

## APPETIZERS

BLUE CRAB CAKE	12.95
Lump blue crab with a tomato saffron sauce, finished with a mixed green salad featuring Nueske's ham	
ASIAN FRIED CALAMARI	half order 7.95 / 12.95
Flash fried and tossed with a sweet & spicy chili sauce with crushed peanuts	
CAPITOL SHRIMP COCKTAIL	10.95
Served with our house-made traditional cocktail sauce	
BACON WRAPPED SCALLOPS	13.95
Fresh scallops wrapped in Nueske's bacon and served with a butterscotch-mustard and haystack potatoes	
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 Nueske's 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	4.95
Topped with croutons, Swiss cheese and broiled golden brown	
SOUP DU JOUR	5.95

## 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 Caitlin Suemnicht, our Director of Special Events. [csuemnicht@foodfightinc.com](mailto:csuemnicht@foodfightinc.com), (608) 257-0158 x248

## 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*	28.95
8 oz. TENDERLOIN*	35.95
10 oz. TENDERLOIN*	41.95
24 oz. PORTERHOUSE*	45.95
10 oz. NEW YORK STRIP*	27.95
14 oz. NEW YORK STRIP*	32.95
16 oz. RIBEYE*	31.95
14 oz. TOP SIRLOIN*	24.95
16 oz. OUR SIGNATURE BONE-IN TENDERLOIN*	49.95
20 oz. JOHNNY DELMONICO BONE-IN RIBEYE*	39.95
35 oz. DELMONICO PORTERHOUSE*	54.95
TENDERLOIN DIANA*	30.95
6 oz. tenderloin pan seared with a traditional sauce Diana of pan jus and mustard	
TRIO OF FILET MIGNON*	36.95
Pan-seared mignonettes with our signature preparations—Bordelaise sauce with mixed herb salad, sauce Diana, Hook's Dairy Bleu Hollandaise	
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 Nueske's 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 WEEKEND SPECIAL

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

## EVERY NIGHT IS DATE NIGHT

Dinner for two. Entrees served with your choice of two soups or salads and two half side dishes for sharing.

35 oz. DELMONICO PORTERHOUSE* sliced for sharing	59.95
16 oz. CHATEAUBRIAND* served with Bordelaise sauce	69.95

## 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 glaze	
STUFFED SHRIMP SCAMPI	24.95
Stuffed with blue crab, broiled with white wine, served with tomatoes and fresh greens	
BROILED SALMON AU POIVRE	20.95
Roasted with a peppercorn crust, served with fresh tomato and a red wine sauce reduction	
GRILLED SWORDFISH	19.95
Fresh swordfish steak, char-grilled and presented with a cucumber and tomato salsa	
FRUTTI DI MARE	23.95
Fresh shrimp, scallops and seared fish tossed with basil saffron cream served over angel hair pasta	
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
Char-grilled and presented with an orange thyme jus	
CHICKEN DELMONICO	20.95
A broiled half chicken finished with a lemon and red wine sauce	
BEEF BOURGUIGNON	21.95
Fresh tenderloin tips braised in a rich Bordelaise sauce, served with vanilla roasted vegetables and creamy mashed potatoes	
PASTA PRIMAVERA	19.95
Tortellini and fresh seasonal vegetables tossed in a white pesto sauce	
ACORN SQUASH RAVIOLI	18.95
House-made ravioli with a brown butter sauce, walnuts, crisp sage and Gruyère cheese	

## 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	Onion Rings
Hash Browned Potatoes	House-made French Fries

*When dining out or at home, thorough cooking of foods from animal origins reduces the risk of food borne illness. \* Foods served in an undercooked condition (i.e. rare or medium rare), will only be served upon the consumer's request. \*\* Contains coddled non-pasteurized eggs.*

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