

Del Frisco's - Valley Fair Mall

2855 Stevens Creek Blvd, Suite 1860
Santa Clara, CA 95050

Project Description

New Restaurant, Del Frisco's, to occupy existing two story building as first-generation tenant; the site is located at 2855 Stevens Creek Blvd, Suite 1860 and is zoned CC (Community Commercial). Restaurant uses are allowed by-right. Applicant is seeking use approval for two outdoor dining spaces and for the incidental sale of full alcohol. Involved in the tenant build-out are facade improvements.

Typical Menu is attached below for reference.

Proposed Operating Hours

11 AM to 10:30 PM, Monday through Sunday

NEW YORK

LAS VEGAS

CHICAGO

BOSTON BACK BAY

BOSTON SEAPORT

PHILADELPHIA

HOUSTON

DALLAS

FORT WORTH

PLANO

DENVER

CHARLOTTE

WASHINGTON, DC

ORLANDO

ATLANTA



CHRIS MANESS
General Manager

FELIPE MARTINEZ
Executive Chef

TO SHARE

SHELLFISH PLATEAU ^{GF}

Chilled Alaskan King Crab Legs, Iced Jumbo Shrimp & Chilled Crab Claws
MP

INDULGENCES: *Chilled Lobster Cocktail* ^{GF} 18 / *Jumbo Lump Crab Louie* ^{GF} 16

OYSTERS ON THE HALF SHELL ^{*GF} 19⁵

TUNA TARTARE ^{*}

Avocado, Sweet Soy Ponzu, Wakame Salad
& Wonton Crisps 19

CHILLED SHRIMP TASTING ^{GF}

Traditional Cocktail Sauce,
Remoulade & Garlic Marinade 21

THICK-CUT NUESKE'S BACON AU POIVRE ^{GF}

Bourbon Molasses Glaze 17

SEARED RARE WAGYU BEEF CARPACCIO ^{*}

Baby Arugula & Shaved Fennel Salad, Capers,
Parmesan & Creole Mustard Aioli 18⁵

ALASKAN KING CRAB LEGS ^{GF}

One Pound 48

SHRIMP COCKTAIL ^{GF} 21

DEL'S JUMBO LUMP CRAB CAKE

Cajun-Lobster Cream Sauce 22

SHANGHAI-STYLE FRIED CALAMARI [†]

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers,
Crushed Peanuts & Scallions 19

SEARED HUDSON VALLEY FOIE GRAS ^{*}

Strawberry-Balsamic Glaze,
Toasted Brioche & Crispy Onions 25

CHARRED OCTOPUS ^{GF}

Gigante Beans, Tomatoes, Olives, Capers,
Lemon & Cold-Pressed Olive Oil 21⁵

STONE CRAB CLAWS ^{GF} MP

SALADS & SOUP

DEL'S SALAD

Mixed Greens, Tomatoes, Shaved Carrots, Croutons & Crisp Bacon 11

CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Croutons & Caesar Dressing 12

BLUE CHEESE LETTUCE WEDGE ^{GF}

Iceberg, Cherry Tomatoes, Crisp Bacon & Danish Blue Cheese Dressing 12

HEIRLOOM TOMATOES & BURRATA ^{† GF}

Aged Balsamic Reduction & Pesto 15⁵

LOBSTER BISQUE

Poached Lobster, Crema & Sherry 15

* These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Menu items and prices subject to change.

† Contains nuts ^{GF} Gluten-Free

SEAFOOD

BAY OF FUNDY SALMON*
Crab Hash & Lobster Tomato Jus 37

SEARED CHILEAN SEA BASS
Crab Fried Rice & Black Bean Garlic Sauce 48

SESAME-SEARED TUNA*
Soy Ginger Glaze & Wasabi Cream 43

DEL’S JUMBO LUMP CRAB CAKES
Cajun-Lobster Cream Sauce 43

SIMPLY-PREPARED FRESH SEAFOOD* ^{GF}
Finished with Himalayan Sea Salt MP

BROILED LOBSTER TAIL ^{GF}
Carved Tableside & Served with Drawn Butter & Lemon
Please ask your server for price & sizes available.
MP

ENTRÉES

PAN-ROASTED NATURAL CHICKEN
Oyster Mushrooms, Corn, Fingerling Potatoes & Roasted Chicken Jus 35

FILET MEDALLIONS*
Château Mashed Potatoes, Thin Green Beans & Red Wine Demi-Glace 39

SIDES

À L A C A R T E

CREAMED CORN ^{GF}
Blistered Shishito Peppers 15

CREAMED SPINACH
Smoked Bacon, Egg, Mushroom
& Aged Sharp Cheddar 12⁵

SAUTÉED WILD MUSHROOMS
& PEARL ONIONS 16

BRUSSELS SPROUTS ^{GF}
Smoked Bacon, Caramelized Onions
& Lemon Butter 12

LOBSTER MACARONI & CHEESE 18⁵

THICK-CUT ONION RINGS 13

SEASONAL ASPARAGUS[†] ^{GF} 15

UPTOWN DEL’S POTATO ^{GF}
Melted Fontina, Chives & Shaved Truffle 15

CHÂTEAU MASHED POTATOES ^{GF} 12⁵

POTATOES AU GRATIN
Scallions, Bacon & Aged Sharp Cheddar 13⁵

H A N D - C U T

STEAKS & CHOPS

À La Carte Steaks are Gluten-Free

FILET MIGNON* 8 oz. 44 / 12 oz. 49 ⁵	PRIME STRIP* 16 oz. 53
BONE-IN FILET* 16 oz. 69 ⁵	BONE-IN PRIME STRIP* 22 oz. 66 ⁵
PRIME RIBEYE* 16 oz. 53	PRIME PORTERHOUSE* 24 oz. 65
BONE-IN PRIME RIBEYE* 22 oz. 65 ⁵	

DRY-AGED STEAKS

45 DAY DRY-AGED PRIME STRIP* 16 oz. 69⁵

14 DAY DRY-AGED COLORADO PRIME LAMB* 22 oz. 58

45 DAY DRY-AGED PRIME RIBEYE* 16 oz. 69⁵

“THE DOUBLE EAGLE”
45 DAY DRY-AGED DOUBLE BONE PRIME RIBEYE* 32 oz. 130
Limited Availability

WAGYU STEAKS

JAPANESE A5* AUSTRALIAN* ROSEWOOD*
70 per 3 oz. 60 per 3 oz. (TX) 50 per 3 oz.

WAGYU TASTING*
Japanese A5, Australian, Rosewood (TX) 3 oz. each 160

LONG-BONE RIBEYE*
32 oz. 115

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