



DOUBLE EAGLE STEAKHOUSE

# METROPOLITAN WASHINGTON RESTAURANT WEEK MENU

AUGUST 12-18 | 65 Per Person

## STARTERS

Choose One

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

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

**WAGYU MEATBALLS**  
Tomato Fondue,  
Shaved Manchego Cheese,  
Red Fresno Chile, Fresh Basil

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

**TUNA SASHIMI\***  
Yuzu Truffle-Soy, Serrano Chili

**SHRIMP COCKTAIL**  
Cocktail Sauce, Spicy Miso Mustard  
\$8 Upcharge

## ENTRÉES

Choose One

**PAN ROASTED SALMON\*†**  
Green Tahini, Lemon Dill Crème Fraîche,  
Olives, Oven-Dried Grapes

**FILET MIGNON\* 8 oz.**  
\$10 Upgrade for 12 oz. Filet Mignon

**ROASTED HALF CHICKEN**  
Romesco, Crispy Artichokes,  
Grilled Lemon

**SESAME CRUSTED AHI TUNA\***  
Daikon Radish Salad, Wasabi Emulsion

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

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

## ENTRÉE ENHANCEMENTS

**PETITE COLD WATER LOBSTER TAIL 4 oz. 24**

**GORGONZOLA FONDUE 8**

**ROASTED WILD MUSHROOMS 7**

**TRUFFLE BUTTER 9**

**OSCAR STYLE 19**

## SIGNATURE SIDES

**LOBSTER MAC & CHEESE 26**

**TRUFFLE TWICE BAKED**  
Parmesan, Black Pepper, Fresh Shaved Black Truffles 17

**ROASTED BROCCOLINI**  
Garlic, Lemon 14

## 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**  
Raspberry Hibiscus Sauce,  
Fresh Strawberries,  
Strawberry Whipped Cream

## FEATURED BEVERAGES

<b>THE VIP</b> New Amsterdam Tangerine Orange Vodka, Pineapple	18
<b>HAZELNUT ESPRESSO MARTINI</b> , Ketel One Vodka, Caffè Borghetti, Hazelnut, Fresh Espresso	20
<b>CHARDONNAY</b> , Kumeu River, Kumeu Village, Auckland, New Zealand	16
<b>CABERNET SAUVIGNON</b> , Del Frisco's "Lot 1981", Napa, California	20

<b>CROSS BARN BY PAUL HOBBS</b> , Napa Valley, California, Cabernet Sauvignon	BTL   135
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*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

Restaurant Week menu available Monday - Friday during lunch only.