

9122421100 http://www.rushhdelivery.co

Delaney's Bistro

PRICES ARE SUBJECT TO CHANGE

DUE TO THE RISING COST OF GOODS & SERVICES, RESTAURANT MENUS ARE CONSISTENTLY CHANGING. BY ORDERING WITH US, YOU AGREE TO ALLOW YOUR TICKET TO BE AMENDED TO COVER ANY CHANGES TO THE PRICE OF MENU ITEMS.

Pickup & Delivery Times

Please be flexible when placing your order. Our delivery times may vary based on the pickup times provided by your chosen restaurant and the number of orders we have scheduled for delivery. Our dispatch will communicate with you via text messaging to update you on the expected delivery times. Our mission is to provide you with a confidential, safe, and secure delivery.

<u>ALLERGEN</u>

SELECT ANY ALLERGENS OF CONCERN TO HAVE THEM FLAGGED IN THE MENU.

ALLERGEN

LUNCH MENU

SOUPS & SALADS

SOUP OF THE DAY SMALL HOUSE SALAD GREEK SALAD

\$7.19 \$13.19

Mixed greens tossed with an herb vinaigrette, feta cheese, red onions, topped with marinated vegetables, pepperoncini & kalamata olive.

GRILLED SHRIMP SALAD \$17.99

Fresh grilled shrimp over seasoned greens with an herb vinaigrette, feta cheese & marinated vegetables.

CURRIED CHICKEN SALAD \$16.79

Chicken, pecans & grapes in a pineapple boat garnished with fresh fruit & a muffin.

SANDWICHES

GRILLED CHICKEN SANDWICH

\$11.99

Grilled boneless, skinless marinated breast of chicken with lettuce, tomato & roasted garlic mayonnaise on a multi-grain roll.

GRILLED EGGPLANT \$11.99 SANDWICH

Grilled eggplant, tomatoes & sauteed onion on a multi-grain roll with garlic mayonnaise.

DINNER MENU

APPETIZERS

SOUP OF THE DAY

CRAB CAKES

With roasted garlic mayonnaise &

remoulade sauce

BAKED GOAT CHEESE \$15.59

\$16.79

Served with baby greens & a fresh herb vinaigrette

SHRIMP SCAMPI \$16.79

Fresh shrimp saut ed with garlic mushrooms, herbs & linguine

PATE DE FOIE GRAS \$20.39

With stone ground mustard cornichons & fresh bread

PORTABELLA MUSHROOM \$15.59

PIZZA

Whole mushroom cap brushed with extra virgin olive oil & topped with two cheeses, fresh tomatoes &

seasonings
ESGARGOT ROQUEFORT \$19.19

Escargot poached in a Roquefort blue cheese sauce with French croustade

EGGPLANT NAPOLEON \$17.99

Eggplant layered with tomato & fresh mozzarella baked & served over marinara sauce

FOIE GRAS VERJUS \$33.59

Fresh sliced Grade A foie gras seared served over baby greens with a sour grape sauce

ENTREES

All entrees served with our house mixed green salad with Delaneys vinaigrette dressing, vegetable of the evening & hot rolls.

SHRIMP PROVENCAL \$32.39

Fresh shrimp with tomatoes, garlic, feta cheese & Kalamata olives over spinach fettuccine

CHICKEN MILANESE \$27.59

Boneless, skinless chicken topped with a parmesan-herb crust laced with a lemon-scallion butter

MIXED GRILL \$44.39

Grilled tenderloin of beef, veal & lamb chop with a Cabernet sauce

RACK OF LAMB PROVENCE \$55.19

Roasted rack of lamb coated with french bread crumbs & herbes de Provence served with a Zinfandel

FILET OF BEEF DIANE \$56.39

Prime Angus filet, grilled & served with mushrooms, tomatoes & scallions in a brandy demi-glace

PRIME NEW YORK STRIP \$56.39

STEAK BORDELAISE

14 oz. hand carved prime beef grilled & laced with Bordelaise sauce BUFFALO NEW YORK STRIP \$55.19

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WARNING:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Consumer Advisory:

Some items contain peanuts or allergic ingredients. If you are allergic to some types of food, please ask server before ordering the food menu.

TASSO CHICKEN

\$14.39

Boneless chicken & strips of Cajun spiced ham tossed w/ tomatoes & scallions in a light cream sauce

FETTUCINE PRIMAVERA \$11.99

Fresh vegetables saut ed w/ garlic, parmesan & spinach fettuccine

ENTREES

SAUTEED CRAB CAKES

Fresh crab cakes served w/ mixed greens breadstick & a side of remoulade

PORTABELLA MUSHROOM \$14.39

Mushroom cap brushed with extra virgin olive oil, topped with two cheeses, fresh tomatoes & seasonings, served with mixed greens.

14 oz. hand carved prime beef grilled & laced with Bordelaise sauce VEAL HANNAH

\$40.79

Scaloppine of veal topped with wild mushrooms & crab imperial

GRILLED DUCK BREAST \$46.79

STEAK

Grilled, marinated, fresh magret duck breast sliced & fanned over the chef's sauce du jour