SPECIALTY MARTINIS

9.95

DELMONICO’S ULTIMATE COSMO
Absolut Citron & Cointreau with a splash of Cranberry & Lime Juice.

OLD BLUE EYES
Stolichnaya Vodka & Blue Curacao with a Sour Mix & a Lemon Twist...Frank’s Favorite.

GODIVA CHOCOLATE MARTINI
A delicious blend of Stolichnaya Vodka, Godiva Chocolate Liqueur & White Créme de Cacao.

SOUR APPLE MARTINI
Stolichnaya Vodka, Sour Apple Pucker & a splash of Sour Mix.

METROPOLITAN
Stolichnaya Razberi Vodka, Chambord, a splash of fresh lime & Cranberry Juice.

POMEGRANATE MARTINI
Stolichnaya Vodka, Cointreau & Pomegranate Juice.

LIMONCELLO MARTINI
Stolichnaya Vodka & Caravella Limoncello served with a Lemon Twist.

THE WELL-MANNERED DIRTY MARTINI
Our Version of a Dirty Martini with Stolichnaya Vodka & Bleu Cheese Stuffed Olives.

BELLONITI
Stolichnaya Vodka, Peach Schnapps & a Splash of Champagne.

MIDNIGHT ESPRESSO
A perfect blend of Stolichnaya Vodka, Kahlua, Frangelico, Bailey’s Irish Cream & Espresso.

WHITE VINO
LISTED FROM SWEETEST TO LEAST SWEET

BLUSH WINES & SWEET WINES

<table>
<thead>
<tr>
<th>BRAND</th>
<th>PRICE</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>MIRASSOU MOSCATO</td>
<td>7.25</td>
<td>26.95</td>
</tr>
<tr>
<td>GLENDA RIESLING</td>
<td>7.75</td>
<td>28.95</td>
</tr>
<tr>
<td>DARK HORSE ROSE</td>
<td>7.25</td>
<td>26.95</td>
</tr>
</tbody>
</table>

DRIY, LIGHT INTENSITY WHITE WINES

<table>
<thead>
<tr>
<th>BRAND</th>
<th>PRICE</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECCO DOMANI PINOT GRIGIO</td>
<td>8.25</td>
<td>30.95</td>
</tr>
<tr>
<td>SANTA MARGHERITA PINOT GRIGIO</td>
<td>10.25</td>
<td>38.95</td>
</tr>
<tr>
<td>EDNA VALLEY SAUVIGNON BLANC</td>
<td>7.75</td>
<td>28.95</td>
</tr>
</tbody>
</table>

DRIY, MEDIUM INTENSITY WHITE WINES

<table>
<thead>
<tr>
<th>BRAND</th>
<th>PRICE</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>WILLIAM HILL ESTATE CHARDONNAY</td>
<td>7.75</td>
<td>28.95</td>
</tr>
</tbody>
</table>

KENDALL-JACKSON VINTNER’S RESERVE CHARDONNAY     | 10.25 | 38.95  |

HOUSE VINO

<table>
<thead>
<tr>
<th>BRAND</th>
<th>PRICE</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>RUINTE LAMBRUSCO</td>
<td>7.75</td>
<td>33.95</td>
</tr>
<tr>
<td>COPPER RIDGE CABERNET</td>
<td>7.75</td>
<td>33.95</td>
</tr>
<tr>
<td>COPPER RIDGE CHARDONNAY</td>
<td>7.75</td>
<td>33.95</td>
</tr>
<tr>
<td>COPPER RIDGE MERLOT</td>
<td>7.75</td>
<td>33.95</td>
</tr>
<tr>
<td>COPPER RIDGE WHITE ZINFANDEL</td>
<td>7.75</td>
<td>33.95</td>
</tr>
<tr>
<td>PLACIDO PINOT GRIGIO</td>
<td>7.75</td>
<td>35.95</td>
</tr>
<tr>
<td>PLACIDO CHIANTI</td>
<td>7.75</td>
<td>35.95</td>
</tr>
</tbody>
</table>

