




HOLIDAY MENU

STARTERS

French Onion Soup Crock 8 
with Imported Emmental Gratin Cheese

Shrimp Bisque 9

Shrimp Cocktail 16 
Chilled Jumbo Shrimp served with House Made Cocktail Sauce

Beef Carpaccio 16

Thinly sliced raw Filet Mignon served with Baby Arugula Salad with Red Onions, Red Wine Vinaigrette, Shaved Parmesan, Black Pepper and drizzle with Olive Oil

Wings

Six for 9, Twelve for 15, Eighteen for 20
Celery and Carrots
Choose Hot, Mild, Sesame Teriyaki, Thai Chili, or BBQ
Sauce with Ranch or Blue Cheese Dressing

Tortellini Bolognese 11

Traditional Beef, Veal, and Pork Ragù

Crispy Thai Chili Shrimp 16

Buttermilk Battered and Tossed in our House Made Thai Chili Sauce

Maryland Crab Cake 15

One 4 oz. Sautéed Maryland-Style Lump Crab Cake with Julienne Vegetables and Whole Grain Mustard Aioli

Burrata 14

Grape Tomatoes, Arugula, Prosciutto di Parma, Garlic Toast, Balsamic and Extra Virgin Olive Oil

CHILDREN'S MENU


Penne with Tomato Sauce 7

Chicken Tenders & Fries 8

Mac & Cheese 8

Fried Shrimp & Fries 12

ENTREES

Grilled Atlantic Salmon 26 
Roasted Garlic and Sun-Dried Tomato Basil Sauce served with Asparagus and Roasted Potatoes

Seafood Fra Diavolo 35


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

Chicken Francese 23 

Egg Battered Chicken Breast with a Lemon, Garlic, and Butter Sauce. Served with Chef's Vegetables and Choice of Potato

Pizza 11.5


Tomato, Mozzarella, and Fresh Basil

Osso Bucco 26 *(A House Specialty)* 

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

Delancey's Surf and Turf 37 

10-Ounce Sirloin Steak (with 4 oz. Lobster Tail)
Served with Chef's Vegetables and Choice of Potato

Delancey's Grilled New York Strip Steak 34 

14-Ounce Boneless and Fully Trimmed. Served with Chef's Vegetables and Choice of Potato
(with Lobster Tail add 10)

Chicken Parmigiana 22

Breaded and Topped with Tomato Sauce and Mozzarella Cheese, served with Spaghetti

Stuffed Sole 29

Lobster and Shrimp Stuffed Filet served with a Lobster Cream Sauce. Served with Chef's Vegetables and Choice of Potato

Delancey's Burger 15

Swiss Cheese with Sautéed Mushrooms and Onions.
Served with House Cut Fries.

DESSERTS

Aunt Rose's Cheese Cake 8

Apple Crisp 8

Jordan's Chocolate Cake 8

Gluten Free Pasta Available

 = GLUTEN FREE



HOLIDAY MENU

HOUSE WINES

Pinot Grigio Chardonnay Moscato
Sauvignon Blanc White Zinfandel Pinot Noir
Cabernet Merlot Shiraz
Malbec

6oz 8 | 9oz 10

Half Carafe 15 | Full Carafe 30

CHIANTI

6oz 9 | 9oz 11

Half Carafe 16 | Full Carafe 34

BUBBLY

6oz 8 | 9oz 10

**Guarini Pietre del sole Moscato
glass 7.5 | btl 18**

Korbel Brut Champagne | 187ml 7.5 | btl 24

La Marca Prosecco | 187ml 9 | btl 30

Chateau St Jean Sparkling Brut Rose | btl 28

Chandon Brut | btl 45

WHITE

Santa Margherita Pinot Grigio | btl 54

Alto Adige. Straw yellow in color with a clean, crisp fragrance with intense, yet elegant, hints of quince.

Castello di Gabbiano Pinot Grigio

6oz 8 | 9oz 10 | btl 22

Trentino. Pale straw in color and a ripe nose full of citrus, floral & tropical fruits.

Sonoma Cutrer Chardonnay | btl 32

Russian River. Elegant and balanced with notes of honeycrisp apple, nougat, citrus, roasted nuts & oak spice.

