

FOOD TO FIGHT OVER

CHEESESTEAK EGGROLLS Sweet & Spicy Chili Sauce, Honey Mustard 11

PIMENTO CHEESE FRITTERS Chipotle Ranch Sauce 9

LOLLIPOP CHICKEN WINGS Buffalo Style, Avocado Ranch Dressing 12

AHI TACOS* Tuna Tartare, Avocado, Spicy Citrus Mayo 13

CHILLED VIRGINIA OYSTERS Cherrystone Aqua Farms Oysters served on Ice, Cocktail & Mignonette Sauces 14

JUMBO LUMP CRABCAKE Cajun Lobster Sauce 16

ASIAN CHICKEN DUMPLINGS Sesame Ponzu Sauce 11

BLACK-EYED PEA HUMMUS Pickled Vegetables, Flatbread Crisps 9

DEVILED EGGS Truffle-Chive Vinaigrette 7

ROASTED TOMATO BISQUE Pesto Croutons, Crème Fraîche 8

FLATBREADS

ROASTED TOMATO Fresh Mozzarella, Basil 12

PESTO CHICKEN Mozzarella, Roma Tomatoes, Parmesan, Blue Cheese 14

WILD MUSHROOM Fontina Cheese, Caramelized Onions, Baby Arugula 12

BLUE CRAB Creamed leeks, Provolone, Shaved Fennel Salad 15

RUFFAGE

THE GRILLE SALAD Crisp Mixed Greens, Tomato, Carrot, Bacon, Vinaigrette 6

ICEBERG LETTUCE WEDGE Bacon, Tomato, Blue Cheese Dressing 7

KNIFE & FORK CAESAR Romaine, Parmesan, Garlic Croutons, Anchovy, Garlic Dressing 8

HEIRLOOM TOMATO & BURRATA Balsamic Vinegar, Basil Oil, Micro Greens 14

BIG GREENS

SEARED ASIAN TUNA SALAD* Shaved Napa Cabbage, Arugula, Mango, Chilled Noodles, Toasted Almonds, Tomato, Avocado, Ginger-Sesame Dressing 16

STEAKHOUSE SALAD* Broiled Prime Strip Steak, Deviled Egg, Crunchy Cress, Avocado, Bacon, Parmesan, Blue Cheese, Lemon-Horseradish Dressing 16

CHICKEN CAESAR SALAD Romaine Leaves, Parmesan, Garlic Croutons, Anchovy-Garlic Dressing 14

MUST HAVES

All of our chicken is sourced from Bell & Evans All Natural Farms.

*Cooked to order. Consuming raw or under-cooked meats may increase your risk of food borne illness, especially if you have certain medical conditions. *Before placing your order, please inform your server if anyone in your party has a food allergy.* 062112

TWO-FISTED EATS

FARMHOUSE GRILLED CHEESE & ROASTED TOMATO BISQUE Aged Cheddar, Gruyère, Mornay Sauce 14

THE GRILLE PRIME CHEESEBURGER* Double Patties, Lettuce, Tomato, Sloppy Sauce, Frites, Pickle 14

LAMB BURGER* Roasted Tomato, Arugula, Tzatziki Sauce, Frites 14

FARMERS MARKET VEGGIE BURGER Hand-Crafted Veggie Patty, Soy Glaze & Asian Garden Salad 13

SHAVED PRIME STEAK Horseradish Sauce, Au Jus, Frites, Pickle 16

CHICKEN AVOCADO WRAP Smoked Bacon, Crisp Lettuce, Tomato, Chipotle Aioli, Frites 15

JUMBO LUMP CRABCAKE SLIDERS Crab-Old Bay Tartar, Baby Arugula, Frites 18

SUIT & TIE 22

6 OZ. FILET MIGNON OR BAY OF FUNDY SALMON

Served with Seasonal Vegetable + Roasted Garlic Mashed Potatoes or Frites

**All prime dinner steaks available*

KNIFE & FORK

VEAL MEATLOAF Hand-Mashed Potatoes, Wild Mushrooms, Bordelaise Sauce 16

CHICKEN SCHNITZEL Squash & Chive Noodles, Lemon-Butter Sauce 16

SOLE FRANCESE Lump Crab, Arugula-Cherry Tomato Salad, Chive-Lemon Butter 25

AHI TUNA STEAK* Sesame-Chive Crust, Chilled Noodle Salad, Ponzu Sauce 26

ORECCHIETTE PASTA Lemon & Thyme Marinated Chicken, Fresh Spinach, Roasted Garlic Cream & Parmesan 14

CRABCAKES Pappardelle Pasta, Tomato, Basil & Cajun Lobster Sauce 28

LIL' SOMETHIN' SOMETHIN'

Roasted Garlic Mashed Potatoes 7

Sweet Potato Frites 7

Sea Salt & Parmesan Frites 6

Chipotle Three Cheese Mac 9

Steamed Broccoli 7

Roasted Asparagus 9

Pan-Braised Kennet Square

Mushrooms 9

THE SHORT LIST

For the full list of wines by the glass, please see our wine list, hand-selected for your drinking pleasure by our sommelier

GLS | CRF | BTL

BUBBLY

PROSECCO NV Flor Veneto, Italy	10 19 38
BRUT NV Roederer Estate Anderson Valley, California	14 27 54

