

# Appetizers

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| <p>BLUE POINT OYSTERS*<br/>MIGNONETTE, COCKTAIL SAUCE<br/>16</p> <p>DIVER SCALLOPS*<br/>SQUASH, SPINACH, PANCETTA, BURGUNDY REDUCTION<br/>18</p> <p>FRIED CALAMARI<br/>FRIED ONIONS &amp; PEPPERS, LEMON AIOLI<br/>14</p> <p>MARYLAND CRAB CAKE<br/>TOMATO, CORN &amp; ARUGULA, CALABRIAN CORN AIOLI<br/>17</p> <p>CHILLED SEAFOOD TOWER*<br/>LOBSTER &amp; SHRIMP SALAD, OYSTERS,<br/>SHRIMP, ALASKAN KING CRAB LEGS<br/>65/110</p> | <p>WILD GULF SHRIMP COCKTAIL<br/>BLOODY MARY COCKTAIL SAUCE<br/>15</p> <p>SPICY STUFFED PEPPERS<br/>VEAL SAUSAGE, RED SAUCE<br/>13</p> <p>STROMBOLI SPRING ROLLS<br/>ARRABBIATA SAUCE<br/>9</p> <p>VEAL MEATBALLS<br/>POLENTA, PARMESAN, RICOTTA, RED SAUCE<br/>11</p> <p>MEAT &amp; CHEESE PLATTER<br/>TODAY'S SELECTION OF ITALIAN MEATS,<br/>CHEESES AND ACCOUTREMENTS<br/>18</p> |
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# Soups and Salads

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| <p>AWARD-WINNING LOBSTER BISQUE<br/>10</p> <p>DELMONICO'S SALAD<br/>ONION, TOMATO, CUCUMBER, PARMESAN,<br/>TUSCAN HERB DRESSING<br/>8</p> | <p>ITALIAN WEDDING SOUP<br/>8</p> <p>ICEBERG WEDGE<br/>APPLEWOOD SMOKED BACON, RED ONION,<br/>TOMATO, EGG, THOUSAND ISLAND<br/>10</p> |
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- CLASSIC CAESAR  
 BABY ROMAINE, CIABATTA CROUTONS,  
 WHITE ANCHOVIES, PARMESAN  
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## Prix Fixe \$39

**STARTERS**  
SELECT ONE

DELMONICO'S SALAD  
ONION, TOMATO, CUCUMBER,  
PARMESAN, TUSCAN HERB DRESSING

ITALIAN WEDDING SOUP  
DELMONICO'S FAMOUS  
WITH ORZO, VEAL MEATBALLS

**ENTRÉE**  
SELECT ONE

GULF OF MAINE SALMON  
BUTTERNUT SQUASH RISOTTO,  
BRUSSELS SPROUTS,  
BURGUNDY CITRUS REDUCTION

STEAK ABRUZZO  
FILET MEDALLIONS, MUSHROOMS,  
GARLIC MASHED POTATOES,  
MARSALA DEMI GLACE

VEAL AND SHRIMP PICCATA  
VEAL SCALLOPINI, GULF SHRIMP  
LINGUINE, LEMON-CAPER  
BUTTER SAUCE

**DESSERT**  
SELECT ONE

NEW YORK STYLE CHEESE CAKE

MITCHELL'S ICE CREAM

**\$10 off on Sundays**

STEVE FELDPUSCH - GENERAL MANAGER

SEAN McMONAGLE - EXECUTIVE CHEF



# Premium Hand Cut Steaks\*



U.S.D.A. PRIME BONE-IN RIBEYE 18oz..56	CENTER CUT FILET MIGNON 7 oz..... 39
U.S.D.A. PRIME SIRLOIN 10 oz..... 29	THICK CUT FILET MIGNON 10 oz..... 48
U.S.D.A. PRIME STRIP 14 oz..... 52	NEW YORK STRIP STEAK 12 oz..... 39
DELMONICO RIBEYE 16 oz.....49	

### CHOOSE ONE COMPLIMENTARY SIDE DISH

- SPAGHETTI & RED SAUCE   - SEASONAL VEGETABLES   - ROASTED GARLIC MASHERS

### SIGNATURE PRESENTATIONS

OSCAR STYLE 12 JUMBO LUMP CRAB, ASPARAGUS, BÉARNAISE*	CHRISTOPHER STYLE 9 GULF SHRIMP, ASPARAGUS, BÉARNAISE*
MUSHROOM & ONION SMOTHERED 6	BLACKENED WITH BLUE CHEESE 6
ADD 6 OZ. MAINE LOBSTER TAIL 22	ADD 1/2 POUND JUMBO KING CRAB 28

## House Specialties

GULF OF MAINE SALMON* BUTTERNUT SQUASH RISOTTO, BRUSSELS SPROUTS, BURGUNDY CITRUS REDUCTION 28	STEAK CHRISTOPHER* FILET MEDALLIONS, GULF SHRIMP, ASPARAGUS, BÉARNAISE* & GARLIC MASHER POTATOES 36
SEARED SCALLOPS* CREAMY POLENTA, BROCCOLINI, TOMATOES, SALSA VERDE, BALSAMIC REDUCTION 38	LAMB RIB CHOPS* SWEET POTATO, CORN, PANCETTA, ESCAROLE, RED WINE DEMI GLACE 39
LOBSTER CARBONARA MAINE LOBSTER TAIL, PANCETTA, PEAS, BLACK PEPPER CREAM, LINGUINE 37	CHICKEN PARMESAN PARMESAN REGGIANO, SPAGHETTI, DELMONICO'S RED SAUCE 24
VEAL & SHRIMP PICCATA VEAL SCALLOPINI, GULF SHRIMP LINGUINE, LEMON-CAPER BUTTER SAUCE 28	CHICKEN MARSALA MARSALA REDUCTION WITH MUSHROOMS, ASPARAGUS, HOUSE WHIPPED POTATOES 22
SPAGHETTI & MEATBALLS VEAL MEATBALLS, PARMESAN REGGIANO, DELMONICO'S RED SAUCE 19	FIVE MEAT BOLOGNESE SHORT RIB, PANCETTA, VEAL, PORK, BEEF, PAPPARDELLE, RICOTTA, PECORINO 25
SURF & TURF*	
MASHED POTATOES, ASPARAGUS, CHAMPAGNE BUTTER SAUCE	
CLASSIC* 7 OZ. FILET & 6 OZ. LOBSTER TAIL 55	PETITE* TENDERLOIN MEDALLION & PETITE TAIL 39

## Sides to Share

SWEET POTATO HASH ESCAROLE, CORN, PANCETTA	WILD MUSHROOMS CREAMY POLENTA, TRUFFLE OIL
ROASTED BROCCOLINI GARLIC, LEMON, CALABRIAN CHILIES	ROASTED BRUSSELS SPROUTS GARLIC, ONION, BACON, PARMESAN
STEAMED JUMBO ASPARAGUS SAUCE BÉARNAISE*	GLAZED HEIRLOOM CARROTS SHALLOT, HERBS, BALSAMIC GLAZE

8 ea.

MAINE LOBSTER RISOTTO SWEET PEAS, LOBSTER CREAM 10	TRUFFLE MAC & CHEESE MUSHROOMS, PECORINO ROMANO, PARMESAN 10
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\*THERE IS AN AN INCREASED DANGER OF FOODBORNE ILLNESS  
WHEN CONSUMING RAW OR UNDER-COOKED MEATS & SEAFOOD PRODUCTS