

Appetizers

SEAFOOD	CRISPY CALAMARI - SICILIAN SWEET PEPPERS, PECORINO ROMANO, BASIL-PESTO 9
	TOMATO MOZZARELLA STACK - VINE RIPENED TOMATOES, BUFFALO MOZZARELLA 8
	SHRIMP COCKTAIL - HOUSE COCKTAIL SAUCE 10
	BLACKBERRY BASTED SEA SCALLOPS - SUMMER BEAN SALAD 12
	OYSTERS ON THE HALF SHELL - TODAY'S SELECTION AQ
	CRAB CAKE - KALAMATA OLIVE & RED PEPPER RELISH, SWEET BASIL VINAIGRETTE 12
DELMONICO'S SPECIALTIES	MARGHERITA FLATBREAD - TRUFFLE BUTTER, TOMATO, MOZZARELLA CHEESE 8
	VEAL SAUSAGE STUFFED PEPPERS - DELMONICO'S RED SAUCE 9
	BOCCE BALLS - SWEET PEPPERS, HERBED BOURSIN CHEESE, FLASH FRIED 7
PLATTERS	SHRIMP COCKTAIL, CRISPY CALAMARI, MINI CRAB CAKES 25
	BLACKBERRY BASTED SEA SCALLOPS, BOCCE BALLS, VEAL-STUFFED PEPPERS 19

Starters

SOUPS	AWARD-WINNING LOBSTER BISQUE 7
	WEDDING SOUP - ORZO, VEAL MEATBALLS 5
	VIDALIA ONION SOUP - BOURBON, GARLIC CROUSTADE, SWISS, PARMESAN 6
SALADS	ICEBERG WEDGE - PANCETTA, RED ONION, EGG, CREAMY GORGONZOLA 5
	DELMONICO'S - RED ONION, SUNDRIED TOMATO VINAIGRETTE 4
	CLASSIC CAESAR - BABY ROMAINE, CIABATTA, WHITE ANCHOVIES, PARMESAN 5
	ADD BALSAMIC CHICKEN 12
	ADD GRILLED SALMON 15
	ORGANIC BIBB - STRAWBERRIES, FETA, ALMONDS, ORANGE MINT VINAIGRETTE 8

Steaks and Chops

USDA PRIME BEEF	14 OZ. DELMONICO 34
	12 OZ. RIBEYE 27
DELMONICO'S AGED BEEF	14 OZ. STRIP 26
	16 OZ. BONE-IN KANSAS CITY 27
	9 OZ. HOUSE CUT SIRLOIN 18
	7 OZ. CENTER-CUT FILET MIGNON 23
	10 OZ. DOUBLE-CUT FILET MIGNON 29
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SIGNATURE PRESENTATIONS	GARLIC - ROASTED GARLIC & MUSHROOM DEMI 4
	BLACKENED BLEU - HOUSE SPICES, GORGONZOLA 3
	CRAB TOPPED 5
	LOBSTER TAIL - ADD TO ANY STEAK 14

Side Orders EACH \$5

JUMBO ASPARAGUS	ROASTED GARLIC MASHED POTATOES
SAUTÉED GARLIC SPINACH	LOADED BAKER - PANCETTA, HERB CHEESE
CARAMELIZED ONION & GRUYÈRE POTATO GRATIN	COLD SUMMER BEAN SALAD
HOUSE-MADE TOASTED RICOTTA GNOCCHI W/DELMONICO'S RED SAUCE	

OUR GIFT CERTIFICATES NEVER EXPIRE AND ARE ALWAYS IN GOOD TASTE!

Italian Entrees

CLASSICS	SPAGHETTI & MEATBALLS HOUSE MADE VEAL MEATBALLS, TOMATO BASIL BLUSH SAUCE 14 / 18
	CHICKEN MARSALA MARSALA REDUCTION WITH WILD MUSHROOMS, ASPARAGUS, HOUSE WHIPPED POTATOES 17
	CHICKEN PARMESAN BABY MOZZARELLA, TOASTED RICOTTA GNOCCHI, RED SAUCE 15 / 19
	GRILLED SHORT RIBS BLACKBERRY MINT BARBECUE, WARM POTATO & PEPPER SALAD 24
	VEAL & SHRIMP PICCATA EGG LINGUINE, LEMON BUTTER SAUCE 23

Sicily!

Three Course Prix Fixe 35

“To have seen Italy without having seen Sicily
is to not have seen Italy at all,
for Sicily is the clue to everything”
—Goethe

**The small, autonomous state of Sicily is
one of the most recognizable parts of Italy.
Reflecting the perfect climate of
this Mediterranean island, the cuisine
is warm, bright and flavorful.
Enjoy Delmonico's homage to Sicily!**

<u>SALAD</u>	PROSCIUTTO SALAD BABY ARUGULA, CANTALOUPE, AGED BALSAMIC 6
<u>MAIN</u>	ONE POUND BONE-IN STRIP SUMMER BEAN SALAD, SPICY PEPPERNADE 34 OR ALMOND WALLEYE TOMATO & HERB BASMATI RICE, BROCCOLI, ROASTED GARLIC BEURRE BLANC 24
<u>DESSERT</u>	CHOCOLATE MOUSSE, ESPRESSO INFUSED WHIPPED CREAM 5

House Entrees

DELMONICO'S FAVORITES	CHAMPAGNE SURF & TURF PETITE FILET MIGNON WITH BRANDY DEMI-GLACE, COLDWATER LOBSTER TAIL, CHAMPAGNE BEURRE BLANC, GARLIC MASHED POTATOES, ASPARAGUS 29
	WILD PACIFIC HALIBUT GRILLED PINEAPPLE CHUTNEY, LOBSTER BASMATI RICE 25
	SHRIMP & SCALLOP SAUTÉ JUMBO SHRIMP & SEA SCALLOPS, WILD MUSHROOM RISOTTO, CRISPY ARTICHOKE, WHITE WINE SAUCE 24
	CEDAR-PLANKED SALMON OVEN-ROASTED, LEMON-HERB BUTTER, ROASTED GARLIC MASHERS, ASPARAGUS 21
	TWIN LOBSTER TAILS BROILED COLDWATER TAILS, CHAMPAGNE BUTTER, WHIPPED POTATOES, ASPARAGUS 32
	STEAK CHRISTOPHER - A CABIN CLUB FAVORITE SINCE 1991 GRILLED Tournedos Crowned with Shrimp, Asparagus, Béarnaise and Garlic Mashers 25
	ROASTED GARLIC & MUSHROOM STRIP STEAK 14 OZ. STRIP, CARAMELIZED ONION & GRUYÈRE POTATO GRATIN, MARINATED GREEN BEANS, VEAL DEMI 31

**THERE IS AN AN INCREASED DANGER OF FOOD-BORNE ILLNESS
WHEN CONSUMING RAW OR UNDER-COOKED MEATS & SEAFOOD PRODUCTS.**