  
Chimichurri, Served With Choice of Side  
24.50

Truffled Mac & Cheese 3

### BABY BACK RIBS

Full Rack, Dry Rub, House-Smoked,  
Hand-Cut Frites 27

### PAN-SEARED SCALLOPS

Goat Cheese Polenta, Tomato  
Chermoula, Pine Nut Gremolata 31

### PRIME BEEF SHORT RIB STROGANOFF

Pappardelle Egg Noodles, Sour Cream,  
Crispy Onions 29

### CAULIFLOWER STEAK & FRITES?

Sweet Potato Frites 21

## SANDWICHES

### GRILLE PRIME CHEESEBURGER

Double-Stacked USDA Prime Beef  
Patties, American Cheese, Lettuce,  
Red Onion, Sloppy Sauce, Tomato, Pickle  
Add Butcher-Cut Bacon 1.50

### LUXE FILET BURGER

Bacon Jam, Arugula, Blue Cheese,  
Gruyère, Grain Mustard 16

### HAND-SHAVED PRIME STEAK

Creamy Horseradish, Artisan French Roll,

# DEL FRISCO'S GRILLE SIGNATURE STEAKS

Au Jus 18

## BONE-IN FILET

14 oz 58

## FILET MIGNON

8 oz 38

12 oz 48

## PRIME NEW YORK STRIP

16 oz 47

## PRIME RIBEYE

16 oz 45

## ROASTED PRIME RIB

16 oz - Friday & Saturday Only 45

## SIDES

### TRUFFLED MAC & CHEESE

8.50

### HAND-MASHED RUSSET POTATOES

6.50

### HAND-CUT FRITES

7

### SWEET POTATO FRITES

7.50

### ROASTED ASPARAGUS

8.50

### WILTED SPINACH SALAD

Roasted Pecans, Goat Cheese, Bacon Dressing 7.50

### ROASTED WILD MUSHROOMS

8.50

### CRISPY BRUSSELS SPROUTS

Bacon Lardons, Lemon Butter 8

\*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.