



DOUBLE EAGLE STEAKHOUSE

CCD RESTAURANT WEEK

JAN 19 - FEB 1 | 60 *Per Person*

STARTERS

Choose One

LOBSTER BISQUE CUP

Crème Fraîche, Chives

CLASSIC CAESAR

Crisp Romaine Leaves,
Shaved Parmesan, Croutons,
Caesar Dressing

BLUE CHEESE LETTUCE WEDGE

Iceberg, Cherry Tomatoes, Crisp
Bacon, Danish Blue Cheese Dressing

DYNAMITE SHRIMP

Sweet & Spicy Thai Chili Mayo

WAGYU MEATBALLS

Tomato Fondue, Shaved Manchego Cheese,
Red Fresno Chile, Fresh Basil

ENTRÉES

Choose One

PAN ROASTED ARKA SALMON*

Santorini Beans, Crispy Olives,
Lemon, Roasted Tomatoes

DOUBLE BONE KUROBUTA PORK CHOP*

16 oz.

ROASTED HALF CHICKEN

Celery Root Puree,
Wilted Winter Greens, Chicken Jus

SESAME CRUSTED AHI TUNA*

Daikon Radish Salad, Wasabi Emulsion

DEL'S JUMBO LUMP CRAB CAKES

Cajun-Lobster Cream Sauce

FILET MIGNON* 8 oz.

DESSERTS

Choose One

CHOCOLATE MOUSSE

Salted Caramel
Chocolate Fudge & Miniature
Chocolate Cookies

STRAWBERRY HIBISCUS CHEESECAKE

Raspberry Hibiscus Sauce,
Fresh Strawberries.
Strawberry Whipped Cream

BUTTER CAKE

Vanilla Ice Cream,
Fresh Whipped Cream,
Caramel Sauce

FEATURED BEVERAGES

PAPER PLANE Jim Beam Black, Amaro Nonino, Aperol, Fresh Lemon Juice

19

RASPBERRY ROSE MULE Roku Gin, Liber & Co. Raspberry Syrup, Fresh Lime Juice,
Monin Rose Syrup, Fever Tree Ginger Beer

19

Tax & gratuity not included. Restaurant Week menu not available on Saturdays. Menu not available for parties of 8 or larger.

*These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Menu items and prices subject to change.