



DOUBLE EAGLE STEAKHOUSE

SAN DIEGO RESTAURANT WEEK

MARCH 3 - 10 | \$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

Iceberg, Cherry Tomatoes, Crisp Bacon,
Danish Blue Cheese Dressing

SHRIMP COCKTAIL

Cocktail Sauce, Spicy Miso Mustard Sauce
\$10 Upgrade

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce
\$10 Upgrade

ENTRÉES

Choose One

PAN ROASTED SALMON*

Santorini Beans, Crispy Olives,
Lemon, Roasted Tomatoes

SESAME CRUSTED AHI TUNA*

Daikon Radish Salad,
Wasabi Emulsion

ROASTED HALF JIDORI CHICKEN

Porcini Mushroom, Black Garlic,
Grilled Lemon

FILET MIGNON* 8 OZ.

Upgrade to 12 oz. \$10

PRIME NEW YORK STRIP* 16 OZ.

\$25 Upgrade

PRIME RIBEYE* 16 OZ.

\$25 Upgrade

ENTRÉE ENHANCEMENTS

PETITE COLD WATER LOBSTER TAIL 4 OZ. 25

ROASTED WILD MUSHROOMS 7

GORGONZOLA FONDUE 11

TRUFFLE BUTTER 10

OSCAR STYLE 21

SIGNATURE SIDES

LOBSTER MAC & CHEESE 26

TRUFFLE TWICE BAKED 18

Parmesan, Black Pepper,
Fresh Shaved Black Truffles

WHIPPED POTATOES 15

DESSERTS

Choose One

CHOCOLATE MOUSSE

Salted Caramel Chocolate Fudge
& Miniature Chocolate Cookies

BUTTER CAKE

Vanilla Ice Cream,
Fresh Whipped Cream
& Caramel Sauce

STRAWBERRY HIBISCUS CHEESECAKE

Raspberry Hibiscus Sauce,
Fresh Strawberries,
Strawberry Whipped Cream

FEATURED BEVERAGES

THE VIP 360 Mandarin Orange Vodka | Pineapple

17

CHARDONNAY, Kumeu River, Kumeu Village, Auckland, New Zealand

16

CABERNET SAUVIGNON, Del Frisco's "Lot 1981", Napa, California

20

FAUST, Napa Valley, California, Cabernet Sauvignon

BTL | 125

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.