

Appetizers

- CRISPY CALAMARI** - SICILIAN SWEET PEPPERS, PECORINO ROMANO, BASIL-PESTO 11
- SEARED SEA SCALLOPS** - PORTABELLO MUSHROOM & ASPARAGUS HASH, BALSAMIC SYRUP 13
- VEAL SAUSAGE STUFFED PEPPERS** - DELMONICO'S RED SAUCE 9
- LUMP CRAB CAKE** - CARAMELIZED PEARS, FRISÉE, ORANGE AIOLI 12.5
- BOCCE BALLS** - SWEET PEPPERS, HERBED BOURSIN CHEESE, FLASH FRIED 7
- CAPRESE BRUSCHETTA** - CAMPARI TOMATOES, BABY MOZZARELLA, BALSAMIC REDUCTION 8
- APPETIZER PLATTER** - CRISPY CALAMARI, MINI CRAB CAKES, BOCCE BALLS 24
- SHRIMP COCKTAIL w/HOUSE COCKTAIL SAUCE**
 - COLOSSAL GULF WHITE SHRIMP 15
 - BLACK TIGER SHRIMP 12

Chilled Seafood Towers

- ALASKAN KING CRAB LEGS, SHRIMP COCKTAIL, BLUE POINT OYSTERS, LOBSTER & SHRIMP SALAD** 50
- TWO WHOLE MAINE LOBSTERS PLUS EVEN MORE OYSTERS, SHRIMP COCKTAIL, KING CRAB, LOBSTER & SHRIMP SALAD** 95

Soups and Salads

- AWARD-WINNING LOBSTER BISQUE** 8
- WEDDING SOUP** - ORZO, VEAL MEATBALLS 6
- VIDALIA ONION SOUP** - BOURBON, GARLIC CROUSTADE, SWISS, PARMESAN 6
- DELMONICO'S SALAD** - RED ONION, SUNDRIED TOMATO VINAIGRETTE, PARMESAN 5
- ICEBERG WEDGE** - PANCETTA, RED ONION, EGG, THOUSAND ISLAND 6
- CLASSIC CAESAR** - BABY ROMAINE, CIABATTA, WHITE ANCHOVIES, PARMESAN 6
- BABY ARUGULA** - FRISÉE, POACHED D'ANJOU PEARS, SMOKED BLUE, SPICY WALNUTS, HONEY-BALSAMIC VINAIGRETTE 8

Prix Fixe 35 \$10 off on Sundays

STARTERS

SELECT ONE

ICEBERG WEDGE
PANCETTA, RED ONION, EGG,
THOUSAND ISLAND

WEDDING SOUP
DELMONICO'S FAMOUS
WITH ORZO, VEAL MEATBALLS

ENTRÉE

SELECT ONE

STEAK CHRISTOPHER
TENDERLOIN MEDALLIONS,
TIGER SHRIMP, ASPARAGUS,
BÉARNAISE, GARLIC MASHERS

GREAT LAKES WALLEYE
HERB CRUST,
JASMINE RICE, CHILLED
GREEN BEAN & TOMATO SALAD,
SHERRY BUERRE BLANC

SHRIMP & SCALLOP SAUTÉ
SWEET PEA & MUSHROOM RISOTTO,
WARM FRISÉE & PANCETTA SALAD,
BALSAMIC REDUCTION

DESSERT

SELECT ONE

CHOCOLATE FLOURLESS CAKE

VANILLA BEAN CRÈME BRÛLÉE

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



House Entrées

CHAMPAGNE SURF & TURF

PETITE FILET WITH BRANDY DEMI-GLACE,
COLDWATER LOBSTER TAIL, CHAMPAGNE BEURRE BLANC,
GARLIC MASHED POTATOES, STEAMED ASPARAGUS SPEARS 29.5

CHICKEN MARSALA

MARSALA REDUCTION WITH MUSHROOMS, ASPARAGUS, HOUSE WHIPPED POTATOES 17

SHRIMP & SCALLOP SAUTÉ

SPRING PEA & MUSHROOM RISOTTO, WARM FRISÉE & PANCETTA SALAD, BALSAMIC REDUCTION 27

CEDAR-PLANKED FAROE ISLAND SALMON

OVEN-ROASTED, LEMON-DILL BUTTER, ROASTED GARLIC MASHERS, BROCCOLI FLORETS 21

STEAK CHRISTOPHER - A CABIN CLUB FAVORITE SINCE 1991

TENDERLOIN MEDALLIONS WITH TIGER SHRIMP, ASPARAGUS, BÉARNAISE AND GARLIC MASHERS 25.5

LAMB CHOPS

CHAR-GRILLED, FOREST MUSHROOM RISOTTO, BRAISED SPINACH, VEAL DEMI 29.5

SMOTHERED CHOP STEAK CERTIFIED ANGUS BEEF®

MUSHROOMS, PEPPERS & ONIONS STEWED IN TOMATO GRAVY, GARLIC MASHERS, GREEN BEANS 16.5

GREAT LAKES WALLEYE

HERB CRUST, JASMINE RICE, CHILLED GREEN BEAN & TOMATO SALAD, SHERRY BUERRE BLANC 26

RED ALASKAN KING CRAB

ONE POUND OF JUMBO LEGS, HOUSE MASHERS, SEASONAL VEGETABLES 55

Pasta Specialties

* SERVED WITH AN ITALIAN SIDE SALAD

DELMONICO'S SPAGHETTI & RED SAUCE

WITH HOUSE MADE VEAL MEATBALLS 15.5

WITH CHICKEN PARMESAN 17.5

WITH SAUSAGE-STUFFED CUBANELLA SWEET PEPPER 17

WITH EGGPLANT PARMESAN 14

VEAL & SHRIMP PICCATA

EGG LINGUINE, LEMON-CAPER BUTTER SAUCE 26

SPICY SAUSAGE CAVATAPPI

HOT ITALIAN SAUSAGE, PEAS, WILD MUSHROOMS, SUN-DRIED TOMATOES, PESTO CREAM 16

Steaks and Chops



USDA PRIME BEEF

DELMONICO 14 oz. 39.5

RIBEYE 12 oz. 36

CHOPS

WHITE MARBLE FARMS PORK 18.5

AUSTRALIAN LAMB 28



CERTIFIED ANGUS BEEF®

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

COMPLIMENTARY SIDE DISH - SELECT ONE

- DELMONICO'S SPAGHETTI & RED SAUCE - SEASONAL VEGETABLES - ROASTED GARLIC MASHERS

SIGNATURE PRESENTATIONS

SERVED WITH ASPARAGUS AND BÉARNAISE SAUCE

- KING CRAB OSCAR 7

- STEAK CHRISTOPHER 7

Side Orders \$6

GARLIC SPINACH STEAMED JUMBO ASPARAGUS
WILD MUSHROOM RISOTTO LOADED BAKER - PANCETTA, HERB CHEESE
BROCCOLI W/LEMON-DILL BUTTER ROASTED MUSHROOMS & CARAMELIZED SWEET ONIONS

★ LOBSTER MASHERS \$7 ★