

DFW RESTAURANT WEEK

AUGUST 10 - SEPTEMBER 7 | 99 *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

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

TUNA SASHIMI*
Yuzu Truffle-Soy, Serrano Chili

DEL'S JUMBO LUMP CRAB CAKE
Cajun-Lobster Cream Sauce
\$8 Upgrade

ENTRÉES

Choose One

PAN ROASTED ARKA SALMON*
Roasted Baby Artichokes,
Pea & Edamame Puree, Morel Mushrooms, Beurre Blanc

DOUBLE BONE KUROBUTA PORK CHOP*
16 oz.

ROASTED HALF CHICKEN
Whipped Potatoes, Chicken Jus, Grilled Lemon

BRAISED ANGUS SHORT RIB
Shiitake Mushrooms, Torn Rosemary Croutons,
Horseradish Whipped Potatoes

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

BROILED SWORDFISH*
10 oz. Steak Cut, Mediterranean Spiced,
Roasted Eggplant & Caper Caponata

FILET MIGNON* 8 oz.
Upgrade to 12 oz. Filet Mignon* \$15
Upgrade to 16 oz. Prime Ribeye* \$25

ENTRÉE ENHANCEMENTS

3 GRILLED JUMBO SHRIMP 19	GORGONZOLA FONDUE 8	GARLIC BUTTER 8
TRUFFLE BUTTER 10	OSCAR STYLE 20	

SIGNATURE SIDES

Add a Signature Side \$10

CHÂTEAU MASHED POTATOES	ROASTED WILD MUSHROOMS
CREAMED CORN	WHIPPED POTATOES
CREAMED SPINACH	LOADED BAKED POTATO
ROASTED ASPARAGUS	TRUFFLE FRENCH FRIES
	ROASTED BROCCOLINI

POTATOES AU GRATIN 17
LOBSTER MAC & CHEESE 27

DESSERTS

Choose One

CHOCOLATE MOUSSE
Salted Caramel Chocolate Fudge &
Miniature Chocolate Cookies

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

STRAWBERRY HIBISCUS CHEESECAKE
Fresh Strawberries, Raspberry Whipped Cream

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

DFW RESTAURANT WEEK

AUGUST 10 - SEPTEMBER 7 | 59 *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

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

DEL'S JUMBO LUMP CRAB CAKE
Cajun-Lobster Cream Sauce
\$8 Upgrade

SHRIMP COCKTAIL
Cocktail Sauce, Spicy Miso Mustard
\$8 Upgrade

ENTRÉES

Choose One

PAN ROASTED ARKA SALMON*
Roasted Baby Artichokes,
Pea & Edamame Puree, Morel Mushrooms, Beurre Blanc

**DOUBLE BONE KUROBUTA
PORK CHOP***
16 oz.

ROASTED HALF CHICKEN
Whipped Potatoes, Chicken Jus, Grilled Lemon

BRAISED ANGUS SHORT RIB
Shiitake Mushrooms, Torn Rosemary Croutons,
Horseradish Whipped Potatoes

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

FILET MIGNON* 6 oz.

Upgrade to 8 oz. Filet* \$10

Upgrade to 16 oz. Prime New York Strip* \$25

Upgrade to 16 oz. Prime Ribeye* \$25

ENTRÉE ENHANCEMENTS

3 GRILLED JUMBO SHRIMP 19

GORGONZOLA FONDUE 8

GARLIC BUTTER 8

TRUFFLE BUTTER 10

OSCAR STYLE 20

SIGNATURE SIDES

Ask your server for full list of available sides.

LOBSTER MAC & CHEESE
27

CHÂTEAU MASHED POTATOES
Hand-Mashed Russets, Scallions, Butter 17

ROASTED BROCCOLINI
Garlic, Lemon 15

DESSERTS

Choose One

CHOCOLATE MOUSSE
Salted Caramel Chocolate Fudge &
Miniature Chocolate Cookies

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

STRAWBERRY HIBISCUS CHEESECAKE
Fresh Strawberries, Raspberry Whipped Cream

Tax & gratuity not included.

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