



DOUBLE EAGLE STEAKHOUSE

DFW RESTAURANT WEEK MENU SIGNATURE EXPERIENCE

AUGUST 5 - 11 | 99 *Per Person*

STARTERS

Choose One

HEIRLOOM TOMATO
AND BURRATA SALAD †
Pesto, Balsamic Glaze

BLUE CHEESE LETTUCE WEDGE
Iceberg, Cherry Tomatoes, Crisp
Bacon, Danish Blue Cheese Dressing

SHRIMP COCKTAIL
Cocktail Sauce,
Spicy Miso Mustard Sauce

TUNA SASHIMI*
Yuzu Truffle-Soy, Serrano Chili

WAGYU MEATBALLS
Tomato Fondue,
Shaved Manchego Cheese,
Red Fresno Chile, Fresh Basil

DEL'S JUMBO LUMP
CRAB CAKE
Cajun-Lobster Cream Sauce

ENTRÉES

Choose One

PAN SEARED SCALLOPS
Seared Jumbo Northeast Scallops,
Lemon Butter

DEL'S JUMBO LUMP CRAB CAKES
Cajun-Lobster Cream Sauce

DOUBLE BONE LAMB CHOPS* †
Fava & English Pea Purée,
Pistachio-Mint Chimichurri

FILET MIGNON* 12 oz.
Served with choice of
signature side

PRIME NEW YORK STRIP* 16 oz.
Served with choice of
signature side

PRIME RIBEYE* 16 oz.
Served with choice of
signature side

ENTRÉE ENHANCEMENTS

PETITE COLD WATER
LOBSTER TAIL 4 oz. 24
GORGONZOLA FONDUE 8

SEARED JUMBO
SCALLOP* 14
TRUFFLE BUTTER 9

ROASTED WILD
MUSHROOMS 7
OSCAR STYLE 19

SIGNATURE SIDES

Choose One

CREAMED CORN
CREAMED SPINACH
GRILLED ASPARAGUS
LOBSTER MAC & CHEESE \$26

ROASTED BROCCOLINI
ROASTED WILD MUSHROOMS
CHÂTEAU MASHED POTATOES

WHIPPED POTATOES
LOADED BAKED POTATO
TRUFFLE FRENCH FRIES
TRUFFLE TWICE BAKED \$16

DESSERTS

Choose One

BUTTER CAKE
Vanilla Ice Cream, Fresh Whipped Cream,
Caramel Sauce

CHOCOLATE MOUSSE
Salted Caramel Chocolate Fudge
& Miniature Chocolate Cookies

STRAWBERRY HIBISCUS CHEESECAKE
Raspberry Hibiscus Sauce, Fresh Strawberries,
Strawberry Whipped Cream

FEATURED BEVERAGES

THE VIP Tangerine Orange Vodka, Pineapple 18
CHARDONNAY Kumeu River, Kumeu Village, Auckland, New Zealand 16
CABERNET SAUVIGNON Del Frisco's "Lot 1981," Napa Valley, California 20

CABERNET SAUVIGNON Crossbarn by Paul Hobbs, Napa Valley, California BTL | 125

Tax & gratuity not included.

*These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Menu items and prices subject to change.

† Contains nuts



DOUBLE EAGLE STEAKHOUSE

DFW RESTAURANT WEEK

AUGUST 5 - 11 | 49 Per Person

STARTERS

Choose One

LOBSTER BISQUE CUP
Crème Fraîche, Chives

CLASSIC CAESAR
Crisp Romaine Leaves, Shaved
Parmesan, Croutons,
Caesar Dressing

BLUE CHEESE LETTUCE WEDGE
Iceberg, Cherry Tomatoes, Crisp
Bacon, Danish Blue Cheese Dressing

DYNAMITE SHRIMP
Sweet & Spicy Thai Chili Mayo

WAGYU MEATBALLS
Tomato Fondue, Shaved Manchego Cheese,
Red Fresno Chile, Fresh Basil

ENTRÉES

Choose One

PAN ROASTED SALMON* †
Green Tahini, Lemon Dill Crème Fraîche, Olives,
Oven-Dried Grapes

ROASTED HALF CHICKEN
Romesco, Crispy Artichokes, Grilled Lemon

SESAME CRUSTED AHI TUNA*
Daikon Radish Salad, Wasabi Emulsion

DOUBLE BONE KUROBUTA PORK CHOP*
16 oz.

FILET MIGNON* 8 oz.
Château Mashed Potatoes and Green Beans

ENTRÉE ENHANCEMENTS

PETITE COLD WATER
LOBSTER TAIL 4 oz. 24

GORGONZOLA FONDUE 8

ROASTED WILD MUSHROOMS 7

TRUFFLE BUTTER 9

OSCAR STYLE 19

SIGNATURE SIDES

LOBSTER MAC & CHEESE
26

TRUFFLE TWICE BAKED
Parmesan, Black Pepper, Fresh Shaved Black Truffles 16

ROASTED BROCCOLINI
Garlic, Lemon 14

DESSERTS

Choose One

CHOCOLATE MOUSSE
Salted Caramel Chocolate Fudge &
Miniature Chocolate Cookies

STRAWBERRY HIBISCUS CHEESECAKE
Raspberry Hibiscus Sauce,
Fresh Strawberries,
Strawberry Whipped Cream

BUTTER CAKE
Vanilla Ice Cream,
Fresh Whipped Cream,
Caramel Sauce

FEATURED BEVERAGES

THE VIP New Amsterdam Tangerine Orange | Pineapple 18

CHARDONNAY, Kumeu River, Kumeu Villages, Auckland, New Zealand 16

CABERNET SAUVIGNON, Del Frisco's "Lot 1981," Napa, California 20

CABERNET SAUVIGNON Crossbarn by Paul Hobbs, Napa Valley, California BTL | 125

Tax & gratuity not included. Sun - Thurs 12pm - 9pm | Fri - Sat 12pm - 10pm

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