



DOUBLE EAGLE STEAKHOUSE

RESTAURANT WEEK

AUG. 9 - SEPT. 15 | 55 *Per Person*

STARTERS

Choose One

CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Texas Croutons & Caesar Dressing

BLUE CHEESE WEDGE SALAD

Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing

SEASONAL SALAD

Cherry Tomatoes, Blue Cheese Crumbles, Croutons, Shaved Red Onions & Balsamic Vinaigrette

ENTRÉES

Choose One

ROASTED CHICKEN ^{GF}

Arugula, Heirloom Tomato Vinaigrette, Black Garlic-Olive Tapenade

FILET MEDALLION DUO*

Mushroom Bordelaise & Béarnaise, Château Mashed Potatoes & Thin Green Beans

NORTH ATLANTIC SALMON* ^{GF}

Shaved Broccoli and Kale Slaw, Caper Herb Sauce, Blistered Tomatoes

FILET MIGNON ^{GF} 6 oz.

Château Mashed Potatoes

ENTRÉE UPGRADES

Served with Château Mashed Potatoes

FILET MIGNON* ^{GF} 8 oz.
15

FILET MIGNON* ^{GF} 12 oz.
21

PRIME STRIP* ^{GF} 16 oz.
25

PRIME RIBEYE* ^{GF} 16 oz.
25

ENTRÉE ENHANCEMENTS

LOBSTER TAIL ^{GF} 4 oz.
23

BLUE CHEESE TOPPING
5

WILD MUSHROOM BORDELAISE 7

DESSERTS

Choose One

STRAWBERRY CHEESECAKE †
Strawberry Sauce, Pecan Crust

BELGIAN CHOCOLATE MOUSSE
Salted Caramel Chocolate Fudge

BUTTERSCOTCH CHEESECAKE
Butterscotch Sauce, Pecan Crust

FEATURED BEVERAGES

THE VIP New Amsterdam Orange Vodka Pineapple	16
ROSÉ, Chateau Minuty, "M", Cotes de Provence, France	16
CHARDONNAY, Chalk Hill, Russian River, California	16
MALBEC, DFG, Mendoza, Argentina	15
CABERNET SAUVIGNON, Del Frisco's "Lot 1981", Reserve by Duckhorn, Napa, California	20

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 ^{GF} Gluten-Free