

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

ROASTED WINGS

Wet or Dry, Avocado Ranch 16

JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 20

ROASTED TOMATO & PEPPERONI FLATBREAD

Mozzarella, Parmesan 16

Gluten Sensitive Crust 5

WILD MUSHROOM FLATBREAD

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

Gluten Sensitive Crust 5

Salads & Soups

SOUP OF THE DAY

Chef's Seasonal Signature Selection 9

SWEET CORN BISQUE

Tortilla Strips, Crema Drizzle 8

ICEBERG LETTUCE WEDGE

Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing 9

THE GRILLE SALAD

Cherry Tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 9

Add Chicken 7

Add Salmon* 10

Add Steak* 13

Add Shrimp 13

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 7

Add Salmon* 10

Add Steak* 13

Add Shrimp 13

BBQ SHRIMP COBB

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

Knife & Fork

Honey Vinaigrette 23

CAESAR SALAD

Parmesan, Garlic Croutons,
Anchovy-Garlic Dressing 12

Add Chicken 7

Add Salmon* 10

Add Steak* 13

Add Shrimp 13

STEAKHOUSE SALAD*

Sliced Prime Steak, Deviled Egg, Avocado,
Cherry Tomatoes, Hickory-Smoked
Bacon, Parmesan, Blue Cheese, Lemon
Horseradish Dressing 24

MEDITERRANEAN SHRIMP

Turmeric Rice, Baby Spinach, Basil Pesto,
Crispy Prosciutto, Tzatziki 25

LEMON DILL SALMON*

Roasted Asparagus, Lemon Dill Aioli 25

SEASONAL MARKET CATCH*

Fresh Seafood, Seasonal Preparation. Ask
Your Server for Details

Chefs Selection

USDA PRIME CHOPPED STEAK

Aged Sharp Cheddar, Tomatoes, Green
Onions, Pommes Frites 22

Add Butcher-Cut Onions 2

ROASTED CHICKEN

Baby Heirloom Carrots, Caper
Chimichurri, Hand Mashed Russet
Potatoes 21

BABY BACK RIBS

Half-Rack, Dry Rub, House-Smoked, BBQ
Sauce, Pom Frites 16

CAULIFLOWER STEAK

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

GRILLE PRIME CHEESEBURGER*

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

Add Butcher-Cut Bacon 3

BEYOND BURGER*

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

SOUTHERN FRIED CHICKEN SANDWICH

Shaved Lettuce, B&B Pickles, Sloppy
Sauce 15

SHAVED PRIME STEAK*

Creamy Horseradish, Artisan French Roll,
Au Jus 19

Hand Helds

Del Frisco's Grille Signature Steaks

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

The Perfect Match

CHOICE OF

Cup of Soup

Mixed Greens Salad

Caesar Salad

CHOICE OF

Personal Flatbread

Half Prime Steak Sandwich

Half Southern Fried Chicken Sandwich

Sides

TRUFFLED MAC & CHEESE

10

HAND-MASHED RUSSET POTATOES

8

POM FRITES

8

SWEET POTATO FRITES

9

ROASTED BROCCOLI

Lemon Herb Butter 9

SAUTÉED ASPARAGUS

10

ROASTED WILD MUSHROOMS

Basil, Roasted Garlic 10

CRISPY BRUSSELS SPROUTS

Bacon Lardons, Lemon Butter 9

*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.