

# ◆ APPETIZER ◆

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## SEARED AHI TUNA

Accompanied with ginger, soy sauce and wasabi. 10.95

## SMOKED ATLANTIC SALMON

Served with capers, diced red onions and sliced egg. 9.95

## STEAMED MUSSELS

White wine, clam broth, butter and garlic. 9.95

## CALAMARI

Our version of a classic. 9.95

## OYSTERS ON THE HALF SHELL

With lemon, cocktail sauce. Dozen 16.95 Half 11.95

## OYSTERS ROCKEFELLER

Baked oysters topped with onions, spinach, bread crumbs & parmesan cheese. Full 18.95 Half 13.95

## THE KING SAMPLER

Crab claws, lobster, smoked salmon and Rockefeller oysters. Serves four. 74.95

## SHRIMP COCKTAIL

Five shrimp steamed & served with cocktail sauce. 9.95

## CHILI CON QUESO & CHIPS

Melted Velveeta cheese with chopped tomatoes, onions, and jalapenos. 6.95

## MARYLAND CRAB CAKES

Two crab cakes with roasted red bell pepper sauce. 13.95

## BACON WRAPPED SHRIMP

Shrimp stuffed with cheese and jalapeno and wrapped in bacon. 11.95

## BORDER OYSTERS

Baked oysters topped with green chili, onions, bacon, bread crumbs & parmesan cheese. Full 18.95 Half 13.95

## SEAFOOD SAMPLER

Smoked salmon, bacon wrapped shrimp, crab cake and border oysters. Serves four. 39.95

# ◆ SALADS & SOUPS ◆

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## CALIFORNIA CAESAR SHRIMP SALAD

Hearts of romaine, shrimp, avocado, black olives, tomato, red onion, egg, and croutons. 12.95

## SPINACH SALAD W/ CHICKEN OR SALMON

Spinach, fresh strawberries, pecans, dried cranberries, feta cheese and raspberry vinaigrette. 12.95

## MIXED FIELD GREENS W/CHICKEN OR SALMON

Gorgonzola cheese, candied walnuts, dried cranberries, and raspberry vinaigrette. 12.95

## TOMATO AND FRESH MOZZARELLA

Presented with aged balsamic vinegar & basil oil. 8.95

## CALDILLO

Steak and potato soup. Bowl 8.95 Cup 4.95

## SEAFOOD SOUP

Fresh Salmon, Seabass, and shell fish. Bowl 8.95 Cup 4.95

## FRENCH ONION SOUP

Topped with crouton toast and provolone cheese. Bowl 6.95 Cup 3.95

## LOBSTER BISQUE

Finished with sherry. Bowl 8.95 Cup 4.95

# ◆ SIDE DISHES ◆

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## WHIPPED POTATOES

ROASTED GARLIC HORSERADISH WHITE TRUFFLE OIL 4.95

## SWEET POTATO FRIES

4.95

## CREAMED SPINACH

4.95

## TEMPURA GREEN BEANS

4.95

## SAUTÉED MUSHROOMS

4.95

## SWEET POTATO & PECAN CASSEROLE

4.95

## RISOTTO

4.95

## FRESH ASPARAGUS

4.95

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Please, no mobile telephone use in the dining areas

## ◆ STEAKS 1200° F ◆

Delaney's steaks are aged a minimum of 21 days and are hand cut in-house daily. Our steaks are cooked at 1200 to sear in their natural juices and are seasoned with sea salt and cracked black pepper. All steaks are presented with soup or salad and one side item.

### FILET MIGNON

Center-cut of the most tender steak. 10 oz 30.95  
Classic--8 oz 27.95

### NEW YORK STRIP

A traditional favorite. 16 oz 28.95  
Classic 12 oz 24.95

### BONELESS RIB EYE

Rich marbling with full flavor. Large 16oz 28.95  
Classic 12oz 24.95

### TOP SIRLOIN

10 ounce cut of lean and tender beef. 19.95

### SMOKED PRIME RIB

Served with au jus and creamy horseradish.  
16 oz cut 29.95 12 oz cut 25.95

### TOPPERS

Blue Cheese Crumbles, Green Chili Strips, Sautéed Mushrooms, Caramelized Onions \$1.95 each  
Tampiquena: Green Chili, Caramelized Onions & Cheese \$2.95

