



DOUBLE EAGLE STEAKHOUSE

DFW RESTAURANT WEEK MENU

AUGUST 8 - SEPTEMBER 4 | 49 Per Person

STARTERS

Choose One

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

LOBSTER BISQUE
Crème Fraîche, Chives

BLUE CHEESE LETTUCE WEDGE ^{GS}
Iceberg, Cherry Tomatoes, Crisp
Bacon, Danish Blue Cheese Dressing

ENTRÉES

Choose One

PAN ROASTED SALMON*
Santorini Beans, Lemon
& White Wine Butter, Tomatoes

ROASTED HALF CHICKEN ^{GS}
Porcini Mushroom, Black Garlic, Grilled Lemon

ROASTED CAULIFLOWER STEAK ^{GS V}
Roasted Mushrooms, Asparagus, Chimichurri

MANHATTAN STRIP* 8 oz. ^{GS}
Château Mashed Potatoes and Green Beans
Upgrade to 6 oz. Filet Mignon \$10

ENTRÉE ENHANCEMENTS

PETITE COLD WATER
LOBSTER TAIL 4 oz. ^{GS} 24

GORGONZOLA FONDUE ^{GS V} 8

ROASTED WILD MUSHROOMS ^{GS} 7

TRUFFLE BUTTER ^{GS V} 9

OSCAR STYLE ^{GS} 19

SIGNATURE SIDES

LOBSTER MAC & CHEESE
23

TRUFFLE TWICE BAKED ^{GS}
Parmesan, Black Pepper, Fresh Shaved Black Truffles 16

POTATOES AU GRATIN
15

DESSERTS

Choose One

CHOCOLATE MOUSSE
Salted Caramel Chocolate Fudge &
Miniature Chocolate Cookies

BUTTER CAKE†
Butter Pecan Ice Cream, Fresh Whipped Cream
& Caramel Sauce

STRAWBERRY HIBISCUS CHEESECAKE
Raspberry Hibiscus Glaze, Fresh Strawberries,
Strawberry Whipped Cream

FEATURED BEVERAGES

THE VIP 360 Mandarin Orange Vodka, Pineapple	17
CHARDONNAY Kumeu River, Kumeu Village, Auckland, New Zealand	16
CABERNET SAUVIGNON Del Frisco's "Lot 1981", Napa, California	20

BODYGUARD BY DAOU Paso Robles, California, Red Blend	BTL 95
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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 ^{GS} Gluten Sensitive ^V Vegetarian



DOUBLE EAGLE STEAKHOUSE

DFW RESTAURANT WEEK MENU SIGNATURE EXPERIENCE

AUGUST 8 - SEPTEMBER 4 | **99** Per Person

STARTERS

Choose One

**HEIRLOOM TOMATO
AND BURRATA SALAD** ^{GS} †
Pesto, Balsamic Glaze

BLUE CHEESE LETTUCE WEDGE ^{GS}
Iceberg, Cherry Tomatoes, Crisp
Bacon, Danish Blue Cheese Dressing

SHRIMP COCKTAIL
Cocktail Sauce,
Spicy Miso Mustard Sauce

TUNA SASHIMI* ^{GS}
Yuzu Truffle-Soy, Serrano Chili

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

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

ENTRÉES

Choose One

PAN SEARED SCALLOPS ^{GS}
Seared Jumbo Northeast Scallops,
Lemon Butter

SESAME CRUSTED AHI TUNA* ^{GS}
Daikon Radish Salad, Wasabi Emulsion

DOUBLE BONE LAMB CHOPS* ^{GS} †
Fava & English Pea Purée,
Pistachio-Mint Chimichurri

FILET MIGNON* 12 oz. ^{GS}
Château Mashed Potatoes
and Green Beans

PRIME NEW YORK STRIP* 16 oz. ^{GS}
Château Mashed Potatoes
and Green Beans

PRIME RIBEYE* 16 oz. ^{GS}
Château Mashed Potatoes
and Green Beans

ENTRÉE ENHANCEMENTS

**PETITE COLD WATER
LOBSTER TAIL** 4 oz. ^{GS} 24
GORGONZOLA FONDUE ^{GS} ^V 8

**SEARED JUMBO
SCALLOP*** ^{GS} 14
TRUFFLE BUTTER ^{GS} ^V 9

**ROASTED WILD
MUSHROOMS** ^{GS} 7
OSCAR STYLE ^{GS} 19

SIGNATURE SIDES

LOBSTER MAC & CHEESE
23

TRUFFLE TWICE BAKED ^{GS}
Parmesan, Black Pepper, Fresh Shaved Black Truffles 16

POTATOES AU GRATIN
15

DESSERTS

Choose One

BUTTER CAKE †
Butter Pecan Ice Cream,
Fresh Whipped Cream & Caramel Sauce

CHOCOLATE MOUSSE
Salted Caramel Chocolate Fudge
& Miniature Chocolate Cookies

STRAWBERRY HIBISCUS CHEESECAKE
Raspberry Hibiscus Glaze, Fresh Strawberries
& Strawberry Whipped Cream

COFFEE TOFFEE BREAD PUDDING
Sticky Toffee Sauce

FEATURED BEVERAGES

THE VIP 360 Mandarin Orange Vodka, Pineapple 17
CHARDONNAY Kumeu River, Kumeu Village, Auckland, New Zealand 16
CABERNET SAUVIGNON Del Frisco's "Lot 1981", Napa, California 20

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