

Delmonico's

STEAKHOUSE

The Lunch Trio THREE PETITE-SIZED COURSES, ONE PLATE, SERVED PRONTO \$10

<i>Cup of Soup</i>	<i>Sandwich</i>	<i>Salad</i>
DU JOUR	DU JOUR	HOUSE
WEDDING SOUP	CRAB CAKE	CLASSIC CAESAR
LOBSTER BISQUE (ADD 2)	MINI BURGER	ICEBERG WEDGE

Starters

- CRISPY CALAMARI
SWEET PEPPERS, PECORINO ROMANO, BASIL-PESTO 9
- SHRIMP COCKTAIL
HOUSE COCKTAIL SAUCE 10
- BOCCE BALLS
BOURSIN CHEESE, CHERRY PEPPERS, FLASH FRIED 7
- MARGHERITA POMODORO FLATBREAD
TRUFFLE BUTTER, MOZZARELLA, TOMATO, BASIL 9
- LOBSTER BISQUE 5 / 7
- WEDDING SOUP
ORZO, VEAL MEATBALLS 4 / 5
- VIDALIA ONION SOUP
BOURBON, GARLIC CROUSTADE, SWISS, PARMESAN 6

Salads

- ICEBERG WEDGE
PANCETTA, RED ONION, EGG, CREAMY GORGONZOLA 5
- CLASSIC CAESAR
BABY ROMAINE, CIABATTA, WHITE ANCHOVIES, PARMESAN 5
- ADD GRILLED CHICKEN 9
- ADD BLACKENED BLEU CAJUN TENDERLOIN 14
- SPICY SICILIAN SALMON
MESCLUN, ROASTED PEPPERS, TOMATO VINAIGRETTE 14
- GRILLED CHICKEN CHOP
FETA, ALMONDS, OLIVES, ROASTED LEMON VINAIGRETTE 12

Steaks

- DELMONICO'S BEEF IS AGED A MINIMUM OF 21 DAYS FOR UNCOMPROMISING TENDERNESS AND FLAVOR.
- STEAKS ARE ACCOMPANIED WITH A BALSAMIC GLAZED CUBANELLA PEPPER AND A CRISPY ONION RING
- 14 OZ. USDA PRIME DELMONICO 34
- 12 OZ. USDA PRIME RIBEYE 27
- 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

Sandwiches

- ALL SANDWICHES SERVED WITH AN ITALIAN LUNCH SALAD
- BLACKENED HALIBUT
CREOLE SPICES, RÉMOULADE 14
- CHICKEN PARMESAN
MOZZARELLA, TOMATO RELISH, BASIL, BLUSH SAUCE, CIABATTA 9
- THE UNCOMPLICATED
BLACK ANGUS BURGER, GRILLED ROLL 8
- BACON CHEDDAR BURGER
APPLEWOOD SMOKED BACON, TILLAMOOK CHEDDAR 9
- BALSAMIC FLANK STEAK
CARAMELIZED ONIONS, MUSHROOMS, PEPPERS, SWISS 12
- SIDE OF PARMESAN STEAK FRIES
ROASTED GARLIC BASIL KETCHUP 4

House Specialties

- VEAL-STUFFED CUBANELLA PEPPERS
BLACK OLIVE MASHERS, MARINARA 10
- SPAGHETTI & MEATBALLS
HOUSE MADE VEAL MEATBALLS, TOMATO BASIL BLUSH SAUCE 10
- VEAL & SHRIMP PICCATA
MILK-FED VEAL, BLACK TIGER SHRIMP, EGG LINGUINE,
LEMON BUTTER SAUCE 13
- CHICKEN MARSALA
WILD MUSHROOMS, ASPARAGUS, HOUSE WHIPPED POTATOES 12
- TWIN BLUE CRAB CAKES
SPINACH, OLD BAY FRIES 14
- WILD PACIFIC HALIBUT
GRILLED PINEAPPLE CHUTNEY, LOBSTER BASMATI RICE 15
- SHRIMP & SCALLOP SAUTÉ
WILD MUSHROOM RISOTTO, CRISPY ARTICHOKEs,
WHITE WINE & HERB SAUCE 15
- CEDAR PLANKED SALMON
OVEN-ROASTED, LEMON-HERB BUTTER,
ROASTED GARLIC MASHERS, ASPARAGUS 13
- SMOTHERED CHOPPED STEAK
BLACK ANGUS, ROASTED RED PEPPERS, MUSHROOM & ONIONS,
GARLIC MASHERS 12
- TENDERLOIN OSCAR
GRILLED FILET, BLUE LUMP CRAB, ASPARAGUS, BEARNAISE,
HOUSE WHIPPED POTATOES 17

STEVE ORRIS - GENERAL MANAGER

SCOTT BAMBIC - EXECUTIVE CHEF

GUESTS WITH FOOD ALLERGIES, PLEASE ALERT YOUR SERVER.
THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW OR UNDER-COOKED MEATS & SEAFOOD PRODUCTS.

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