Kendall-Jackson Chardonnay

6oz 9.5 | 9oz 13.5 | btl 30

California. A light buttery-oak nuance with vibrant, appealing fruit flavors. It's medium weight yet fresh, with a smooth, well-balanced palate that displays a harmonized mix of savory oak and citrus nuances.

Edna Valley Sauvignon Blanc

6oz 8.75 | 9oz 12.5 | btl 28

California. Aromas of honeydew melon, grapefruit, guava and lime zest.

Matua Sauvignon Blanc

6oz 9.5 | 9oz 13.5 | btl 29

New Zealand. Soft in color with green hues, this Marlborough sauvignon blanc shows tropical and citrus fruits along with attractive herbaceous characters on the nose.

Fluer Du Cap, Chenin Blanc | btl 28

South Africa. Attractive pale green-gold color. The palate shows lovely tropical fruit flavors, bound together by fresh, zingy acidity, which also holds the finish together beautifully.

Bellerouche Rose 6oz 9 | 9oz 13 | btl 27

Rhone, France. Light pink with salmon pink highlights.

This wine has aromas of red fruits, currant, raspberry and cherry.

Relax Riesling 6oz 8.5 | 9oz 12.5 | btl 28

Germany. Intense flavors of apples, peaches, and a hint of citrus.

Cline Viognier | btl 26

California. Bright, fruity aromas of honeyed peaches, fruit salad, and roasted banana with a silky, tangy, fruity medium body and an even, breezy honeyed yellow apple, pear and nectarine finish with fine, chewy, fruit tannins and no oak.

Chateau Sancerre | btl 42

Loire Valley. Pale Gold with silver highlights. Powerful aromatic intensity with citrus and floral notes. Rich and well balanced on the palate with flavors of grapefruit and fresh grapes.



HOLIDAY MENU

RED

Line 39 Pinot Noir 6oz 9 | 9oz 11.5 | btl 30

California. Delicate aromas of strawberries, rich raspberry and cherry flavors, supple tannins.

Etude "Lyric" Pinot Noir | btl 39

Santa Barbara, California. Rich in ripe cherry, red raspberry and fresh strawberry, this youthful Pinot Noir drinks complex with hints of cinnamon, cardamom, sandalwood and cola.

Castello di Gabbiano Chianti Classico

6oz 8.5 | 9oz 12.5 | btl 29

Tuscany. Soft & fruity with dried berry, cherry, and hints of cream. Medium body, fine tannins, and a fresh, savory finish.

Banfi Chianti Classico Riserva | btl 40

Tuscany. Deep ruby red with rich notes of cherry, plum, iris and subtle wood notes.

Montes Purple Angel | btl 120

Carmenere, Chile. Intense red color with tremendous aromatic potency and a predominance of ripe red and black fruit, sweet spices, biscuits, and pastries. 18 months in oak barrels contributed aromas of vanilla, dark chocolate and nutmeg.

Columbia Merlot | btl 30

Washington State. On the palate, flavors of black cherry, wild blackberry and plum are met with notes of sweet oak, vanilla and mocha.

Darioush Signature Merlot 2014 | btl 129

Napa Valley. Intense, alluring aromas of lavender, blackberry compote and red plum.

Chateau St Jean Merlot

6oz 9 | 9oz 11.5 | btl 29

California. Aromas of sweet black cherry, black plum and toasted almonds burst from the glass of this Merlot.

Casillero del Diablo

Cabernet Sauvignon | btl 29

Chile. Intense aromas of cherries and plum with a touch of vanilla and toast.

Robert Hall Cabernet Sauvignon | btl 34

Paso Robles. This full bodied wine features a core of black currant with hints of cedar and spice.

Kendall-Jackson Cabernet Sauvignon

6oz 9.5 | 9oz 13.5 | btl 30

California. This Cabernet has distinct flavors of blackberry, blueberry, plus both red and black currants with enticing fragrances of mocha and nutmeg.

Silver Oak Cabernet Sauvignon 2013 | btl 130

Alexander Valley. It has an alluring nose of blackberry, bramble, baking spices and black olive. Aromas of vanilla, cassis and sage fill the glass, revealing the influence of American oak barrel aging.

Darioush Signature

Cabernet Sauvignon 2013 | btl 170

Napa Valley. Generous and concentrated on the palate, this dynamic wine delivers its signature of alluring, savory blueberry and blackberry fruit, freshly ground espresso and aromas of anise, dried sage and cigar-box.

