

Del Frisco's®

DOUBLE EAGLE STEAK HOUSE

STARTERS

Chilled Shrimp Tasting	THREE	14
<i>Cocktail - Remoulade - Italian Marinade</i>		
	FIVE	19
Crab Cake		19
Fried Calamari - Shanghai Style		14
Onion Rings		10
Ahi Tuna Tartare.....		16
Seafood Soup	BOWL	10
Smoked Chicken Gumbo.....	BOWL	10

SALAD ENTREES

Prime Asian Steak Salad	18
<i>Thin Sliced Soy Ginger Marinated Skirt Steak, Baby Arugula, Bean Sprouts, Carrot, Roasted Cashews & Citrus Vinaigrette</i>	
Caesar Salad	15
<i>Classic Caesar with</i> ADD CHICKEN 3	
<i>Parmesan Cheese and Croutons</i>	
Greek Farmers Salad.....	15
<i>Vine Ripe Tomato,</i> ADD CHICKEN 3	
<i>Baby Arugula, Cucumber,</i>	
<i>Kalamata Olives, Red Onion, Feta Cheese</i>	
<i>& Lemon Herb Vinaigrette</i>	
Chopped Chicken Salad.....	16
<i>Chopped Grilled Chicken, Crisp Iceberg, Avocado, Tomatoes, Blue Cheese, Bacon and Creamy Basil Dressing</i>	

LUNCH FEATURES

Prime Cheeseburger	12
<i>10 oz. of Prime Beef Burger with Cheddar Cheese, Lettuce, Tomatoes, Red Onions and Pickles, served with a choice of French Fried Potatoes or Skillet Chips</i>	
Steak Sandwich	16
<i>Broiled & Sliced Prime Skirt Steak, Griddled Thin Red Onions, Sun Dried Tomatoes, Horseradish-Herb Spread, served with a choice of French Fried Potatoes or Skillet Chips</i>	
Filet Medallions.....	22
<i>With Red Wine Demi Glace, served with Chateau Potatoes</i>	
Lobster Shrimp Club.....	19
<i>Chilled Maine Lobster Meat, Gulf Shrimp, Diced Tomato, Hickory Smoked Bacon, Micro Greens, Lemon Tarragon Aioli on Toasted Focaccia, served with a choice of French Fried Potatoes or Skillet Chips</i>	
Sesame Seared Tuna.....	26
<i>Soy Ginger Glaze & Wasabi Cream</i>	
Seafood of the Day	26
<i>Chefs Daily Variation</i>	

BUSINESS LUNCH

choice of
 Del's Salad
 Chicken Gumbo
 Seafood Soup

choice of
 Filet Mignon 6 oz
 or
 Sautéed Salmon
Citrus Vinaigrette

served with
 Chateau Potatoes

 22
 - Please No Substitutions -

STEAKS & CHOPS

Chateau Potatoes and Vegetable of the Day included

Filet Mignon - 8 oz	38	Prime Ribeye - 16 oz.....	43
Filet Mignon - 12 oz	42	Veal Porterhouse - 16 oz.....	42
Prime Strip - 16 oz.....	44	Lamb - Two- 8 oz Chops	44

LIMITED DINNER MENU AVAILABLE

**Cooked to order... Consuming raw or undercooked 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.

THE BREAD:

Rip it. Break it. Just don't cut it with a knife. The bread we serve is baked fresh daily and served piping hot to your table.

THE BEEF:

Prime, aged corn-fed beef straight from the midwest. It is shipped to Del Frisco's via truck twice a week. The beef is never frozen and we cut your steak to order right off the loin when the ticket enters the kitchen. The tenderloins are graded U.S.D.A. Choice and up.

THE LOBSTER:

Cold water Australian tails - broiled golden.
Ask your wait person for the price and sizes available.

THE SALAD DRESSINGS:

All salad dressings are made in our kitchen using the finest ingredients. We feature as House Dressings: Blue Cheese, Avocado Goddess, Vinaigrette and Honey Mustard.

THE DESSERTS:

All desserts are made fresh in our kitchen from our own special recipes.

