

APPETIZERS

BLUE CRAB CAKES	10.95
Lump blue crab with roasted red pepper rémoulade	
ASIAN FRIED CALAMARI	13.95 / half order 8.95
Flash-fried and tossed with a sweet & spicy chili sauce with crushed peanuts	
CAPITOL SHRIMP COCKTAIL	11.95
Served with our house-made traditional cocktail sauce	
BACON WRAPPED SCALLOPS	10.95
Fresh sea scallops wrapped in applewood smoked bacon and served with a butterscotch mustard and haystack potatoes	
STEAMED MUSSELS	11.95 / half order 7.95
One pound of steamed Prince Edward Island mussels simmered in a spicy chorizo-tomato broth and served with house-made bread	
STUFFED MUSHROOMS	9.95
Three large mushroom caps with crab (1), sausage (1) and braised beef & spinach (1), finished with Bordelaise sauce	
OYSTERS ON THE HALF SHELL*	11.95
Half-dozen oysters served with a traditional cocktail sauce	
OYSTERS DELMONICO	13.95
Half-dozen oysters broiled with fresh spinach and applewood smoked bacon	

HOUSE SALADS

STEAKHOUSE WEDGE	5.95
Iceberg lettuce served with your choice of French or bleu cheese dressing, finished with Gorgonzola cheese crumbles and walnuts	
MIXED GREEN SALAD	5.95
Field greens with roasted red pepper vinaigrette, chèvre and blueberry candied walnuts	
CAESAR SALAD**	5.95
Crisp romaine lettuce tossed with a classic Caesar dressing	

SOUPS

FRENCH ONION	5.95
Topped with croutons, Swiss cheese and broiled golden brown	
CRAB BISQUE	7.95
Alaskan crab with oven roasted tomatoes, fennel, tarragon and finished with a touch of fresh cream	

PRIVATE ROOM

For rehearsal dinners, private parties or any special occasion, Johnny Delmonico's private room offers seating for up to 40 guests. The entire restaurant may be rented for private luncheons and dinner gatherings. Room Capacities: 110 people, seated; 160 people, cocktail reception.

Please contact Craig Madigan, our General Manager
cmadigan@foodfightinc.com, (608) 257-8325

STEAKS

We serve only Certified Angus Beef®. We believe you'll notice the difference.
Served with your choice of salad or soup and house-made bread.

6 oz. PETITE TENDERLOIN*	30.95
8 oz. TENDERLOIN*	36.95
10 oz. TENDERLOIN*	42.95
24 oz. PORTERHOUSE*	46.95
10 oz. NEW YORK STRIP*	28.95
14 oz. NEW YORK STRIP*	33.95
16 oz. RIBEYE*	32.95
14 oz. TOP SIRLOIN*	25.95
20 oz. JOHNNY DELMONICO BONE-IN RIBEYE*	40.95
35 oz. DELMONICO PORTERHOUSE*	55.95
TENDERLOIN DIANA*	32.95
6 oz. tenderloin pan seared with a traditional sauce Diana of pan jus and mustard	
SURF & TURF*	market
Any of our steaks or chops served with cold water lobster tail or Alaskan king crab	

STEAK ENHANCEMENTS

OSCAR STYLE	3.95	BACON WRAPPED	2.95
Topped with Alaskan king crab meat, fresh asparagus and Hollandaise sauce		Wrapped in applewood smoked bacon	
DAIRY BLEU HOLLANDAISE	2.95	SAUCES, RUBS & EXTRAS	1.95
Hollandaise sauce with bacon and Hook's Dairy Bleu cheese broiled to finish		Bordelaise, Hollandaise, au poivre, blackened, sautéed onions & mushrooms	

PRIME RIB SPECIAL

12 oz. / 16 oz. PRIME RIB* (served Friday and Saturday) 22.95 / 27.95
Certified Angus Beef® slow roasted to perfection for 12-14 hours, served with sides of au jus and horseradish cream

TASTE OF DELMONICO'S

A four course tasting of Delmonico's favorites.		29.95 per person
1 st course		Demitasse of Crab Bisque
2 nd course		Classic Caesar Salad
3 rd course	3 oz. Beef Tenderloin* with two Bacon Wrapped Scallops and Creamy Mashed Potatoes	
4 th course		Apple Tart with Cinnamon Ice Cream
		Add Wine Flight 11.95
Three 3 oz. pours selected by Craig Madigan, Sommelier, paired with courses		

SEAFOOD

Served with your choice of salad or soup and house-made bread.

SEA SCALLOPS*	25.95
Pan-seared, with creamed spinach and fresh sweet corn, served with poultry sauce glace	
STUFFED SHRIMP SCAMPI	24.95
Stuffed with blue crab, broiled with white wine, served with with fresh fettuccine tossed with tomato, basil and Parmesan cheese	
NORWEGIAN SALMON	21.95
Pan-roasted, topped with caramelized fennel, Israeli couscous, sour orange vinaigrette and served with a crisp cucumber and red onion salad	
AHI TUNA*	29.95
Cumin and sesame crusted sashimi grade ahi tuna, pan-seared rare and served with garlic wilted kale and red bell peppers, sauced with a light jalapeño vinaigrette	
SEAFOOD PASTA	25.95
Tender select cuts of fresh fish, shrimp, scallops and mussels simmered in a mild tomato sauce, tossed with hand-made fettuccini	
ALASKAN KING CRAB	market
MAINE LOBSTER	market

ENTRÉES

Served with your choice of salad or soup and house-made bread.

10 oz. BERKSHIRE PORK CHOP*	24.95
Pan-roasted and served with sweet potato spätzle, applewood smoked bacon, crisp green apple and caramelized brussel sprouts, sauced with a brandied-apple jus	
CHICKEN DELMONICO	25.95
Pan-roasted 8 oz. breast of chicken, cranberry strewn leg confit served with butternut squash pavè, wild mushrooms and asparagus, sauced with an herbed chicken jus	
POLENTA CAKE PRIMAVERA	17.95
Herbed polenta pan-roasted crisp and topped with roasted fennel, red pepper, shiitake mushrooms and brussel sprout leaves, sauced with a pistou and balsamic reduction	
C.A.B. BURGER	9.95
Freshly ground Certified Angus Beef® served on a toasted kaiser bun, with mixed greens, tomato, onion and served with house-made French fries	
Add Swiss or buttermilk-bleu cheese 1.00	
Add applewood smoked bacon 2.95	

SIDES

All sides are portioned for sharing.		5.95
Steamed Broccoli		Creamy Mashed Potatoes
Sautéed Asparagus		Garlic Mashed Potatoes
Creamed Spinach		Twice Baked Potato
Sautéed Mushrooms		Wisconsin Mac n' Cheese
Baked Potato		House-made French Fries
Hash Browned Potatoes		

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ** Contains coddled non-pasteurized eggs.

No separate checks for groups over six. An 18% gratuity will be added to parties of six or more.