

## STARTERS

### Calamari 12

Buttermilk Battered, served Crispy with a Jalapeño Tomato Dipping Sauce

### Clams Possilipo 13



In a Tomato Basil Sauce OR Simply Steamed with Drawn Butter

### Grandma “Annie’s” Meatballs 9

Grandma’s “Gravy” Topped with Fresh Ricotta

### Hummus Bowl 10

Chickpea, Garlic, and Sesame Spread with Seasonal Vegetables and Pita Bread

### Maryland Crab Cake 14

Two Lightly Sautéed Maryland-Style Lump Crab Cakes with Julienne Vegetables and Whole Grain Mustard Aioli

### Ginger and Teriyaki Crusted Sea Scallops 14

Served with Spicy Mayonnaise and Pickled Ginger

### Crispy Thai Chili Shrimp 13

Buttermilk Battered and Tossed in Our House-Made Thai Chili Sauce

### Grilled Gulf Stream Shrimp 13



Served with Black Bean and Corn Salsa with Tomato Oil

### Pork “Hawg” Wings 12

Crispy Fried Pork Shanks served with Hot, Mild, Sesame Teriyaki, Thai Chili or BBQ Sauce; Celery and Carrots; Ranch or Blue Cheese Dressing

### Brauhaus Pretzels 10 (Delancey’s Customer Favorite)

Three Garlic Butter Coated and Lightly Salted Pretzels served with Brie Fondue

### Cup or Bowl of Chili 5/7

House-Made Mildly Spiced Chili

### French Onion Soup Crock 7

With Imported Emmental Gratin Cheese

## STEAKS Only Certified Angus Beef Served

### Delancey’s Surf and Turf 32



10-Ounce Sirloin Steak with a 4-Ounce Lobster Tail

### Delancey’s Thick Cut New York Strip Steak 32



20-Ounce Bone-In and Fully Trimmed (Add a Lobster Tail 8)

### Hanger Steak 25



Grilled with a Cabernet Reduction

### Char Crusted Sirloin Steak 24

10-Ounce Pan Roasted with a Hickory and Molasses Rub



Your food is guaranteed made to order.  
Please allow us time to prepare.

## SALADS

### Turkey Cobb Salad 13



Crispy Bacon, Chopped Egg, Diced Tomato with Crumbled Blue Cheese & Sliced Avocado

### Greek Salad 12



Crispy Romaine, Grape Tomatoes, Cucumbers, Red Peppers, Red Onions, Calamata Olives, Feta Cheese, and Oregano Vinaigrette

### Classic Caprese Salad 13



Vine-Ripened Tomato with Grande Rotondino Mozzarella, Extra Virgin Olive Oil, Fresh Basil, and Balsamic Glaze

### Spinach and Endive Salad 11



Pears, Candied Walnuts, and Gorgonzola Cheese Tossed in a House-Made Pear Vinaigrette

### Toasted Almond Chicken Salad 13



Marinated Grilled Chicken Breast, Toasted Almonds, Shaved Parmesan, Sun-Dried Tomatoes, and Red Wine Vinaigrette

### Beet and Strawberry Salad 13

Topped with Herbed Goat Cheese Croutons over Mixed Greens with Red Wine Vinaigrette

### Caesar Salad 8

Classic Style Tossed in House-Made Dressing with Fresh Shaved Parmesan and Croutons

### Warm Brie Salad 13



Strawberries, Apples, Tomatoes, and Toasted Almonds over Spring Mix with Red Wine Vinaigrette

## SEAFOOD

### Grilled Atlantic Salmon 24



Roasted Garlic and Sun-Dried Tomato Basil Sauce served with Asparagus and Roasted Potatoes

### Fish and Chips 19

Panko Crusted Cod served with Coleslaw, Tartar Sauce, and House-Cut French Fries

### Seafood Fra Diavlo 29

Half a Lobster Tail, Shrimp, Clams, Scallops, Calamari, and Mussels with Fettuccine in a Spicy Marinara Sauce

### Shrimp Sauté 22



Light Cream and Lemon Butter Sauce, with Sun-Dried Tomatoes, Pine Nuts, and Saffron Rice

### Sesame Crusted Ahi Tuna 26

Seared and Served Rare with Stir-Fry Vegetables and Udon Noodles

## Delancey’s Delicious Wings

(Delancey’s Customer Favorite)

Six for 8, Twelve for 14, Eighteen for 19  
Celery and Carrots

Choose with Hot, Mild, Sesame Teriyaki, Thai Chili,  
or BBQ Sauce; Ranch Or Blue Cheese Dressing

## PASTA Gluten Free Pasta Available Add 2

### Chicken and Spicy Chorizo Fettuccine 20

With Roasted Peppers, Mushrooms, and Chipotle Cream

### Wild Mushroom Ravioli 19

Mushroom Cream Sauce, Truffle Essence, Shaved Parmesan

### Rigatoni alla Bolognese 19

Traditional Beef, Veal, and Pork Ragù

### Penne alla Belvedere 16

Tomato Sauce with Light Cream and Finished with a Shot of Belvedere Vodka

### Tri-Colored Cheese Tortellini 20

With Grilled Chicken and a Roasted Red Pepper Pesto Sauce

### House-Made Pappardelle 22

Eggplant, House-Made Sweet Italian Sausage and Tomato-Basil Sauce with Fresh Garlic, Extra Virgin Olive Oil, and Pecorino Romano

## VEAL AND POULTRY

### Veal Chop Paillard Milanese 32

Lightly Breaded and Sautéed topped with Arugula, Artichokes, Roasted Potatoes, and Shaved Parmesan

### Classic Veal or Chicken Parmigiana 24/20

Breaded and Topped with Tomato Sauce and Mozzarella Cheese

### Osso Bucco 22 (A House Specialty)



Pork Shank Osso Bucco with Mashed Potatoes, Asparagus, Rosemary Au Jus

### Black Cattle Ranch Chicken 23



Semi-Boneless, Pan Roasted with Mashed Potatoes, Haricot Vert, and Rosemary Au Jus

### Chicken Francese 20



Egg Battered Chicken Breast with a Lemon, Garlic, and Butter Sauce

### Murray’s Chicken 22

Marinated with Fresh Herbs, Served with Grilled Asparagus, a Whole Grain Pilaf Medley, and Madeira Wine Sauce

## BRICK OVEN PIZZA

### Black Mission Fig 14

With Gorgonzola Cheese, Prosciutto, Arugula, and Balsamic Glaze

### Chicken, Bacon, Ranch 13

### Tomato, Mozzarella, and Fresh Basil 11

### Meat Lovers 13

Tomato Basil Sauce, Pepperoni, Sausage, and Meatballs

### Prosciutto, Roasted Tomatoes, Shaved Parmesan, and Arugula 13

# D I N N E R M E N U