THE PACE:

The normal flow of food and drinks to your table in an easy, brisk manner is our forte. If you are in a hurry, just let us know and we'll speed it up. If you wish to take it slow and draw out your dinner, just let us know. Whatever pleases you.

THE SERVICE:

How important is service? Well, we believe excellent service is essential to a pleasant dining experience. We strive to give excellent service at all times. If, by chance, we did displease you in some way, please ask for *Gregg Rinaldi*.

HOUSE RULES:

The house reserves the right to add 18% service charge on parties of 5 or more.

THANK YOU VERY MUCH
FOR DINING HERE.



This steakhouse is run for the pleasure and enjoyment of our guests. We strive to create a world class dining experience. If for any reason you are not completely satisfied with the service or cuisine, please ask for *Gregg Rinaldi* immediately.

Del Frisco's
DOUBLE EAGLE STEAK HOUSE

Del Frisco's Double Eagle Steakhouse - Boston
250 Northern Avenue, Suite 200
Boston, MA 02210

Del Frisco's
DOUBLE EAGLE STEAK HOUSE

Shellfish Plateau*

Chilled Alaskan King Crab Legs, Iced Jumbo Shrimp, Fresh Oysters on the Half Shell, Chilled Crab Claws, Traditional Garnishes.

MARKET

APPETIZERS

Shrimp Cocktail	19
Shrimp Remoulade	19
Marinated Shrimp	19
Crab Cake <i>Cajun Lobster Sauce</i>	19
Fried Oysters	15
Oysters on the Half Shell*	17
Fried Calamari <i>Shanghai Style</i>	15
Tuna Tartare*	16
Steak Tartare*	14
Prime Beef Carpaccio* <i>Creole Mustard</i>	14

SALADS

Dinner Salad	11
Classic Caesar	11
Blue Cheese Lettuce Wedge	11
Beef Steak Tomatoes & Sliced Onions	12

SOUPS

Smoked Chicken & Andouille Gumbo	10
Seafood Soup	10

STEAKS & CHOPS

Filet Mignon* 8 oz.	38
Filet Mignon* 12 oz.	42
Prime Ribeye* 16 oz.	43
Bone-in Prime Ribeye* 22 oz.	49
Prime Strip* 16 oz.	44
Prime Porterhouse* 24 oz.	54
Lamb Double Cut* 2 - 8 oz. Chops	44
Veal Porterhouse* 16 oz.	42

Wagyu "Longbone"* <i>32 oz. Ribeye</i>	89
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SEAFOOD

Salmon* <i>Tchoupitoulas Sauce</i>	32
Pan Seared Scallops* <i>Shittake Chive Vinaigrette</i>	34
Shrimp Scampi Style* <i>Fresh Linguine Pasta, Garlic, Lemon & White Wine</i>	33
Cod & Clams* <i>Sautéed North Atlantic Cod Fillet, Littleneck Clams, Red Potatoes, Bacon Lardoons & Pearl Onions</i>	34
Sesame Seared Tuna* <i>Soy Ginger Glaze & Wasabi Cream</i>	36
Seafood of the Day*	MARKET

LOBSTERS

Lump Crab Stuffed Maine Lobster* <i>Split & Roasted with Crab Stuffing & Lobster-Tomato Broth</i>	MARKET
Australian Lobster Tail* <i>Carved tableside & served with drawn butter & lemon. Ask your server for price & sizes available.</i>	MARKET

LAGNIAPPE

Crisp Duck Steak* <i>Chateau Potatoes & Dry Cherry Jus</i>	29
Beef Medallions* <i>Chateau Potatoes & Red Wine Demi Glace</i>	32
Pan Roasted Chicken Breast <i>Lemon Rice & Provencal Sauce</i>	28

SIDE DISHES

Fresh Vegetable	10
Spinach Supreme	11
Sautéed Mushrooms	10
Asparagus	11
Maque Choux Corn	10
Onion Rings	10
King Crab Gnocchi	15
Lobster Macaroni & Cheese	16
Baked Potato	8
Chateau Potatoes	9
Skillet Potatoes & Onions	9
Potatoes Au Gratin	10

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