

Delmonico's

STEAKHOUSE

• **PRIME STEAKS • FRESH SEAFOOD • ITALIAN CLASSICS**

ROCKSIDE AND I-77

6001 QUARRY LANE

INDEPENDENCE, OHIO

216.573.1991

DINNER MENU

Hours of Operation:

Monday thru Thursday 11:00 am - 10:30 pm

Friday 11:00 am - 11:30 pm

Saturday 5:00 pm - 11:30 pm

Sunday 4:00 pm - 9:00 pm

APPETIZERS

- CRISPY CALAMARI** ~ SICILIAN PEPPERS,
PECORINO ROMANO, BASIL-PESTO ----- \$ 8.95
- SHRIMP COCKTAIL** ~ JUMBO SHRIMP,
TRADITIONAL COCKTAIL SAUCE----- \$ 9.95
- CRAB CAKE** ~ FINEST LUMP BLUE CRAB,
SWEET PEPPER AIOLI ----- \$ 11.95
- CRAB-STUFFED MUSHROOMS** ~
LOBSTER HOLLANDAISE SAUCE ----- \$ 8.95
- MUSSELS CHARDONNAY** ~ ROASTED GARLIC,
FIRE-ROASTED TOMATOES, THYME ----- \$ 6.95
- DAILY OYSTER SELECTION** ~ TRADITIONAL,
ON THE HALF SHELL, COCKTAIL SAUCE ---- \$ 9.95
- OYSTERS ROCKEFELLER** ~ FRESHLY SHUCKED,
BAKED WITH SPINACH, PARMESAN CREAM
AND SMOKED ITALIAN BACON ----- \$ 11.95
- DAILY CHEESE TRIO** ~ ARTISAN CHEESES,
FRESH BERRIES, BING CHERRY JAM ----- \$ 9.95
- GORGONZOLA & WALNUT FLATBREAD** ~
HAND-TOSSED, DRIED CHERRIES, ARUGULA \$ 8.95
- MARGHERITA FLATBREAD** ~ HAND-TOSSED,
BASIL, TOMATO, BABY MOZZARELLA ----- \$ 8.95
- VEAL-STUFFED PEPPERS** ~ VEAL SAUSAGE
STUFFING, DELMONICO'S RED SAUCE ----- \$ 7.95
- BOCCE BALLS** ~ FRIED SICILIAN SWEET PEPPERS
STUFFED WITH HERBED BOURSIN CHEESE -- \$ 6.95
- FRIED BABY MOZZARELLA** ~
WITH TOMATO FONDUE ----- \$ 6.95
- CARPACCIO** ~ "HARRY'S BAR" STYLE
THINLY SLICED FILET MIGNON, ARUGULA,
LEMON AIOLI, WALNUTS, GREMOLATA ---- \$ 9.95

SEAFOOD TOWERS

DOUBLE JUMBO SHRIMP COCKTAIL (12), MINI CRAB CAKES (8), CRISPY CALAMARI ~ \$ 49.95

MUSSELS CHARDONNAY, CALAMARI, CRAB-STUFFED MUSHROOMS ~ \$ 23.95

SOUPS & SALADS

- FRENCH ONION SOUP** ~
CARAMELIZED VIDALIA ONIONS,
FONTINA CHEESE, KENTUCKY BOURBON ---- \$ 4.95
- ORGANIC BIBB** ~
HYDROPONIC BIBB LETTUCE,
RED ONION, LEMON VINAIGRETTE,
PINE NUTS ----- \$ 3.95
- THE WEDGE** ~ CHILLED ICEBERG,
BERMUDA ONION, TOMATO, EGG,
CREAMY GORGONZOLA, PANCETTA ----- \$ 4.95
- DELMONICO'S WEDDING SOUP** ~
ORZO PASTA, SPINACH,
HOUSE-MADE VEAL MEATBALLS ----- \$ 4.95
- CAESAR** ~
ROASTED PEPPERS, HOUSE DRESSING,
CIABATTA CROUTONS,
WHITE ANCHOVIES ----- \$ 4.95
- STRAWBERRY ARUGULA** ~ BABY ARUGULA,
WALNUTS, LAKE ERIE CREAMY GOAT CHEESE,
PICKLED RED ONIONS, VERJUS VINAIGRETTE- \$ 7.95

SIDES

- PESTO CAVATELLI WITH SUMMER VEGETABLES** ----- \$ 5.95
- LOBSTER RAVIOLI WITH BLUSH MARINARA** ----- \$ 8.95
- LOADED IDAHO BAKER (HERB CHEESE SAUCE, CHIVES, ITALIAN BACON)** ----- \$ 4.95
- ROASTED GARLIC MASHED POTATOES** ----- \$ 3.95
- CREAMY OHIO SWEET CORN WITH WHITE TRUFFLE OIL** ----- \$ 3.95
- SAUTÉED GARLIC SPINACH** ----- \$ 3.95
- JUMBO SAUTÉED ASPARAGUS** ----- \$ 5.95