SPARKLING VINO

<table>
<thead>
<tr>
<th>BRAND</th>
<th>PRICE</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>ZONIN PROSECCO</td>
<td>8.25</td>
<td>33.95</td>
</tr>
<tr>
<td>MOET CHANDON IMPERIAL BRUT</td>
<td>81.95</td>
<td></td>
</tr>
</tbody>
</table>

CLASSIC COCKTAILS

<table>
<thead>
<tr>
<th>BRAND</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOP SHELF MANHATTAN</td>
<td>10.95</td>
</tr>
<tr>
<td>SIGNATURE OLD FASHIONED</td>
<td>10.95</td>
</tr>
<tr>
<td>DELMONICO’S MARGARITA</td>
<td>10.95</td>
</tr>
</tbody>
</table>

NEW YORK: ALBANY | UTICA | SYRACUSE | ROCHESTER | CLIFTON PARK
FLORIDA: ORLANDO

please drink responsibly 2625045
## STEAMED CLAMS
One Dozen fresh Rhode Island Little Neck clams steamed in Butter and White Wine. Served with Garlic Toast.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Delmonico’s Shrimp Cocktail</td>
<td>$13.99</td>
</tr>
<tr>
<td>Jumbo chilled Shrimp served with signature Cocktail Sauce.</td>
<td></td>
</tr>
<tr>
<td>Crab Cakes</td>
<td>$13.99</td>
</tr>
<tr>
<td>One (7.99) / Two (13.99)</td>
<td></td>
</tr>
<tr>
<td>Crispy seasoned Jumbo Crab Cakes (1 or 2) served with spicy Chili Aioli.</td>
<td></td>
</tr>
<tr>
<td>Mozzarella Fritta</td>
<td>$9.99</td>
</tr>
<tr>
<td>Fried Mozzarella hand breaded to order with fresh Marinara Sauce.</td>
<td></td>
</tr>
<tr>
<td>Bella Napoli</td>
<td>$9.99</td>
</tr>
<tr>
<td>Italian Pasta Chips, Sausage, Tomatoes, Onions, Banana Peppers &amp; Provolone with Asagio Cheese Sauce.</td>
<td></td>
</tr>
<tr>
<td>Portabella Mushroom Parmigiana</td>
<td>$9.99</td>
</tr>
<tr>
<td>Baked with Marinara Sauce, Pecorino Romano &amp; Provolone Cheeses.</td>
<td></td>
</tr>
<tr>
<td>East Utica Greens</td>
<td>$7.99</td>
</tr>
<tr>
<td>Escarole sautéed with Garlic, Prosciutto, Bread Crumbs, Romano &amp; Hot Peppers.</td>
<td></td>
</tr>
<tr>
<td>Delmonico’s Garlic Cheese Bread</td>
<td>$8.99</td>
</tr>
<tr>
<td>Thick slices of Country Italian Bread baked with Garlic Butter &amp; Provolone.</td>
<td></td>
</tr>
</tbody>
</table>

## INSALATE

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roma Tomato &amp; Mozzarella Salad</td>
<td>$9.99</td>
</tr>
<tr>
<td>Fresh Buffalo Mozzarella, Vine Ripened Tomatoes, Red Onions, Basil &amp; Balsamic Vinaigrette.</td>
<td></td>
</tr>
<tr>
<td>Gorgonzola Wedge</td>
<td>$7.99</td>
</tr>
<tr>
<td>Crisp Iceberg, Red Onions, Tomatoes, Bacon &amp; Bleu Cheese Dressing Finished with a Balsamic Glaze.</td>
<td></td>
</tr>
</tbody>
</table>

