

Delmonico's

STEAKHOUSE

★ ALL BAR FOOD ★

HALF PRICE

3-6 PM

WEEKDAYS

STARTERS

SHRIMP COCKTAIL

COLOSSAL GULF WHITE SHRIMP,
BLOODY MARY COCKTAIL SAUCE ~ 5 PER PIECE

WALNUT CRUSTED BRIE

WARMED, SEASONAL BERRIES & SEEDLESS GRAPES
WITH TOASTED BAGUETTE ~ 12

TUSCAN VEGETABLE DIP

CHARRED EGGPLANT, GARLIC & EVOO,
MEDITERRANEAN OLIVES,
CRISPY SEA SALT FLATBREAD ~ 8

BLACKENED SHRIMP

PAN-SEARED IN CAJUN SPICES,
RÉMOULADE SAUCE ~ 12

SPINACH-ARTICHOKE BAKE

BABY SPINACH, GRILLED ARTICHOKE HEARTS,
PARMESAN & CREAM CHEESE
CRISPY SEA SALT FLATBREAD ~ 9

CHEF'S WHIM FLATBREAD

CHEF ROB'S DAILY CREATION ~ 13

- SUBSTITUTIONS ARE NOT AVAILABLE -
HAPPY HOUR ORDERS MUST BE PLACED BEFORE 6 PM

**GUESTS WITH KNOWN FOOD ALLERGIES
SHOULD ALERT THEIR SERVER
PRIOR TO ORDERING.**

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

BAR MENU

AVAILABLE

3PM DAILY

SANDWICHES

* ALL SANDWICHES SERVED WITH
HOUSE-CUT FRENCH FRIES TOSSED IN SEA SALT.

CHEDDAR BURGER

CERTIFIED ANGUS BEEF®

AGED CHEDDAR,
ORLANDO BAKERY BRIOCHE BUN ~ 10

SALMON BLT

SMOKED BACON, BIBB LETTUCE,
ROASTED RED PEPPER MAYO ~ 12

GRILLED STEAK

BRIE, ARUGULA, CRISPY ONIONS
WITH DIJON ON BAGUETTE ~ 12.5

BACON & EGG BURGER

CERTIFIED ANGUS BEEF®

AGED CHEDDAR, STEWED PEPPERS,
CRISP PANCETTA & FRIED EGG ~ 12

HOUSE FAVORITES

VEAL STUFFED CUBANELLA PEPPERS

VEAL SAUSAGE, BLACK OLIVE MASHERS,
MARINARA ~ 10

LITTLE CHRISTY

4 OZ. FILET, SHRIMP, ASPARAGUS,
GARLIC MASHERS, BÉARNAISE ~ 15

VEAL PICCATA

PAN SEARED SCALLOPINI, EGG LINGUINI,
LEMON-CAPER BUTTER SAUCE ~ 15

ALL DAY SUNDAY - \$25

**THREE COURSE
PRIX FIXE**