**THERE IS AN AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN
CONSUMING RAW OR UNDER-COOKED MEATS & SEAFOOD PRODUCTS.
GUESTS WITH FOOD ALLERGIES SHOULD ALERT THEIR SERVER PRIOR TO ORDERING.**

SPECIALTIES OF THE HOUSE

- TUSCAN Tournedos** ~ Tournedos of Filet Mignon, Artichoke Pesto, Roasted Tomato Relish, House-Made Mozzarella, Roasted Garlic Mashers, Roasted Garlic Croustade ----- \$ 22.95
- STEAK CHRISTOPHER** ~ A Cabin Club Classic Since 1991 - Grilled Twin Tournedos Topped with Sautéed Shrimp, Asparagus and Béarnaise with Roasted Garlic Mashers ----- \$ 24.95
- STRIP STEAK WITH GORGONZOLA** ~ (12 oz.) Pan-Seared, Creamy Gorgonzola Topping, Arugula, Smoked Paprika Aioli, Truffled Skillet Corn ----- \$ 24.95
- ROASTED GARLIC STRIP STEAK** ~ (12 oz.) Chargrilled, Roasted Garlic Topping, Sauté of Wild Mushrooms and Spinach, Heirloom Fingerling Potatoes ----- \$ 23.95
- HORSERADISH RIBEYE** ~ USDA Prime (14 oz.) Freshly Grated Horseradish Cream, Kettle Chips, Sautéed Garlic Spinach ----- \$ 32.95
- CHICKEN PARMESAN AND GNOCCHI** ~ Toasted Ricotta Gnocchi, Delmonico's Red Sauce ----- \$ 18.95
- VEAL AND SHRIMP PICCATA** ~ Linguine, Lemon-Caper Butter Sauce ----- \$ 19.95
- PAN ROASTED HALIBUT** ~ Pesto Cavatelli with Zucchini, Tomatoes, Ohio Sweet Corn ----- \$ 24.95
- SKILLET GLAZED SALMON** ~ Stone Ground Mustard Beurre Blanc, Wild Mushrooms, Sauté of Fava Beans, Roasted Heirloom Fingerling Potatoes, ----- \$ 21.95
- PAN-SEARED SEA SCALLOPS** ~ Seared in Delmonico's Cajun Spices, Basil Beurre Blanc, Lake Erie Creamery Goat Cheese Mashers, Crispy Onions ----- \$ 21.95
- LOBSTER RAVIOLI** ~ Topped with Sautéed Prawns, Broccoli, Fresh Tomato Basil Blush Sauce ----- \$ 24.95
- CHEF ANDY'S LOBSTER RISOTTO** ~ Jumbo Sea Scallops, Black Tiger Shrimp, Mussels, Coldwater Lobster Meat, Basil-Infused Extra Virgin Olive Oil, Asparagus ----- \$ 26.95
- ALASKAN JUMBO KING CRAB LEGS** ~ 1.5 lbs., Steamed, Asparagus, Garlic Mashers ----- \$ 39.95
- TWIN CRAB-STUFFED LOBSTER TAILS** ~ Baked with Blue Crab Stuffing, Champagne Beurre Blanc, Garlic Whipped Potatoes, Asparagus ----- \$ 35.95
- CHAMPAGNE SURF AND TURF** ~ Filet Mignon Tournedo with Brandy Demi-Glace, Crab-Stuffed 5 oz. Tail, Champagne Beurre Blanc, Asparagus, House Mashers ----- \$ 28.95

STEAKS & CHOPS

ALL OUR BEEF IS AGED A MINIMUM OF 21 DAYS FOR UNCOMPROMISING TENDERNESS AND FLAVOR. STEAKS AND CHOPS ARE ACCOMPANIED BY A BALSAMIC GLAZED CUBANELLA SWEET PEPPER.



BONE-IN DELMONICO ~ 26 oz -- \$ 34.95 **DELMONICO** ~ 14 oz ----- \$ 28.95



- USDA PRIME RIBEYE** ~ 14 oz ----- \$ 28.95 **USDA PRIME SIRLOIN** ~ 10 oz ----- \$ 18.95
- FILET MIGNON OF RIBEYE** ~ 10 oz -- \$ 32.95 **CENTER-CUT FILET** ~ 7 oz ----- \$ 23.95
- EXTRA LEAN STRIP STEAK** ~ 10 oz ---- \$ 22.95 **DOUBLE-CUT FILET** ~ 10 oz ----- \$ 29.95
- BONE-IN STRIP STEAK** ~ 18 oz ----- \$ 27.95 **RACK OF LAMB** ~ 16 oz ----- \$ 26.95

★ ADD A 5 OZ. CRAB-STUFFED LOBSTER TAIL TO ANY STEAK ----- \$ 14.95 ★

SIGNATURE STEAK PRESENTATIONS

- BLACKENED BLEU** ~ Pan-Seared, House Spices, Point Reyes Bleu Cheese Crust ----- \$ 2.95
- PEPPERCORN** ~ Classic "Au Poivre" Preparation - Cracked Peppercorn Demi-Glace - \$ 2.95
- KING CRAB OSCAR** ~ King Crab, Asparagus, Béarnaise ----- \$ 6.95