## ANTIPASTI & ZUPPA

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Antipasto Salad - For Two or More!</td>
<td>$14.99</td>
</tr>
<tr>
<td>Crisp Greens with Balsamic Vinaigrette, Genoa Salami, Capicola, Tomatoes, Artichoke Hearts, Pepperoncini, Roasted Peppers, Sharp Provolone, Egg, Kalamata Olives &amp; Red Onions, PRIMO!</td>
<td></td>
</tr>
<tr>
<td>Entrée Sized Mixed Greens or Caesar Salad</td>
<td>$15.99</td>
</tr>
<tr>
<td>With Grilled Chicken Breasts.</td>
<td></td>
</tr>
<tr>
<td>With Grilled Salmon, Filet Tournedos or Giant Cocktail Shrimp.</td>
<td></td>
</tr>
</tbody>
</table>

## SPECIALITÉ DELMONICO’S

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Mignon</td>
<td>$31.99</td>
</tr>
<tr>
<td>9 oz Choice or Better Center Cut seasoned &amp; grilled to order with Penne Marinara.</td>
<td></td>
</tr>
<tr>
<td>Filet Portabella</td>
<td>$20.99</td>
</tr>
<tr>
<td>6 oz / 20 oz 9 oz / 27.99</td>
<td></td>
</tr>
<tr>
<td>6 oz or 9 oz of Choice or Better Filet Medallions with Cabernet Sauce, Portabella Mushrooms &amp; Angel Hair Pasta.</td>
<td></td>
</tr>
<tr>
<td>Filet Marsala</td>
<td>$20.99</td>
</tr>
<tr>
<td>6 oz / 20.99 9 oz / 27.99</td>
<td></td>
</tr>
<tr>
<td>6 oz or 9 oz of Choice or Better Filet Medallions with Mushrooms in a Marsala Wine Sauce &amp; Angel Hair Pasta.</td>
<td></td>
</tr>
<tr>
<td>Pork Chops</td>
<td>$19.99</td>
</tr>
<tr>
<td>Two Boneless 8 oz Center Cut Chops grilled &amp; finished with the Sauce Of The Day &amp; Angel Hair Pasta.</td>
<td></td>
</tr>
<tr>
<td>New York Strip</td>
<td>$31.99</td>
</tr>
<tr>
<td>15 oz Certified Angus Beef, Center Cut seasoned &amp; perfectly seared, with Penne Marinara.</td>
<td></td>
</tr>
<tr>
<td>Sliced Sirloin Steak</td>
<td>$21.99</td>
</tr>
<tr>
<td>9 oz or 14 oz of Choice or Better Sirloin with Cabernet Mushroom Sauce &amp; Garlic Mashed Potatoes.</td>
<td></td>
</tr>
<tr>
<td>Delmonico’s Steack</td>
<td>$29.99</td>
</tr>
</tbody>
</table>

### Substitute with Steak: Sweet or Baked Potato - $2.99 / Grilled Mashed Potatoes - $2.99 / Fettuccine Alfredo - $2.99 / Broccoli or Asparagus - $2.99

## ADD TO ANY ENTRÉE:

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House or Caesar Salad</td>
<td>$3.99</td>
</tr>
<tr>
<td>Tomato &amp; Mozzarella Salad</td>
<td>$7.99</td>
</tr>
<tr>
<td>Gorgonzola Wedge</td>
<td>$5.99</td>
</tr>
<tr>
<td>Tomato &amp; Cucumber Salad</td>
<td>$3.99</td>
</tr>
<tr>
<td>Sauteed Shrimp</td>
<td>$7.99</td>
</tr>
<tr>
<td>Cold Water Lobster Tail</td>
<td>$31.99</td>
</tr>
</tbody>
</table>

