

DELPHINE

LE PETIT DÉJEUNER

EGGS BENEDICT W/ HOME FRIES	12.00	
SCRAMBLED EGGS IN PUFF PASTRY	14.00	
<i>asparagus and wild mushrooms</i>		
HUEVOS RANCHEROS	11.50	
<i>corn tortillas, fried eggs, black beans, chorizo, queso fresco, pico de gallo, crème fraiche</i>		
SCRAMBLED EGGS W/SMOKED SALMON	12.00	
OMELETTE AUX FINES HERBES W/POTATOES ...	9.00	
<i>with cheese, ham, onions, spinach add</i>		1.00
TWO EGGS ANY STYLE W/ HOME FRIES & TOAST ..	8.00	
<i>with bacon, ham, sausage add</i>		2.00
DELPHINE FRENCH TOAST W/MAPLE SYRUP ...	9.00	
PANCAKES W/ SAUTÉED BANANAS	10.50	
FRESH FRUIT W/ BERRIES	8.50	
DELPHINE GRANOLA & GREEK YOGURT	10.00	
<i>w/ organic honey and fresh berries</i>		
IRISH OATMEAL W/RAISINS & BROWN SUGAR ..	6.50	
SIDE OF BACON, SAUSAGE, HAM, FRUIT	4.00	
TARTINE W/ NUTELLA & PRESERVES	3.00	

pastries 3.50

CLASSIC CROISSANT, PAIN AU CHOCOLAT,
ALMOND BEAR CLAW, APPLE CINNAMON DANISH,
BRIOCHE, PECAN STICKY BUN,
SELECTION OF MUFFINS

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

DELPHINE

LE BAR A HUÎTRES

- 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, mache, 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 GRANOLA & 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

- | blanc | rouge |
|----------------------|------------------|
| bordeaux 11/26 | pinot noir 10/24 |
| reislung 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.

DELPHINE

LE BAR A HUÎTRES

- 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 - 5
- PEPPERS, RAPINI, EGGPLANT, TOMATO - 9
- TUNA THREE WAYS - 13
banyuls, garlic, rosemary
- FOIE GRAS & CHICKEN LIVER MOUSSE - 14
- CHEESE PLATE - 15
dried fruit, roasted nuts

Nos Specialities de la Maison

- monday**
Spinach Lasagna Bolognese - 17
- tuesday**
Braised Beef w/ Carrots - 19
- wednesday**
Chicken Tarragon - 17
- thursday**
Risotto Milanese w/ Braised Veal - 19
- friday**
Bouillabaisse - 26
- saturday**
Braised Short Ribs - 24
- sunday**
Cassoulet - 18

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HORS D'OEUVRES

- ONION SOUP GRATINÉE 7
- FIELD GREENS w/ GOAT'S CHEESE 7
- DELPHINE SALAD 11
escarole, red onions, walnuts, grana padano,
lemon truffle vinaigrette
- CAESAR SALAD 9
with bacon
- BRANDADE DE MORUE 10
- STEAK TARTARE 12
- ESCARGOT PERSILLADE 10
- FRITTO MISTO 12
shrimp, squid, mussels, clams, lemon
- JAMÓN SERRANO, DRUNKEN GOAT 12
pan tomaquet, grilled radicchio



SANDWICHES ET SALADES

- CROQUE MONSIEUR OU MADAME 9/10
open-faced ham & gruyere sandwich
with béchamel
- LOBSTER ROLL w/ FRIES 18
- CHOPPED GRILLED VEGETABLE SALAD 12
ricotta salata, tarragon vinaigrette
- BURGER w/ FRIES 12
add cheese, egg, bacon 1
- PAN BAGNAT, CONFIT TUNA SANDWICH 11
tomato compote, capers, egg, arugula
- WARM CHICKEN BLT SANDWICH 13
grilled ciabatta, harissa mayonnaise
- SLICED STEAK SANDWICH 15
onions, gruyère, served with fries
- NICOISE SALAD 16
grilled tuna, balsamic vinaigrette
- GRILLED CHICKEN PAILLARD SALAD 15
frisée, mache, mustard vinaigrette
- OMELETTE AUX FINES HERBES 12
add cheese, ham, spinach 1

ENTREES

- MOULES FRITES AU PERNOD 15
- STEAK FRITES 21
béarnaise or maître d' butter
- TROUT MEUNIÈRE 17
sautéed shrimp, potatoes, lemon,
parsley brown butter
- GRILLED SALMON À LA GREQUE 16
artichokes, carrots, mushrooms, white wine
- FISH & CHIPS 15
tartar sauce, pickled onions
- PAN ROASTED GARLIC CHICKEN 17
sweet onions, niçoise olives,
crushed yukon gold potatoes
- WHOLE ROASTED LOBSTER w/ FRIES 28
- SOUPE DE POISSON 17
shrimp, sea bass, clams, rouille, garlic croutons
- COD EN PISTOU 18
white beans, tomato, squash, cavatelli, basil
- BRAISED LAMB SHOULDER SOFREGIT 19
creamy polenta, stewed peppers
- WHOLE GRILLED FISH OF THE DAY 21

PASTA

- MUSHROOM RAVIOLI 14
butternut squash, hazelnuts, sage brown butter
- LINGUINI w/ CLAMS 15
white wine, garlic
- PENNE PUTTANESCA 13
tomato, olives, garlic
- MACARONI GRATIN 11
gruyère, onions, french ham

