

# Delmonico's

## STEAKHOUSE

### The Lunch Trio

THREE PETITE-SIZED COURSES, ONE PLATE, SERVED PRONTO \$11

#### Cup of Soup

DU JOUR  
WEDDING SOUP  
LOBSTER BISQUE (ADD \$2)

#### Sandwich

DU JOUR  
CRAB CAKE  
MINI BURGER

#### Salad

CLASSIC CAESAR  
ITALIAN LUNCH SALAD  
CHILLED ICEBERG WEDGE

### Starters

- CRISPY CALAMARI**  
SWEET PEPPERS, PECORINO ROMANO, BASIL-PESTO 11
- SHRIMP COCKTAIL**  
BLACK TIGER SHRIMP, BLOODY MARY COCKTAIL SAUCE 12
- BOCCE BALLS**  
SWEET CHERRY PEPPERS STUFFED WITH BOURSIN CHEESE,  
FLASH FRIED 7
- LUMP CRAB CAKE**  
BRAISED RED CABBAGE, CARAMELIZED ONION AIOLI 12.5
- LOBSTER BISQUE** 6 / 8
- WEDDING SOUP**  
ORZO, VEAL MEATBALLS 5 / 6
- VIDALIA ONION SOUP**  
BOURBON, GARLIC CROUSTADE, SWISS, PARMESAN 6

### Salads

- DELMONICO'S SALAD**  
MIXED GREENS, SUNDRIED TOMATO VINAIGRETTE, PARMESAN 5
- ICEBERG WEDGE**  
PANCETTA, RED ONION, EGG, THOUSAND ISLAND 6
- CLASSIC CAESAR**  
BABY ROMAINE, WHITE ANCHOVIES, PARMESAN 6  
WITH GRILLED CHICKEN 11  
WITH BLACKENED BLEU TENDERLOIN 15
- SPICY SICILIAN SALMON**  
MESCLUN GREENS, ROASTED PEPPERS, TOMATO VINAIGRETTE 14
- GRILLED CHICKEN CHOPPED SALAD**  
FETA, ALMONDS, OLIVES, ROASTED LEMON VINAIGRETTE 12
- GRILLED CHICKEN COBB SALAD**  
AVOCADO, BACON, EGG, GORGONZOLA, TOMATO,  
CRANBERRY SWEET & SOUR DRESSING 12

### Steaks

DELMONICO'S STEAKS ARE AGED A MINIMUM OF 21 DAYS FOR UNCOMPROMISING TENDERNESS AND FLAVOR.

• SERVED WITH WHIPPED POTATOES & SAUTÉED GREEN BEANS



**DELMONICO** 14 oz. .... 39.5

**RIBEYE** 12 oz. .... 36

**STRIP STEAK** 9 oz. .... 25.5

**NEW YORK STRIP** 14 oz. .... 34

**T-BONE** 22 oz. .... 36.5

**HOUSE-CUT SIRLOIN** 9 oz. .... 18.5

**CENTER-CUT FILET** 7 oz. .... 29.5

**DOUBLE-CUT FILET** 10 oz. .... 36.5



**STEVE ORRIS - GENERAL MANAGER**

### Sandwiches

• ALL SANDWICHES SERVED WITH AN ITALIAN LUNCH SALAD

- BLACKENED GREAT LAKES WALLEYE**  
CREOLE SPICES, RÉMOULADE 14.5
- CRISPY CHICKEN**  
BACON, SWISS, AVOCADO, ROASTED ONION AIOLI, CIABATTA 9
- CHEDDAR BURGER** CERTIFIED ANGUS BEEF®  
ORLANDO BAKERY BRIOCHE BUN, AGED CHEDDAR 11
- SICILIAN BURGER** CERTIFIED ANGUS BEEF®  
SALAMI, SICILIAN PEPPERS, PROVOLONE, BRIOCHE BUN 12
- GRILLED STEAK**  
BRIE, ARUGULA, CRISPY ONIONS WITH DIJON ON BAGUETTE 12.5
- GRILLED VEGGIE**  
PORTABELLO, RED PEPPERS, FRESH MOZZARELLA,  
SPINACH, PESTO AIOLI, WHOLE GRAIN CIABATTA 8

• SIDE OF ASIAGO-OREGANO HOUSE FRIES w/ROASTED GARLIC BASIL KETCHUP 4

### House Specialties

- VEAL STUFFED CUBANELLA PEPPERS**  
VEAL SAUSAGE, BLACK OLIVE MASHERS, MARINARA 11
- SPAGHETTI & MEATBALLS**  
HOUSE-MADE VEAL MEATBALLS, DELMONICO'S RED SAUCE 10
- CHICKEN MARSALA**  
WILD MUSHROOMS, GREEN BEANS,  
HOUSE WHIPPED POTATOES 12
- SPICY SAUSAGE & CHICKEN CAVATAPPI**  
CHICKEN BREAST, SPICY SAUSAGE, ONIONS, ARTICHOKE,  
WHITE WINE RED SAUCE 13
- VEAL & SHRIMP PICCATA**  
EGG LINGUINE, LEMON-CAPER BUTTER SAUCE 15
- SHRIMP & SCALLOP SAUTÉ**  
WHIPPED HORSERADISH SWEET POTATOES, BRAISED SPINACH,  
GARLIC BUERRE BLANC 16
- GREAT LAKES WALLEYE**  
PRETZEL CRUST, BUTTERNUT SQUASH JASMINE RICE,  
BRUSSELS SPROUTS, MUSTARD BUERRE BLANC 17
- CEDAR-PLANKED SALMON**  
OVEN-ROASTED FAROE ISLAND SALMON, LEMON-HERB BUTTER,  
ROASTED GARLIC MASHERS, BROCCOLI 14
- SMOTHERED CHOPPED STEAK** CERTIFIED ANGUS BEEF®  
GARLIC MASHERS, GREEN BEANS &  
RED WINE MUSHROOM GRAVY 13
- TENDERLOIN OSCAR**  
TWIN MEDALLIONS, BLUE LUMP CRAB, ASPARAGUS, BÉARNAISE,  
HOUSE WHIPPED POTATOES 19.5

**ROB STAUCH - EXECUTIVE CHEF**

GUESTS WITH FOOD ALLERGIES, PLEASE ALERT YOUR SERVER.

THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW OR UNDER-COOKED MEATS & SEAFOOD PRODUCTS.

OUR GIFT CERTIFICATES NEVER EXPIRE AND ARE ALWAYS IN GOOD TASTE!

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