

Deleece Dinner 3747 N Southport (773) 325-1710

Starters

- Crispy Fried Olives** 8
Panko-crust ed olives with pesto-aioli
- Roasted Pear & Gouda Tart** 7.5
with spaghetti squash, gouda cheese, caramelized onion, walnuts & balsamic syrup
- Crispy Rosemary Polenta Cakes** 8
sundried tomato-walnut tapenade, roasted mushroom ragout, smoked romesco & arugula
- Calamari** 11
Point Judith buttermilk marinated, flour dusted & flash fried golden, jalapeno aioli
- Maryland Blue Crab Cakes** 13
smoked paprika remoulade, spicy avocado mousse & wasabi pea dust
- Shrimp Ceviche** 12
citrus-honey gulf shrimp, papaya, peppers, cucumber, Serrano chili, cilantro & blue corn tortilla strips
- Tuna Tartare** 14
togarashi spiced Ahi, cucumber-yellow pepper salad, gari & nori hay
- Steak Tacos** 9
Baja spiced beef, caramelized onions, house made cabbage slaw & chipotle aioli
- Cape Cod Bay Mussels** 12
white wine, butter, garlic, concasse tomatoes, fresh herbs & grilled country bread
- Cheese Plate** 14
selection of three handcrafted cheeses, dried fruits, nuts, honey & crostini

Salads & Soups

- House Salad** 6
field greens, grape tomatoes, red onion, key lime vinaigrette & croutons
- Arugula** 8
honey-glazed figs, Maytag blue cheese, pistachios & white balsamic vinaigrette
- Beet Salad** 7.5
roasted fennel, sliced radishes, watercress & lime-agave nectar yogurt
- Deleece Caesar** 7
fresh romaine lettuce hearts, house-made anchovy dressing, garlic-brioche croutons
- Soup of the day** 6

Vegetables

- Curried Carrots & Asparagus** 9
snow peas, figs, caramelized onions, spiced pecans & curried carrot-apple vinaigrette
- Sesame-Ginger Green Beans** 7
mixed bell peppers, red onions, tamari glaze, sesame seeds & toasted garlic
- Roasted Brussels Sprouts** 8
Nueske's bacon, crimini mushrooms, red bell peppers, garlic & yuzu-nampla vinaigrette
- Vegetable Risotto** 8.5/17
Carnaroli rice, butternut squash, cranberries, green peas, mushrooms, thyme, rosemary pecans and Grana Padana

Entrées

- Shrimp & Vegetables** 19
campanelle pasta, gulf shrimp, asparagus, snow peas, baby carrots, cherry tomatoes, mushrooms & truffles
- