

# Appetizers

- BLUE POINT OYSTERS\* MIGNONETTE, COCKTAIL SAUCE..... 18
- WILD GULF SHRIMP COCKTAIL BLOODY MARY COCKTAIL SAUCE..... 17
- LOBSTER & SHRIMP SALAD LEMON CAPER DRESSING, TOAST POINTS..... 19
- SEARED SCALLOPS\* BUTTERNUT SQUASH PUREÉ, CRISPY PANCETTA, CHIVE OIL .....22
- CALAMARI FRITI GARLIC BUTTERMILK MARINADE, LIGHTLY BREADED, BLUSH SAUCE ..... 17
- VEAL ARANCINI SHAVED PARMESAN, ARUGULA, ROMESCO SAUCE..... 13
- SPICY STUFFED PEPPERS VEAL, SAUSAGE & ARTICHOKE STUFFING, MOZZARELLA, RED SAUCE.....15
- DELMONICO’S MEATBALLS PARMESAN, HERB RICOTTA, POLENTA, RED SAUCE..... 14



CHILLED SEAFOOD TOWER\*

LOBSTER & SHRIMP SALAD, OYSTERS,  
SHRIMP, ALASKAN KING CRAB LEGS

85 / 155



# Soups and Salads

- LOBSTER BISQUE .....12  
CHOPPED MAINE LOBSTER, CRÉME FRAÎCHE
- ITALIAN WEDDING SOUP .....9  
VEAL MEATBALLS, ESCAROLE, ORZO
- DELMONICO’S SALAD .....10  
ONION, TOMATO, CUCUMBER, PARMESAN, TUSCAN HERB DRESSING
- ICEBERG WEDGE .....13  
APPLEWOOD SMOKED BACON, RED ONION, TOMATO, EGG, GORGONZOLA DRESSING
- CLASSIC CAESAR .....12  
BABY ROMAINE, CIABATTA CROUTONS, WHITE ANCHOVIES, PARMESAN

# Sides to Share

- GNOCCHI WILD MUSHROOMS, SWEET PEAS, GRAPE TOMATOES, BROWN BUTTER ..... 12
- EGGPLANT PARMESAN MOZZARELLA, RED SAUCE, PARMESAN ..... 12
- GARLIC BRAISED BROCCOLINI EXTRA VIRGIN OLIVE OIL, RED CHILIES..... 10
- SAUTÉED WILD MUSHROOMS SHERRY, SHALLOTS, THYME ..... 12
- ROASTED BRUSSELS SPROUTS BACON-ONION JAM, PARMESAN ..... 10
- BRAISED KALE & TUSCAN WHITE BEANS CRISPY PANCETTA, TRUFFLE OIL..... 12
- STEAMED ASPARAGUS SAUCE BÉARNAISE .....9

MAINE LOBSTER RISOTTO CHOPPED MAINE LOBSTER, LOBSTER CREAM CHIVES.....16

# House Specialties

GULF OF MAINE SALMON* .....	29
NEW POTATOES, SWEET CORN, GREEN BEANS, ROASTED TOMATOES, DIJON VINAIGRETTE	
CHILEAN SEA BASS .....	49
BRAISED KALE, TUSCAN WHITE BEANS, PUTTANESCA JAM	
SHRIMP & SCALLOPS* .....	42
NEW BEDFORD SCALLOPS, GULF SHRIMP, MAINE LOBSTER RISOTTO, HARICOT VERT	
TWIN MAINE LOBSTER TAILS .....	59
GARLIC MASHED POTATOES, ASPARAGUS, LEMON BUTTER	
SPAGHETTI & MEATBALLS .....	24
VEAL MEATBALLS, PARMESAN REGGIANO, DELMONICO'S RED SAUCE	
WILD BOAR BOLOGNESE .....	28
SLOW COOKED BOAR RAGOUT, FRESH RIGATONI PASTA, PECORINO ROMANO	
CHICKEN MARSALA .....	27
MARSALA REDUCTION, MUSHROOMS, GREEN BEANS, GARLIC MASHED POTATOES	
COLORADO LAMB LOIN .....	39
BUTTERNUT SQUASH, BRAISED BROCCOLINI, ROSEMARY GARLIC DEMI GLACE	
STEAK CHRISTOPHER* .....	44
TENDERLOIN MEDALLIONS, GULF SHRIMP, ASPARAGUS, GARLIC MASHERS, BÉARNAISE*	
FILET OSCAR* .....	58
FILET MIGNON, MARYLAND LUMP CRAB, FINGERLING POTATOES, ASPARAGUS, BÉARNAISE*	
CHAMPAGNE SURF & TURF* .....	68
FILET MIGNON, MAINE LOBSTER TAIL, GARLIC MASHED POTATOES, ASPARAGUS	



## Hand-Cut Steaks\*



USDA PRIME RIBEYE 20 oz .....	75	DELMONICO RIBEYE 16 oz.....	59
USDA PRIME NEW YORK STRIP 16 oz.....	65	NEW YORK STRIP STEAK 12 oz.....	42
USDA PRIME CENTER CUT SIRLOIN 10 oz.....	32	FILET MIGNON 8 OR 10 oz.....	52 / 62

CHOOSE ONE COMPLIMENTARY SIDE DISH

SPAGHETTI & RED SAUCE    SAUTÉED GREEN BEANS    GARLIC MASHED POTATOES

SIGNATURE PRESENTATIONS

OSCAR STYLE.....	14	CHRISTOPHER STYLE.....	9
MARYLAND CRAB, ASPARAGUS, BÉARNAISE*		GULF SHRIMP, ASPARAGUS, BÉARNAISE*	
AU POIVRE STYLE.....	7	BLACK & BLUE STYLE .....	7
PEPPERCORN CRUSTED, BRANDY CREAM		CREOLE SPICE RUB, MELTED BLUE CHEESE	
MUSHROOM & ONION SMOTHERED.....	7	TRUFFLE BUTTER.....	6
ADD 6 oz. MAINE LOBSTER TAIL.....	24	ADD 1/2 POUND JUMBO KING CRAB.....	MKT

- we do not guarantee the quality of steaks ordered well done -