

PHILLY RESTAURANT WEEK DINNER MENU

JANUARY 18 - 31 | 60 *Per Person*

STARTERS

Choose One

**HEIRLOOM TOMATO
AND BURRATA SALAD†**
Pesto, Balsamic Glaze

CLASSIC CAESAR
Crisp Romaine Leaves,
Shaved Parmesan, Croutons,
Caesar Dressing

BLUE CHEESE LETTUCE WEDGE
Iceberg, Cherry Tomatoes, Crisp Bacon,
Danish Blue Cheese Dressing

LOBSTER BISQUE CUP
Crème Fraîche, Chives

DYNAMITE SHRIMP
Sweet & Spicy Thai Chili Mayo

ENTRÉES

Choose One

PAN ROASTED ARKA SALMON*
Santorini Beans, Crispy Olives, Lemon,
Roasted Tomatoes

**DOUBLE BONE KUROBUTA
PORK CHOP***
16 oz.

ROASTED HALF CHICKEN
Whipped Potatoes, Chicken Jus,
Grilled Lemon

BRAISED ANGUS SHORT RIB
Shiitake Mushrooms, Torn Rosemary
Croutons, Horseradish Whipped Potatoes

DEL'S JUMBO LUMP CRAB CAKES
Cajun-Lobster Cream Sauce

FILET MIGNON* 6 oz.

UPGRADES

8 oz. Filet* \$10

16 oz. Prime New York Strip* \$25

16 oz. Prime Ribeye* \$25

DESSERTS

Choose One

CHOCOLATE MOUSSE
Salted Caramel Chocolate Fudge &
Miniature Chocolate Cookies

BUTTER CAKE
Vanilla Ice Cream, Fresh Whipped
Cream & Caramel Sauce

STRAWBERRY HIBISCUS CHEESECAKE
Fresh Strawberries,
Raspberry Whipped Cream

BEVERAGES

Choose One

HORNITOS MARGARITA 18
Hornitos Blanco Tequila, Cointreau,
Fresh Lime Juice, Agave

KNOB CREEK BOURBON PAPER PLANE 19
Knob Creek Bourbon, Aperol,
Amaro Nonino, Fresh Lemon Juice

Tax & gratuity not included.

*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.

† Contains nuts

Dinner Restaurant Week menu available Sunday-Friday during dinner only.