

## Del Frisco's Double Eagle Steak House - Las Vegas Menu

- DINNER

---

- BAR

---

Market

### Shellfish Plateau

Chilled Alaskan king crab legs, iced jumbo shrimp, fresh oysters on the half shell, chilled crab claws, & traditional garnishes

### APPETIZERS

Shrimp Cocktail	\$19.00
Shrimp Remoulade	\$19.00
Marinated Shrimp	\$19.00
Crab Cake Cajun lobster sauce	\$19.50
Fried Oysters	\$16.50
Oysters on the Half Shell	\$18.50
Onion Rings	\$12.00
Fried Calamari Shanghai style	\$17.50
Steak Tartare	\$16.50
Tuna Tartare	\$16.50

## SALADS

Del's Salad	\$10.00
Classic Caesar	\$11.00
Blue Cheese Lettuce Wedge	\$11.00
Beefsteak Tomatoes & Sliced Onions	\$12.00

## SOUPS

Smoked Chicken & Andouille Gumbo	\$11.00
Seafood Soup	\$11.00

## STEAK & CHOPS

Filet Mignon Quantity 8 oz.	
\$39.5	
12 oz.	
\$47	
Prime Ribeye 16 oz.	\$48.00
Bone-in Prime Ribeye 22 oz.	\$56.00
Prime Strip 16 oz.	\$49.00
Prime Porterhouse 24 oz.	\$59.50
	\$47.00

Lamb

2 double cut 8 oz. Chops

\$45.00

Veal Porterhouse

16 oz.

\$42.00

Osso Buco Roasted Veal Shank

\$66.00

Double Eagle Bone-in Prime Strip

26 oz.

SEAFOOD

Salmon

Tchoupitoulas sauce

\$35.00

Shrimp Scampi

Fresh linguine pasta, garlic, lemon & white wine

\$36.00

Jumbo Fried Shrimp

Panko breaded

\$36.00

Sesame Seared Tuna

Soy ginger glaze & wasabi cream

\$39.00

Crab Cakes

Cajun lobster sauce

\$38.00

LOBSTER

Broiled Lobster Tail

Carved tableside & served with drawn butter & lemon. Please ask your server for price & sizes available

## LAGNIAPPE

Filet Medallions Chateau potatoes & red wine demi glace	\$35.00
Prime Ribeye 12 oz. With chateau potatoes	\$38.00
Pan Roasted Chicken Breast Lemon rice & provencal sauce	\$29.50

## SIDE DISHES

Spinach Supreme	\$12.50
Sauteed Mushrooms	\$11.50
Asparagus	\$13.00
Maque Choux Corn	\$12.50
Sauteed Onions	\$8.00
Onion Rings	\$13.00
Lobster Macaroni & Cheese	\$17.00
Baked Potato	\$10.00
Chateau Potatoes	\$11.50
Skillet Potatoes & Onions	\$12.50
Potatoes Au Gratin	\$13.00

## THE PERFECT START

Nicolas Feuillatte Cuvee gastronomie brut, epernay	\$19.00
Veuve Clicquot NV yellow label brut, champagne	\$27.00
Roederer Estate Brut NV, Anderson Valley	\$14.00

## SIGNATURE DRINKS

The VIP Svedka clementine vodka infused with fresh hawaiian pineapple	\$14.00
Pomegranate Martini 360 vodka, pama pomegranate liquor, splash of cranberry	\$15.00
The Magartini Avion silver tequila, cointreau, house-made sweet & sour, fresh juices, sea salt rim	\$15.00
A Breath of Fresh Pear Grey goose le poire vodka, cointreau, white cranberry juice, fresh lime juice	\$15.50
The Professional Martini Belvedere vodka with your choice of blue cheese-stuffed or pimento-stuffed olives	\$15.50
Blackberry Ginger Cocktail Woodford reserve bourbon, fresh blackberries, fresh lemon juice, mint, splash of ginger beer	\$15.00
Del's Manhattan Maker's mark bourbon, dolin rouge sweet vermouth, bitters, luxardo cherry	\$14.00
Old Fashioned Knob creek bourbon, muddled cherry, orange, sugar & bitters	\$14.50
The Original Sazerac Hennessey VS, peychaud's bitters & simple syrup served in a lucid rolled glass	\$14.00