



DOUBLE EAGLE STEAKHOUSE

RESTAURANT WEEK

SEPT 25 - OCT 2 | 60 *Per Person*

STARTERS

Choose One

CLASSIC CAESAR

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

TUNA CRUDO

Sauce Ravigote, Fine Herbs, Citrus,
Olives, Fennel, Celery

OYSTERS BROILED† ^{GF}

Almond Herb Butter, Grilled Lemon

DYNAMITE SHRIMP

Crispy Popcorn Shrimp, Sweet and
Spicy Thai Chili Mayo, Cilantro, Lime

WAGYU MEATBALLS

Tomato Fondue, Shaved Manchego
Cheese, Red Fresno Chile, Fresh Basil

HEIRLOOM TOMATO

& BURRATA SALAD† ^{GF}

ENTRÉES

Choose One

PAN ROASTED SALMON* ^{GF}

Red Grape & Castelvetrano Olive Relish, Pine Nuts, Arugula,
Brown Butter Farro

ROASTED CHICKEN

Rum Brined Boneless Half Chicken, Crispy Skin,
Peruvian Aji Verde, Lemon Lime Greek Potatoes

BIG EYE TUNA

Tatsol, Pea Tendrils, Edamame,
Watermelon Radish, White Miso

FILET MIGNON* ^{GF} 6 oz.

Château Mashed Potatoes

ENTRÉE UPGRADES

Served with Château Mashed Potatoes

PRIME STRIP* ^{GF} 12 oz.

25

ENTRÉE ENHANCEMENTS

LOBSTER TAIL ^{GF} 4 oz.

24

BLUE CHEESE FONDUE

11

WILD MUSHROOM

BORDELAISE 4

DESSERTS

Choose One

BELGIAN CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge

BUTTER CAKE†

Butter Pecan Ice Cream, Fresh Whipped
Cream & Caramel Sauce

COFFEE TOFFEE BREAD PUDDING

Sticky Toffee Sauce

FEATURED BEVERAGES

THE VIP New Amsterdam Orange Vodka Pineapple	17
ROSÉ, Chateau Minuty, "M", Cotes de Provence, France	16
CHARDONNAY, Ellery Allyn, "The Nantucket," Russian River Valley, California	16
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