



DOUBLE EAGLE STEAKHOUSE

RESTAURANT WEEK

SEPTEMBER 24 - OCTOBER 1 | 60 Per Person

STARTERS

Choose One

LOBSTER BISQUE CUP
Crème Fraiche, Chives

CLASSIC CAESAR
Crisp Romaine Leaves, Shaved
Parmesan, Croutons, Caesar Dressing

BLUE CHEESE LETTUCE WEDGE ^{GS}
Iceberg, Cherry Tomatoes, Crisp
Bacon, Danish Blue Cheese Dressing

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

SHRIMP COCKTAIL ^{GS}
Cocktail Sauce, Spicy Miso Mustard Sauce
\$8 Upgrade

DYNAMITE SHRIMP
Sweet & Spicy Thai Chili Mayo

ENTRÉES

Choose One

PAN ROASTED SALMON* ^{GS}
Santorini Beans, Lemon & White Wine Butter, Tomatoes

ROASTED JIDORI HALF CHICKEN ^{GS}
Porcini Mushroom, Black Garlic, Grilled Lemon

SESAME CRUSTED AHI TUNA* ^{GS}
Daikon Radish Salad, Wasabi Emulsion

FILET MIGNON* 6 oz. ^{GS}
Served with Chateau Mashed Potatoes and Green Beans
Upgrade to 8 oz. \$10 | Upgrade to 12 oz. \$20
Upgrade to 16 oz. Prime New York Strip* ^{GS} \$25
Upgrade to 16 oz. Prime Ribeye* ^{GS} \$25

ROASTED CAULIFLOWER STEAK ^{GS V}
Roasted Mushrooms, Asparagus, Chimichurri

ENTRÉE ENHANCEMENTS

PETITE COLD WATER
LOBSTER TAIL 4 oz. ^{GS} 25

GORGONZOLA FONDUE ^{GS V}
11

ROASTED WILD
MUSHROOMS ^{GS} 7

TRUFFLE BUTTER ^{GS V} 10

OSCAR STYLE ^{GS} 21

SIGNATURE SIDES

LOBSTER MAC & CHEESE
26

TRUFFLE TWICE BAKED ^{GS}
Parmesan, Black Pepper,
Fresh Shaved Black Truffles 18

POTATOES AU GRATIN
Smoked Bacon, White Cheddar,
Leeks 16

DESSERTS

Choose One

CHOCOLATE MOUSSE
Salted Caramel Chocolate Fudge &
Miniature Chocolate Cookies

STRAWBERRY HIBISCUS CHEESECAKE
Raspberry Hibiscus Glaze, Fresh Strawberries,
Strawberry Whipped Cream

BUTTER CAKE †
Butter Pecan Ice Cream, Fresh Whipped Cream
& Caramel Sauce

FEATURED BEVERAGES

THE VIP 360 Mandarin Orange Vodka Pineapple	17
HAZELNUT ESPRESSO MARTINI Ketel One Vodka, Caffè Borghetti, Hazelnut, Fresh Espresso	18
CHARDONNAY, Kumeu River, Kumeu Village, Auckland, New Zealand	16
CABERNET SAUVIGNON, Del Frisco's "Lot 1981", Napa, California	20

BODYGUARD BY DAOU, Paso Robles, California, Red Blend	BTL 95
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Restaurant Week menu available Monday - Friday only. 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 ^{GS} Gluten Sensitive ^V Vegetarian