

Made to Share

CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard 14

AHI TACOS*

Tuna Tartare, Avocado, Spicy Citrus Aioli 16

DEVEILED EGGS

Truffle Chive Vinaigrette 9

GUACAMOLE

Hand-Mashed Avocado, Tortilla Chips 12

ROASTED WINGS

Wet or Dry, Avocado Ranch 16

CHARCUTERIE BOARD

Artisanal Cheeses, Selected Meats, Accoutrements 22

ROASTED TOMATO & PEPPERONI FLATBREAD

Mozzarella, Parmesan 16

Gluten-Sensitive Crust 4

WILD MUSHROOM FLATBREAD

Fontina, Caramelized Onions, Baby Arugula, White Truffle Oil 16

Gluten-Sensitive Crust 4

ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing 14

JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 20

Salads & Soups

SOUP OF THE DAY

Chef's Signature Seasonal Selection 9

SWEET CORN BISQUE

Tortilla Strips, Crema Drizzle 8

ICEBERG LETTUCE WEDGE

Hickory-Smoked Bacon Crumbles, Tomatoes, Blue Cheese Dressing 8

THE GRILLE SALAD

Cherry tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 8

HEIRLOOM TOMATO & BURRATA SALAD

Balsamic Vinegar, Basil Pesto, Fresh Basil 14

KALE & BRUSSELS SPROUT

Roasted Almonds, Dried Cranberries, Orange Segments, Shaved Manchego, Creole Mustard Vinaigrette 13

Add Chicken 6

Add Salmon* 9

Add Shrimp 16

GREENS & GRAINS BOWL

Quinoa, Roasted Broccoli, Baby Spinach,

Knife & Fork

Edamame, Beets, Avocado, Dried Cranberries, Roasted Almonds, Sweet Basil Dressing 15

Add Chicken 6

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 23

CAESAR SALAD

Parmesan, Garlic Croutons, Anchovy-Garlic Dressing 12

Add Chicken 6

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 24

SEARED ASIAN TUNA SALAD*

Shaved Napa Cabbage, Baby Arugula, Mango, Chilled Noodles, Peanuts, Roasted Almonds, Cherry Tomato, Avocado, Ginger Dressing 20

MEDITERRANEAN SHRIMP

Turmeric Rice, Baby Spinach, Basil Pesto, Crispy Prosciutto, Tzatziki 26

LEMON DILL SALMON*

Roasted Asparagus, Lemon Dill Aioli 26

SEASONAL MARKET CATCH*

Fresh Seafood, Seasonal Preparation. Ask Your Server for Details

ROASTED CHICKEN

Baby Heirloom Carrots, Caper Chimichurri, Hand Mashed Russet Potatoes 20

BABY BACK RIBS

Half Rack, Dry Rub, House-Smoked, BBQ Sauce, Pom Frites 17

FISH TACOS

Haddock, Corn Jicama Slaw, Guacamole, Serrano Honey Vinaigrette 17

FISH & CHIPS

Beer-Battered New England Haddock, Tartar Sauce 18

CAULIFLOWER STEAK

Roasted Cauliflower, Golden Raisin Agrodolce, Black Garlic Aioli, Sweet Potato Frites 22

GRILLE PRIME CHEESEBURGER*

Double-Stacked USDA Prime Beef

Hand Helds

Del Frisco's Grille Signature Steaks

The Perfect Match

Sides

Patties, American Cheese, Lettuce, Red Onion, Sloppy Sauce, Tomato, Pickle 15
Add Butcher-Cut Bacon 2

HARVEST CHICKEN WRAP

Roasted Chicken, Quinoa, Goat Cheese & Beet Spread, Roasted Broccoli & Cauliflower, Sherry Vinaigrette, Spinach Wrap 15

BEYOND BURGER*

Plant Based Patty, Lettuce, Red Onion, Tomato, Pickle 19

SHAVED PRIME STEAK*

Creamy Horseradish, Artisan French Roll, Au Jus 18

USDA PRIME TOP SIRLOIN*

6 oz 25

10 oz 30

FILET MIGNON*

8 oz 39

USDA PRIME RIBEYE*

16 oz 46

NEW YORK STRIP*

12 oz 37

USDA PRIME STEAK FRITES*

8 oz. Served with Chimichurri Sauce 29

USDA PRIME CHOPPED STEAK*

10 oz. Aged Sharp Cheddar, Tomatoes, Green Onions 22

Add Sauteed Onions 2

STARTERS

Cup of Soup

Mixed Greens Salad

Caesar Salad

ENTRÉES

Personal Flatbread

Half Prime Steak Sandwich*

Caesar Salad

TRUFFLED MAC & CHEESE

9

HAND-MASHED RUSSET POTATOES

7

POM FRITES

7

SWEET POTATO FRITES

8

SAUTÉED ASPARAGUS

9

SAUTÉED SPINACH

Roasted Pecans, Goat Cheese, Bacon Dressing 8

ROASTED BROCCOLI

Lemon Herb Butter 8

ROASTED WILD MUSHROOMS

9

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.