

# DELPHINE

## LE BAR A HÛTRES

- le petit delphine* - 58
- le grand delphine* - 98
- shrimp cocktail - 14
- 1/2 dz west coast oysters - 15
- 1/2 dz east coast oysters - 14

## ANTIPASTI

- MARINATED OLIVES - 6
- PEPPERS, RAPINI, EGGPLANT, TOMATO - 10
- TUNA THREE WAYS - 15  
*banyuls, garlic, rosemary*
- FOIE GRAS & CHICKEN LIVER MOUSSE - 16
- CHEESE PLATE - 15  
*dried fruit, roasted nuts*

## LES PIZZAS

- PISSALADIARE - 13  
*onions, anchovies, olives*
- QUATRE FROMAGES - 12  
*tomato, basil*
- REINE - 13  
*ham, gruyère, mushrooms*

## PASTA

- PENNE PUTTANESCA - 14  
*tomato, olives, garlic*
- MACARONI GRATIN - 12  
*gruyère, onions, french ham*

## HORS D'OEUVRES

- ONION SOUP GRATINÉE . . . . . 8
- FIELD GREENS W/ GOAT'S CHEESE . . . . . 9
- DELPHINE SALAD . . . . . 12  
*escarole, red onions, walnuts, grana padano, lemon truffle vinaigrette*
- CAESAR SALAD . . . . . 10  
*with bacon*
- STEAK TARTARE . . . . . 14
- FRITTO MISTO . . . . . 14  
*shrimp, squid, mussels, clams, lemon*
- FRESH FRUIT SALAD . . . . . 9



## SANDWICHES ET SALADES

- CROQUE MONSIEUR OU MADAME . . . . 12/13  
*open-faced ham & gruyère sandwich with béchamel*
- BURGER W/ FRIES . . . . . 13  
*add cheese, egg, bacon . . . . . 1*
- SLICED STEAK SANDWICH . . . . . 15  
*onions, gruyère, served with fries*
- NIÇOISE SALAD . . . . . 17  
*grilled tuna, balsamic vinaigrette*
- GRILLED CHICKEN PAILLARD SALAD . . . 16  
*frisée, mâche, mustard vinaigrette*

## ENTREES

- TROUT MEUNIÈRE . . . . . 19  
*sautéed shrimp, potatoes, lemon, parsley brown butter*
- STEAK FRITES . . . . . 26  
*béarnaise or maître d'butter*
- GRILLED SALMON À LA GREQUE . . . . . 19  
*artichokes, carrots, mushrooms, white wine*
- FISH & CHIPS . . . . . 18  
*tartar sauce, pickled onions*
- WHOLE ROASTED LOBSTER W/ FRIES . . . . 36

## LES OEUFS

- EGGS NORWEGIAN . . . . . 15  
*poached eggs, smoked salmon, hollandaise*
- SCRAMBLED EGGS IN PUFF PASTRY . . . . 15  
*asparagus, wild mushrooms*
- HUEVOS RANCHEROS . . . . . 13  
*corn tortillas, fried eggs, black beans, chorizo, queso fresco, pico de gallo, crème fraîche*
- EGGS HUSSARD . . . . . 14  
*poached eggs, ham, tomatoes, mushrooms, bordelaise, hollandaise*
- EGGS À LA BASQUAISE . . . . . 13  
*poached eggs, creamy polenta, peppers, onions, prosciutto*
- STEAK & EGGS . . . . . 16  
*hanger steak, eggs any style, home fries*
- EGGS FLORENTINE . . . . . 14  
*poached eggs on artichokes, spinach, béchamel sauce*
- SCRAMBLED EGGS W/ SMOKED SALMON . . . 13  
*home fries*
- EGGS BENEDICT . . . . . 13  
*home fries*
- OMELETTE AUX FINES HERBES W/ FRIES . . 11  
*add cheese, ham, spinach . . . . . 1*
- EGGS ANY STYLE . . . . . 10  
*home fries*
- DELPHINE FRENCH TOAST . . . . . 11  
*pure maple syrup*
- PANCAKES . . . . . 13  
*sautéed bananas*
- DELPHINE GRANOIA & GREEK YOGURT . . 12  
*organic honey, fresh berries*
- IRISH OATMEAL . . . . . 9  
*raisins, brown sugar*

## GARNITURES

- BACON, SAUSAGE, HAM . . . . . 4
- HOME FRIES . . . . . 4
- ROASTED TOMATOES . . . . . 4
- FRENCH FRIES . . . . . 6
- LÉGUMES VERTS . . . . . 6
- RATATOUILLE . . . . . 6

## Les Boisson de Matin

- coffee - 3.50
- espresso - 4
- cappuccino - 4.50
- café au lait - 4.50
- chocolat chaud - 4.50
- tea - 3.75
- citron presse\* - 5
- orange juice\* - 6
- grapefruit juice\* - 6

*\*freshly squeezed*

## LES COCKTAILS

- 8 -

- champagne st. germain
- french 75
- bellini
- greyhound
- white sangria
- screwdriver
- delphine gimlet

## LES VINS VERRE ET CARAFE

- | <i>blanc</i>         | <i>rouge</i>     |
|----------------------|------------------|
| bordeaux 11/26       | pinot noir 10/24 |
| riesling 9/21        | merlot 9/21      |
| pinot grigio 7/16    | cabernet 8/19    |
| sauvignon blanc 8/19 | syrah 8/19       |
| chardonnay 8/19      | bordeaux 10/24   |

EXECUTIVE CHEF: SASCHA LYON  
*breakfast, lunch, dinner & brunch*



A 15% Service Commission is added to all guest checks.