

STARTERS

Roasted Pepper Steak Tips

Seared Tenderloin Tips, Red Pepper, Poblano Sauce, Mediterranean Flat Bread

15

Scallops

Seared Fresh Diver Scallops, Cava Sauce, Lemon, Grilled Crostinis

18

Ahi Tuna

Fresh Ahi Tuna Seared Rare, Seaweed Salad, Ginger Soy Glaze, Sesame Oil, Sriracha, Wasabi

18

Bruschetta

Grilled Baguette, Soft Goat Fêta, Tomato Confit, Roasted Garlic, Basil Pesto, Extra Virgin Olive Oil

13

Cheese Plate

Assorted Cheeses, Olives, Nuts, House Preserve

Market Price

Calamari with Hot Cherry Peppers

Calamari Sautéed in White Wine, Garlic Butter, Lemon, with Hot Cherry Peppers and Scallions

10

Caribbean Curry Prawns

Pan Seared Gulf Prawns, Coconut Curry Sauce

Market Price

SALADS & SOUPS

Excluding Tenderloin Salad, All Entrées Come with a Choice of Soup or Salad

French Onion Soup

6

Soup of the Day

Ask Your Server for Today's Unique Choices

4

Caesar Salad

4

Add Anchovies 2

Iceberg Wedge Salad with Bleu Cheese Dressing

4

Add Bacon 2

Mixed Green Salad

With Your Choice of:

House Italian Vinaigrette, Mango Vinaigrette, Raspberry Vinaigrette, Honey Dijon, or Bleu Cheese

4

ENTRÉES

BEEF

Ribeye

16 oz. Choice Beef, Aged for Tenderness and Flavor
33

"On Green Dolphin Street"

Aged Ribeye with Poblano Chiles, Crimini Mushrooms, Caramelized Onions, Poblano Cream Sauce
38

Kona Crusted Ribeye with Caramelized Shallot Butter

Espresso Rub, Red Wine Reduction
35

The Delmonico Ribeye

Bone-In Ribeye for Two. This one requires a little extra time. But it'll be worth the wait.
79

New York Strip

16 oz. Aged Choice Cut of Beef
34

Filet

Aged Choice Cut of Beef
7 oz. 33 / 11 oz. 42

Prime Rib

14 oz. Cut Served with Rosemary Au Jus
Available on Wednesday, Friday and Saturday
25

Tenderloin Tips

Marinated in Teriyaki and Worcestershire Sauces, Sautéed with Crimini Mushrooms and Pineapple
22

Tenderloin Salad

Mixed Greens, Pan Seared Beef Tenderloin, Tomato Confit, Shaved Parmesan
14

Delmonico Grill Steak Temperatures

Extra-rare.....very red and cold
Rare.....cold red center; soft
Medium rare.....warm red center; firmer
Medium.....pink and firm
Medium well.....hot, pink center
Well done.....Order the Pasta

MORE ANIMALS

Grilled Half Chicken

Newcastle-honey glazed
24

Grilled Pork Double Chop

Caramelized Apple and Onion, Gorgonzola
24

Rack of Lamb

Half rack, Pan Roasted, Sautéed Crimini Mushrooms, Mint Pesto, Port Wine Reduction
34

SEAFOOD

Scallops

Large Fresh Diver Scallops Pan Seared, Roasted Red Peppers, Grilled Oranges, Grilled Pineapple and a Pineapple Curry Sauce
36

Ahi Tuna

Fresh Ahi Tuna Seared Rare, Seaweed Salad, Ginger Soy Glaze, Sesame Oil, Sriracha, Wasabi
36

Scottish Salmon

White Wine Creamy Leek Sauce
28

Handmade Pasta

Ask Your Server For Today's Featured Choice.

Sides

Excluding Pasta and Tenderloin Salad,
All Entrées Include a Choice of:
Baked Potato, Roasted Garlic and Rosemary Smashed Potatoes,
Mashed Sweet Potatoes or Seasonal Vegetable

Enhancements to Create Your Own Unique Entrée

Roasted Garlic.....3
Blue Cheese Crust4
Caramelized Onions.....3
Sautéed Crimini Mushrooms.....3
Mosto or Port Wine Reduction.....4
Kona Crust.....3
Two Wild Caught Gulf Prawns ...market price
Two Fresh Diver Scallops.....market price
Oscar (Crab, Asparagus, Béarnaise).....8
Dolphinize.....5

DESSERTS

Flourless Chocolate Torte

Fresh Berries, Whipped Cream, Chocolate Sauce

7

Cheese Cake

Choice of Fruit, Caramel or Chocolate Topping

9

Crème Brûlée

Vanilla Bean

6

Butterscotch Pot de Crème

Fresh Whipped Cream

7

Bread Pudding

Flavors Vary, Ask Your Server for Today's Unique Choice

6

Housemade Ice Cream

Flavors Inspired Continually

5

Port Wines

Niepoort Ruby	7
Warre's Warrior Reserve	7
Sandeman Ten Year Tawny	9
Sandeman Twenty Year Tawny	14