19 Crimes "The Banished" Dark Red Blend

6oz 8 | 9oz 11.5 | btl 28

Australia. Shiraz dominant with Cabernet Sauvignon and Grenache. Intense lifted dark chocolate and vanilla aromatics balanced with blackberry and plum fruits.

Barton and Guestier

Chateauneuf du Pape | btl 58

Rhone Valley, France. A blend of Syrah and Grenache, this wine is a silky ready to drink red. Cherry and plum fruit mingle easily with earth, leather and mocha.

Penfold's Shiraz "Kalim" Bin 28 | btl 58

Australia. Velvety, aromatic and rich in flavor, this wine features ginger spice, mocha, coffee, plum & dark berries with soft tannins.

Don Miguel Gascon Malbec | btl 32

Argentina. Notes of blackberry, plum, maple and spice with plush tannins.

Darioush Signature Malbec 2015 | btl 130

Napa Valley. A delightful interplay of earth-driven notes such as licorice, saddle leather, freshly ground espresso and dusty cocoa provides remarkable depth and density.

Swedish Hill Cabernet Franc | btl 30

Finger Lakes. 60% Cabernet Franc and 40% Lemberger. The richness and tannin structure of the Cabernet Franc is complimented by the berry fruits and black pepper of the Lemberger.

Masi "Costasera" Amarone | btl 105

Veneto. Elegant and complex with hints of marasca cherries, prunes, coffee beans, chocolate and cinnamon.



HOLIDAY MENU

DRAFT BEER

We offer a wide variety of seasonal draft beers.
Ask your server about our current draft beer selection.

MARTINIS & MIXED DRINKS

Raspberries and Cream Martini

Chambord, Grey Goose, and cream. Served in a chilled martini glass.

Very Berry Martini

Stoli Razberi, Chambord, cranberry juice, splash of sour and lime juice. Served in a sugar rimmed, chilled, martini glass.

Strawberry Martini

Absolut Vodka, Strawberry Pucker, pineapple & cranberry juice.

Ladies Night Out

Grey Goose Vodka, Peach Schnapps, pineapple & cranberry juice. Served in a chilled martini glass.

Dreamy-Tini

Malibu, Midori & pineapple juice. Shaken and served in a chilled martini glass.

Strawberry Mango-Tini

Absolut Mango Vodka, Strawberry Liqueur, pineapple & cranberry juice. Shaken and served in a chilled martini glass.

Lemon Drop Martini

Absolut Citron, Triple Sec, sour mix, and a splash of orange juice. Shaken and served in a chilled, sugar rimmed martini glass.

Enter the Dragon

Bacardi Dragonberry, lemonade, and muddled strawberries. Shaken and served over ice.

Coco Loco

Stoli Vanil, Malibu Coconut Rum & pineapple juice. Served in a chilled martini glass with toasted coconut shavings.

Pear Tree

Absolut Pear Vodka, St. Germain, lime juice, and simple syrup. Served over ice and garnished with a lime.

Chocolate (or White Chocolate) Martini

Van Gogh Chocolate Vodka, Godiva Dark Chocolate Liqueur, White Creme DeCacao, Dark Creme De Cacao, splash of cream. Shaken and served in a chilled martini glass with chocolate swirls.

Orange Crush

3 Olives Rangtang Vodka, Triple Sec, fresh squeezed oranges, and Sprite. Served over ice.

Pomegranate Margarita

Jose Cuervo Gold Tequila, Pama Pomegranate Liqueur, sour mix, splash of cranberry & lime juice. Shaken and served over ice in a chilled, sugar rimmed, margarita glass.

Corona-Rita

7 oz. Coronarita served over an ice cold Margarita.

Island Breeze

Malibu Coconut Rum, Blue Curaçao, sour mix, Sprite and a drop of grenadine. Served over ice.

Moscow Mule

Grey Goose, Ginger Beer, and fresh lime juice. Served over ice and garnished with a lime.

Tropical Rum Punch

Malibu Coconut Rum, Absolut Mango Vodka, cranberry juice, orange juice, and pineapple juice. Shaken and served over ice. Garnished with an orange and lime.

Strawberry Basil

Stoli Strawberry with muddled basil, lemon, and strawberries, club soda, and a splash of lemonade. Served over ice and garnished with a lemon and strawberry.