## AL LATO

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Onions</td>
<td>$2.99</td>
</tr>
<tr>
<td>Hot Peppers, Mushrooms &amp; Onions</td>
<td>$3.99</td>
</tr>
<tr>
<td>Baked or Sweet Potato</td>
<td>$3.99</td>
</tr>
<tr>
<td>Fresh Sauteed Mushrooms</td>
<td>$3.99</td>
</tr>
<tr>
<td>Homemade Mashed Potatoes</td>
<td>$3.99</td>
</tr>
<tr>
<td>Homemade Italian Sausage</td>
<td>$5.99</td>
</tr>
<tr>
<td>Grilled Buddies</td>
<td>$9.99</td>
</tr>
<tr>
<td>Steak &amp; Two Eggs</td>
<td>$17.99</td>
</tr>
</tbody>
</table>

## Sautés

### Italian Long Hot Peppers
- Stuffed with Ricotta, Sausage, Red Pepper, Romano & Gorgonzola Cheese finished with toasted Italian Breadcrumbs & Balsamic Glaze.
- **Calamari**
  - Golden, crisp, fried Calamari served with Marinara & Spicy Chili Aioli Sauce, enough to share.
  - **"Kicked Up" Calamari**
    - Golden, crisp, fried Calamari served with Sweet & Spicy Pepper Glaze, enough to share.
- **Bruschetta Pomodoro**
  - Grilled Italian Bread brushed with Olive Oil & Garlic, topped with Provolone, Tomato & Basil. Finished with a Balsamic Glaze.
- **Zuppa di Stracciatella**
  - Chicken, Escarole, Meatballs & Ditalini in a homemade Chicken Broth.
- **Clam Chowder**
  - Delmonico’s version of a New England favorite.
- **Pasta Fagioli (Seasonal)**
  - Traditional Tomato & Vegetable Soup with plenty of Cannellini Beans and Ditalini Pasta.

## DELMONICO’S STEAK TOWN

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Pound Lasagna</td>
<td>$18.99</td>
</tr>
<tr>
<td>Pasta layered with Beef, Sausage, Ricotta Cheese &amp; covered with Marinara Sauce.</td>
<td></td>
</tr>
<tr>
<td>Ravoli Tre Modi</td>
<td>$18.99</td>
</tr>
<tr>
<td>With 1) Spicy Vodka Sauce, or 2) Marinara Sauce, or 3) Half Vodka &amp; Half Marinara Sauce toppled with Gorgonzola.</td>
<td></td>
</tr>
<tr>
<td>Chicken Riggies</td>
<td>$19.99</td>
</tr>
<tr>
<td>Rigatoni, Mushrooms, Bell Peppers, Onions, Hot Peppers &amp; Chicken in our Special Light Sauce.</td>
<td></td>
</tr>
<tr>
<td>Fettuccine Delmonico</td>
<td>$19.99</td>
</tr>
<tr>
<td>Fettuccine Alfredo tossed with Grilled Chicken, Mushrooms, Broccoli &amp; finished with a touch of Marinara.</td>
<td></td>
</tr>
<tr>
<td>Salmon</td>
<td>$24.99</td>
</tr>
<tr>
<td>A grilled 12oz. Salmon Filet topped with our Chef’s Sauce of the Day, served with Spinach and Mushroom Risotto.</td>
<td></td>
</tr>
<tr>
<td>Frutti De Mare</td>
<td>$25.99</td>
</tr>
<tr>
<td>Fresh Clams, Calamari, Shrimp &amp; North Atlantic Haddock in Pomodoro Sauce with Hot Peppers over Linguine.</td>
<td></td>
</tr>
<tr>
<td>Shrimp Scampi</td>
<td>$24.99</td>
</tr>
<tr>
<td>Jumbo Shrimp sautéed with fresh Garlic, Spinach, Mushrooms, White Wine &amp; Lemon served with Linguine.</td>
<td></td>
</tr>
<tr>
<td>Linguine with Clam Sauce</td>
<td>$19.99</td>
</tr>
<tr>
<td>Fresh Clams, Olive Oil, Garlic &amp; Parsley served Red or White.</td>
<td></td>
</tr>
</tbody>
</table>