GARNITURES

- GOAT'S CHEESE PETATOU 5
- ONION RINGS 5
- FRENCH FRIES 5
- BRAISED ENDIVE 5
- LÉGUMES VERIS 5
- RATATOUILLE 5

LES PIZZAS

- PISSALADIÈRE - 13
onions, anchovies, olives
- CÉSAR - 14
cantal cheese, sauce vert
- ESCALAVIDA - 15
peppers, eggplant, garlic
- QUATRE FROMAGES - 12
tomato, basil
- REINE - 13
ham, gruyère, mushrooms

LES BIÈRES

- | <i>draft</i> | <i>bottles</i> |
|-----------------------------|--------------------------|
| erdinger weissbier 6 | amstel light 5 |
| stella artois 5 | heineken 5 |
| hoegaarden 5 | red stripe 5 |
| kronenbourg 1664 5 | sierra nevada pale ale 5 |
| <i>specialty</i> | chimay red 10 |
| hitachino nest white ale 10 | delerium tremens 12 |
| lindemans framboise 14 | season dupont 12 |
| | asahi black 6 |

LES VINS VERRE ET CARAFE

- | <i>blanc</i> | <i>rouge</i> |
|--------------------------|------------------|
| bordeaux 11/26 | pinot noir 10/24 |
| reising 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 |
| <i>rose</i> | |
| chapotier 9/21 | |
| <i>sparkling</i> | |
| moet chandon 18 | |
| perrier jouet 26 | |
| charles lafitte (rose) 8 | |
| prosecco 9 | |

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breakfast, lunch, dinner & brunch

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

Nos Spécialités De La Maison

- monday*
- Spinach Lasagna Bolognese - 18
- tuesday*
- Braised Beef w/ Carrots - 20
- wednesday*
- Chicken Tarragon - 19
- thursday*
- Risotto Milanese w/ Braised Veal - 21
- friday*
- Bouillabaisse - 27
- saturday*
- Braised Short Ribs - 24
- sunday*
- Cassoulet - 28

HORS D'OEUVRES

- ONION SOUP GRATINÉE 8
- SOUPE DE POISSON 7
- rouille, garlic croutons
- FIELD GREENS W/ GOAT'S CHEESE 8
- DELPHINE SALAD 12
- escarole, red onions, walnuts, grana padano, lemon truffle vinaigrette
- CAESAR SALAD 10
- with bacon
- BRANDADE DE MORUE 12
- STEAK TARTARE 14
- ÉSCARGOT PERSIALLADE 10
- FRITTO MISTO 14
- shrimp, squid, mussels, clams, lemon
- JAMÓN SERRANO, DRUNKEN GOAT ... 3
- pan tomaquet, grilled radicchio



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, mache, mustard vinaigrette
- OMELETTE AUX FINES HERBES 15
- add cheese, ham, spinach 1

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ENTREES

- MOULES FRITES AU PERNOD 17
- STEAK FRITES 26
- béarnaise or maître d' butter
- TROUT MEUNIÈRE 19
- sautéed shrimp, potatoes, lemon, parsley brown butter
- GRILLED SWORDFISH 28
- braised fennel, piquillo peppers pine nuts, capers
- FISH & CHIPS 18
- tartar sauce, pickled onions
- PAN ROASTED GARLIC CHICKEN 21
- sweet onions, niçoise olives, crushed yukon gold potatoes
- WHOLE ROASTED LOBSTER W/ FRIES ... 36
- STRIPED BASS AIGO BOUIDO 25
- garlic broth, celery, orange, gruyère crouton
- ARCTIC CHAR GARBURE 24
- braised cabbage, duck confit, bacon
- STEAK AU POIVRE 31
- spinach, fries
- BRAISED LAMB SHOULDER SOFREGIT .. 26
- creamy polenta, stewed peppers
- WHOLE GRILLED FISH OF THE DAY ... 21

PASTA

- MUSHROOM RAVIOLI 15
- butternut squash, hazelnuts, sage brown butter
- LINGUINI W/ CLAMS 16
- white wine, garlic
- PENNE PUTTANESCA 14
- tomato, olives, garlic
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- gruyère, onions, french ham

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| <i>rosé</i> | |
| chapoutier 9/21 | |
| <i>sparkling</i> | |
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breakfast, lunch, dinner & brunch

DELPHINE



DESSERT

- 9 -

APPLE HAZELNUT CROSTADA
montrachet goat's cheese, vanilla bean ice cream

RICH DARK CHOCOLATE HAZELNUT DACQUOISE CAKE
chocolate ice cream

PISTACHIO AND BLACKBERRY CLAFOUTIS
with pure pistachio ice cream

STRAWBERRY CHEESECAKE
fresh strawberries, whipped cream

PROFITEROLES
vanilla bean ice cream, dark chocolate sauce

WARM PISTACHIO ESPRESSO BROWNIES
hot chocolate and marshmallows

BLACK FORREST SUNDAE
chocolate, cherries, ice cream

ASSIETTE DE CHOCOLAT MAISON DELPHINE
macaroon, truffles, madeleine, cookies, brownies

SELECTION OF HOMEMADE ICE CREAM AND SORBET

CAFÉ LIÉGEOIS
espresso with ice cream, chocolate sauce, whipped cream

DESSERT SPECIAL OF THE DAY



CHEESE PLATE 15



EXECUTIVE PANTRY CHEF - LEE SMITH