



RESTAURANT WEEK

Bethesda Magazine Restaurant Week
Friday, August 11 – Saturday, August 19
\$16 Brunch Menu – 2-Courses

STARTER

CHEESESTEAK EGGROLLS | *Sweet & Spicy Chili Sauce, Honey Mustard*

DEVILED EGGS | *Truffle Chive Vinaigrette*

THE GRILLE SALAD | *Mixed Greens, Tomato, Carrot, Thick Butcher Cut Bacon, Vinaigrette*

CHOPPED CAESAR SALAD | *Romaine Hearts, Parmesan, Garlic Crouton, Anchovy Garlic Dressing*

ENTRÉE

RED VELVET BELGIAN WAFFLES | *Whipped Vanilla Bean Spiked Cream Cheese, Thick Butcher Cut Bacon*

SCRAMBLED EGG TACOS | *Hickory-Smoked Bacon Crumbles, Shredded Aged Cheddar, Flour Tortillas, Roasted Tomato Salsa, Serrano Honey Salsa, Home-Style Potatoes*

THE GRILLE PRIME CHEESEBURGER | *Double Patties, American, Lettuce, Red Onion, Sloppy Sauce, Tomato, Pickle (Served with Frites)*

CHICKEN AVOCADO SALAD WRAP | *Hickory-Smoked Bacon Crumbles, Lettuce, Tomato, Avocado Mayo, Whole Wheat Tortilla (Served with Frites)*



Tax & gratuity are not included.

DEL FRISCO'S GRILLE – NORTH BETHESDA
301/881-0308 • 11800 Grand Park Ave. • North Bethesda, MD 20852
Brunch, Lunch, Dinner



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Friday, August 11 – Saturday, August 19
\$16 Lunch Menu – 2-Courses

STARTER

- CHEESESTEAK EGGROLLS | *Sweet & Spicy Chili Sauce, Honey Mustard*
- DEVILED EGGS | *Truffle Chive Vinaigrette*
- SWEET CORN BISQUE | *Tortilla, Crema*
- THE GRILLE SALAD | *Mixed Greens, Tomato, Carrot, Thick Cut Butcher Bacon, Vinaigrette*
- CHOPPED CAESAR SALAD | *Romaine Hearts, Parmesan, Garlic Crouton, Anchovy Garlic Dressing*

ENTRÉE

- THE GRILLE PRIME CHEESEBURGER | *Double Patties, American, Lettuce, Red Onion, Sloppy Sauce, Tomato, Pickle (Served with Frites)*
- SHAVED PRIME STEAK SANDWICH | *Creamy Horseradish, Artisan French Roll, Au Jus (Served with Frites)*
- SEARED SALMON FILLET | *Charred Lemon Parmesan Broccolini, Creole Mustard Vinaigrette*
- BRICK CHICKEN | *Hand-Mashed Potatoes, Asparagus, Roasted Chicken Jus*

DESSERT (add-on for \$4)

- TURTLE CHEESECAKE | *Chocolate & Caramel Pecan Drizzle*
- SALTED CARAMEL PUDDING JAR | *Whipped Cream*
- NUTELLA BREAD PUDDING | *Coffee Ice Cream, Caramel Sauce*



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HAPPY HOUR 4 - 6:30 PM WEEKNIGHTS IN THE BAR OR PATIO.

DELFRISCOGRILLE.COM



RESTAURANT WEEK

Bethesda Magazine Restaurant Week
Friday, August 11 – Saturday, August 19
\$36 Dinner Menu – 3-Courses

STARTER

- CHEESESTEAK EGGROLLS | *Sweet & Spicy Chili Sauce, Honey Mustard*
- DEVILED EGGS | *Truffle Chive Vinaigrette*
- SWEET CORN BISQUE | *Tortilla, Crema*
- THE GRILLE SALAD | *Mixed Greens, Tomato, Carrot, Thick Butcher Cut Bacon, Vinaigrette*
- CHOPPED CAESAR SALAD | *Romaine Hearts, Parmesan, Garlic Crouton, Anchovy Garlic Dressing*

ENTRÉE

- PRIME BEEF SHORT RIB STROGANOFF | *Pappardelle Egg Noodles, Sour Cream, Tobacco Onions*
- MESQUITE SMOKED PORK CHOP | *Hand-Mashed Potatoes, Bourbon Apple Glaze, Tobacco Onions*
- FILET MIGNON 6 oz. | *Hand-Mashed Potatoes (8oz upgrade for \$5)*
- SEARED SALMON FILLET | *Charred Lemon Parmesan Broccolini, Creole Mustard Vinaigrette*
- BRICK CHICKEN | *Hand-Mashed Potatoes, Asparagus, Roasted Chicken Jus*

DESSERT

- TURTLE CHEESECAKE | *Chocolate & Caramel Pecan Drizzle*
- SALTED CARAMEL PUDDING JAR | *Whipped Cream*
- NUTELLA BREAD PUDDING | *Coffee Ice Cream, Caramel Sauce*



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