



DOUBLE EAGLE STEAKHOUSE

SAN DIEGO RESTAURANT WEEK

SEPT. 26 - OCT. 3 | 60 *Per Person*

STARTERS

Choose One

CLASSIC CAESAR

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

BLUE CHEESE WEDGE SALAD

Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing

SEASONAL SALAD

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

ENTRÉES

Choose One

ROASTED CHICKEN ^{GF}

Arugula, Heirloom Tomato Vinaigrette, Black Garlic-Olive Tapenade

FILET MEDALLION DUO*

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

NORTH ATLANTIC SALMON* ^{GF}

Shaved Broccoli and Kale Slaw, Caper Herb Sauce, Blistered Tomatoes

FILET MIGNON ^{GF} 6 oz.

Château Mashed Potatoes

ENTRÉE UPGRADES

Served with Château Mashed Potatoes

FILET MIGNON* ^{GF} 8 oz.
15

FILET MIGNON* ^{GF} 12 oz.
21

PRIME STRIP* ^{GF} 16 oz.
25

PRIME RIBEYE* ^{GF} 16 oz.
25

ENTRÉE ENHANCEMENTS

LOBSTER TAIL ^{GF} 4 oz.
23

BLUE CHEESE TOPPING
5

WILD MUSHROOM BORDELAISE 7

DESSERTS

Choose One

CHEESECAKE †

Strawberry Sauce, Pecan Crust

BELGIAN CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge

FEATURED BEVERAGES

THE VIP New Amsterdam Orange Vodka Pineapple	\$19
ROSÉ, Chateau Minuty, "M", Cotes de Provence, France	\$16
CHARDONNAY, Chalk Hill, Russian River, California	\$16
MALBEC, DFG, Mendoza, Argentina	\$15
CABERNET SAUVIGNON, Del Frisco's "Lot 1981", Reserve by Duckhorn, Napa, California	\$20

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