

DEL FRISCO'S DOUBLE EAGLE STEAK HOUSE

CONTEMPORARY, HIGH-END DINING



Del Frisco's
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Simply stated, no one does steak like Del Frisco's Double Eagle Steak House, a contemporary steak house with a see-and-be-seen buzz that dishes up bold and delicious cuisine, a massive, award-winning wine list and warm, genuine hospitality.

Whoever said everything is bigger in Texas surely has dined at Del Frisco's Double Eagle Steak House. Portions are amply generous, beverages are near overflowing and every bite is bursting with bold flavors. Prime steak is paired with fresh-off-the-boat seafood and the freshest ingredients to ensure a memorable dining experience every time. Plus, the red-carpet hospitality is truly genuine.

Indeed, Del Frisco's truly unforgettable chef-driven cuisine is unparalleled. From starters to a main course finished with dessert, each step along the dining experience can be enhanced with a refreshing handcrafted cocktail, a fine wine hand-selected by expert sommeliers or an after-dinner digestif.

Not your average steak house, Del Frisco's is a sleek and contemporary high-end chophouse known for its prime steak, fresh seafood, house-made side dishes and decadent desserts. Opulent and romantic, Del Frisco's is ideally located in Uptown Houston in the center of the world-renowned Galleria shopping complex and close to Houston's lively business and commercial action. In the spirit of Texas, big steaks and bold beverages are served in an elegant two-story space that features sweeping windows and a luxurious

dining experience. In addition to location, Del Frisco's also offers guests a unique New Orleans-inspired la-gniette menu not available at any other steak house.

Regulars at Del Frisco's start with the Jumbo Lump Crab Cake, a renowned favorite packed with jumbo lump crab, baked to perfection and finished with a Cajun Lobster Sauce. Side dishes most in demand include the decadent Mac 'n' Cheese and the Maque Choux Corn, which is shucked fresh every night and cooked al dente with Tasso Ham. Steaks like the signature 32-ounce Wagyu "Longbone" Ribeye and the 22-ounce Bone-in Prime Rib-Eye take center stage at Del Frisco's, but waiting in the wings is the Australian Cold Water Lobster Tail, carved and served tableside with unparalleled panache. Dessert is never overlooked with Del Frisco's signature Lemon Doberge Cake, a memorable, towering six-layer confection made from scratch daily and frosted with three different icings.

Awards don't come easy, and each shout-out is rooted in compelling attributes. So it's easy to see how Del Frisco's has racked up such extensive attention. Rave reviews have filled the press, and prestigious awards hang on the walls of Del Frisco's Double Eagle Steak House. National accolades include the DiRoNA Award for Distinguished Restaurants of North America, Nation's Restaurant News "Fine Dining Hall of Fame," Restaurants and Institutions "Ivy Award" and the Wine Spectator extensive wine list "Best of Award of Excellence." ■