



DOUBLE EAGLE STEAKHOUSE

RESTAURANT WEEK

APRIL 11 - 18, 2021 | 60 *Per Person*

STARTERS

Choose One

CLASSIC CAESAR

Crisp Romaine Leaves, Shaved
Parmesan, Texas Croutons &
Caesar Dressing

SEASONAL SALAD

Cherry Tomatoes, Blue Cheese
Crumbles, Croutons, Shaved Red
Onions & Balsamic Vinaigrette

LOBSTER BISQUE

Poached Lobster,
Crema & Sherry

ENTRÉES

Choose One

FILET MIGNON* ^{GF} 8 oz.

Château Mashed Potatoes

DEL'S JUMBO LUMP CRAB CAKES*

Cajun-Lobster Cream Sauce, Thin Green Beans

PAN ROASTED SALMON* ^{GF}

Bay of Fundy Salmon, Shaved Broccoli and Kale Slaw,
Caper Herb Sauce, Blistered Tomatoes

FILET MEDALLION DUO*

Mushroom Bordelaise & Béarnaise,
Château Mashed Potatoes & Thin Green Beans

ENTRÉE UPGRADES

Served with Château Mashed Potatoes

FILET MIGNON* ^{GF} 12 oz.

5

PRIME STRIP* ^{GF} 16 oz.

15

PRIME RIBEYE* ^{GF} 16 oz.

15

45 DAY DRY-AGED PRIME RIBEYE* ^{GF} 16 oz.

25

45 DAY DRY-AGED PRIME STRIP* ^{GF} 16 oz.

25

DESSERTS

Choose One

CHEESECAKE †

Strawberry Sauce, Pecan Crust

BELGIAN CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge

FEATURED BEVERAGES

	Glass	Bottle
THE VIP <i>SVEDKA</i> Clementine Pineapple	18	-
ZONIN Castello del Poggio, Moscato d'Asti, Piedmont, Italy	14	54
CHALK HILL Chardonnay, Russian River, CA	16	62
DEL FRISCO'S Lot 1981, Reserve, Cabernet Sauvignon, Napa, CA	20	78

Tax & gratuity not included.

*These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Menu items and prices subject to change.

† Contains nuts ^{GF} Gluten-Free