

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

JUMBO LUMP CRABCAKE

Cajun Lobster Sauce 17

GUACAMOLE

Hand-Mashed Avocado, Tortilla Chips 12

ROASTED WINGS

Buffalo Dry Rub, Avocado Ranch 16

BAKED GOAT CHEESE

Apricot Jam, Pistachio, Pomegranate, Dates, Baguette 17

ROASTED TOMATO & PEPPER ONI FLATBREAD

Mozzarella, Parmesan 16

WILD MUSHROOM FLATBREAD

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

ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing 14

JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 20

SIDE SALADS & SOUPS

BACON & BLUE CHEESE WEDGE

8

THE GRILLE SALAD

8

HEIRLOOM TOMATO & BURRATA SALAD

14

SWEET CORN BISQUE

7.50

ENTRÉE SALADS

KALE & BRUSSELS SPROUT

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

Add Chicken 6

Salmon 9

Four Jumbo Shrimp 16

BBQ SHRIMP COBB

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

Egg, Sunflower Seeds, Serrano Honey

KNIFE & FORK

SANDWICHES

Vinaigrette 23

CHOPPED CAESAR

Parmesan, Garlic Croutons,
Anchovy-Garlic Dressing 12

Add Chicken 6

Salmon 9

Four Jumbo Shrimp 16

STEAKHOUSE SALAD

Sliced Prime Steak, Deviled Egg, Avocado,
Cherry Tomato, 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 BOWL

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

LEMON DILL SALMON*

Roasted Asparagus, Lemon Dill Aioli 31

SEASONAL MARKET CATCH

Fresh Seafood, Seasonal Preparation. Ask
Your Server for Details

ROASTED CHICKEN

Baby Heirloom Carrots, Caper
Chimichurri, Served With Choice of Side
25.50

Truffled Mac & Cheese 3

BABY BACK RIBS

Full Rack, Dry Rub, House-Smoked,
Hand-Cut Frite 28

PAN-SEARED SCALLOPS

Goat Cheese Polenta, Tomato
Chermoula, Pine Nut Gremolata 33

PRIME BEEF SHORT RIBS STROGANOFF

Pappardelle Egg Noodles, Sour Cream,
Crispy Onions 30

CAULIFLOWER STEAK & FRITES

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

GRILLE PRIME CHEESEBURGER

Double-Stacked USDA Prime Beef
Patties, American Cheese, Lettuce,
Red Onion, Sloppy Sauce, Tomato, Pickle,
15

Add Butcher-Cut Bacon, 1.50

LUXE FILET BURGER

Bacon Jam, Arugula, Blue Cheese,
Gruyère, Grain Mustard 17

HAND-SHAVED PRIME STEAK

Creamy Horseradish, Artisan French Roll,

Au Jus 18

DEL FRISCO'S SIGNATURE STEAKS

BONE-IN FILET

14 oz 58

FILET MIGNON

8 oz 39

12 oz 49

PRIME NEW YORK STRIP*

16 oz 48

PRIME RIBEEYE

16 oz 46

ROASTED PRIME RIB

16 oz

Friday & Saturday Only 46

SIDES

TRUFFLED MAC & CHEESE

8.50

HAND-MASHED RUSSET POTATOES

7

HAND-CUT FRITES

7

SWEET POTATO FRITES

7.50

ROASTED ASPARAGUS

9

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.