WHITE & ROSÉ

ALBARIÑO 2011 Burgáns Rias Baixas, Spain	9 17 34
CHARDONNAY 2010 Domaine Jean Touzot Mâcon Villages, France	9 17 34
CHARDONNAY 2010 Ferrari-Carano Sonoma County, California	12 21 42
MOSCATO 2011 Marcarini Moscato d'Asti, Italy	10 19 38
PINOT GRIGIO 2010 Pighin Friuli Grave, Italy	10 19 38
RIESLING 2010 Schloss Vollrads "Qualitätswein" Rheingau, Germany	10 19 38
ROSÉ 2011 Muga Rioja, Spain	9 17 34
SAUVIGNON BLANC 2011 Momo Marlborough, New Zealand	10 19 38
SAUVIGNON BLANC 2008 Worthy Napa Valley, California	14 27 54

RED

CABERNET 2010 Foxglove Paso Robles, California	9 18 34
CABERNET 2010 First Drop Wines "Mother's Ruin" McLaren Vale, Australia	14 27 54
MALBEC 2010 Renacer "Punto Final" Mendoza, Argentina	9 17 34
MERLOT 2009 Dusted Valley "Boomtown" Washington State	10 19 38
PINOT NOIR 2008 Deep Sea Central Coast, California	12 23 46
SHIRAZ 2009 Oliverhill Winery "Red Silk" McLaren Vale, Australia	12 23 46
TEMPRANILLO 2009 Protos "Tinto Fino" Ribera Del Duero, Spain	10 19 38
ZINFANDEL 2009 The Federalist Dry Creek Valley, California	12 23 46

CRAFTED COCKTAILS 11 EACH

VIP - Hawaiian Sweet Pineapple-Infused Svedka Clementine Vodka

APT 5D - Tito's Vodka, Simple Syrup, Lemon Sour, Muddled Strawberries, dash of Balsamic

THE MORNING AFTER - Smirnoff Coconut Vodka, Coconut Water, Lemon Sour, topped with Sprite

SKINNY COSMO - Skinny Girl Clementine Vodka, Sugar Free Triple Sec, White Cranberry Juice, Fresh Lime Juice, just over 200 calories

MARGARITA 160 - Sauza Tequila Margarita, Agave Nectar, Sugar Free Triple Sec, Fresh Lime Juice, 160 calories

SKIRT CHASER - Hendrick's Gin, St. Germain, splash of Tabasco, squeeze of Lemon

SUGAR DADDY - Aviön Silver Tequila, Solerno, Fresh Lime Juice, Guava Juice, Sugar & Cayenne Rim

DISTRICT HOTTIE - Mount Gay Silver Rum, Simple Syrup, Lime Juice, Jalapeño Slice

TENNESSEE PEACH - Jack Daniels, Fresh Peaches, Virginia Honey, Lime Juice, Peach Bitters

TAKE A SHOT 7 EACH, SERVED ICE COLD

HONEY BADGER - Tuaca, Fresh Sweet & Sour, Pineapple Juice

THE PARTISAN - Sauza Silver Tequila, Pomegranate, Blood Orange, Passion Fruit

HAPPY ENDINGS

LEMON DOBERGE CAKE Six Layers, Lemon Buttercream Icing, Lemon Glaze 10

COCONUT CREAM PIE White Chocolate Shavings 9

NUTELLA BREAD PUDDING Coffee Ice Cream, Caramel Sauce 8

WARM CHOCOLATE CAKE Vanilla Bean Ice Cream, Raspberry Sauce 9

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BLUE CRAB Creamed Leeks, Provolone, Shaved Fennel Salad 15

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KNIFE & FORK CAESAR Romaine, Parmesan, Garlic Croutons, Anchovy, Garlic Dressing 9

HEIRLOOM TOMATO & BURRATA Balsamic Vinegar, Basil Oil, Micro Greens 15

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Roasted Garlic Mashed Potatoes 7
Chipotle Three Cheese Mac 9

Sweet Potato Frites 7
Sea Salt & Parmesan Frites 7

Spinach Supreme 9
Pan-Braised Kennett Square Mushrooms 9

Roasted Asparagus 9
Steamed Broccoli 8
Succotash 7

Byrd Mill Grits with Cajun Lobster Sauce 7

DEL FRISCO'S SIGNATURE STEAKS

SERVED WITH A LOADED POTATO CAKE

FILET MIGNON* 8oz 34

PRIME NEW YORK STRIP* 14oz 38

PRIME DELMONICO* 12oz

Blackened BBQ Rub 32

PRIME SLICED NEW YORK STRIP* 8oz

Fresh Tomato-Basil Salsa, Aged Balsamic Reduction 29

PRIME RIBEYE* 16oz 39

FROM THE SEA

BAY OF FUNDY SALMON* Arugula-Citrus Salad 26

AHI TUNA STEAK* Sesame-Chive Crust, Chilled Noodle Salad, Ponzu Sauce 29

SOLE FRANCESE Lump Crab, Arugula-Cherry Tomato Salad, Chive-Lemon Butter 28

DELMARVA SEA SCALLOPS Basil Couscous, Succotash, Lobster-Tomato Butter 29

CRABCAKES Pappardelle Pasta, Tomato, Basil & Cajun Lobster Sauce 29

KNIFE & FORK

VEAL MEATLOAF Mashed Potatoes, Wild Mushrooms, Bordelaise Sauce 19

PRIME BEEF SHORT RIB STROGANOFF Pappardelle Noodles 28

CHICKEN SCHNITZEL Squash & Chive Noodles, Lemon-Butter Sauce 19

LEIDY FARMS MESQUITE-SMOKED PORK CHOP Byrd Mill Grits, Bourbon-Apple Glaze 24

ORECCHIETTE PASTA Lemon-Thyme Chicken, Fresh Spinach, Roasted Garlic Cream & Parmesan 16

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