## ◆ DELANEY'S PORTERHOUSE ◆

**TWENTY TWO OUNCES OF AGED PORTERHOUSE. SEASONED AND SEARED TO TEMPERATURE**  
**\$39.95**

## ◆ SPECIALTY STEAKS ◆

### HAWAIIAN RIB EYE

12 ounce Rib Eye steak marinated in our special Hawaiian sauce 27.95

### PEPPERCORN FILET

Pepper crusted 8 ounce filet mignon in a cognac cream sauce. 29.95

### FILET OSCAR

6 ounce filet mignon grilled to perfection and topped with a asparagus, king crab and Hollandaise sauce. 32.95

## ◆ SURF AND TURF ◆

### FILET AND SHRIMP

6 ounces of filet medallions and colossal shrimp. 29.95

### FILET AND CRAB

6 ounce filet mignon and a half pound of king crab legs. 38.95

### FILET AND LOBSTER

6 ounce filet with an Australian cold water lobster tail. 52.95

Delaney's will gladly accommodate requests for shared split entrées for additional charge of \$7.00  
Split charge includes soup or salad and one side.

### TEMPERATURES

Rare	Medium Rare	Medium	Medium Well	Well
Red Cool Center	Red Warm Center	Pink Center	Slightly Pink Center	Cook Throughout

**Delaney's does not recommend and is not responsible for steaks ordered over medium well.**

## ◆ ENTRÉES ◆

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**All entrées served with choice of soup or salad and one side item.**

### "ADOBO" RACK OF LAMB

New Zealand Lamb served with a smoked tomato chipotle sauce and twice baked cube. 28.95

### NEW ZEALAND RACK OF LAMB

Rack of lamb herb crusted and seared, served with mint jelly. 28.95

### DUCK MARNIER

Pan seared, marinated duck breast, finished with a Gran Marnier reduction, served over risotto. 26.95

### CHICKEN CORNUCOPIA

Half chicken filled with bread stuffing, pan seared and topped with Cranberry & Orange glaze. 26.95

### VEAL CHOP

14 ounce tender veal, pan seared then braised in cream sauce. Served with Hudson Sweet Potatoes. 38.95

### SEARED PORK CHOP

14 ounce bone in chop presented with mushroom gravy and caramelized onions. 19.95

### CHICKEN ROULADE

Chicken breast stuffed with spinach and mushrooms, pan seared with a pecan and panko bread crust. Topped with a lemon basil burre blanc sauce. 19.95

### VEAL SCALOPPINE

Dusted veal cutlets, pan seared with shallots and garlic, finished with a port demi glace. 21.95

## ◆ PASTAS ◆

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### CREAMY ALFREDO FETTUCCHINI WITH CHICKEN OR SALMON

Mixed vegetables and fettuccini tossed with Alfredo sauce. 17.95

### PASTA PRIMAVERA WITH CHICKEN OR SALMON

Fettuccini tossed with fresh vegetables, garlic and olive oil. 17.95

## ◆ SEAFOOD ◆

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**All seafood items come with a choice of soup or salad and choice of one side item.**

### CHILEAN SEA BASS

Served on a bed of basmati rice. 26.95

### MARYLAND CRAB CAKES

Three crab cakes served with roasted red pepper aioli and chipotle mayo. 25.95

### BACON WRAPPED SHRIMP

Shrimp stuffed with cheese and jalapeno wrapped with apple wood bacon, served on a bed of basmati rice. 22.95

### GRILLED ATLANTIC SALMON

Served with a white wine and brown sugar glaze. 21.95

### SPICY SHRIMP & SCALLOPS

Shrimp and scallops sautéed in our spicy citrus vodka sauce. 25.95

### ALASKAN KING CRAB LEGS

One pound served with drawn butter and lemon. 35.95

### AUSTRALIAN LOBSTER TAIL

12 ounce tail served with drawn butter and lemon. 44.95

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**All of our fish is hand cut in house. It is delivered fresh and never frozen.  
We hope you can taste the difference!**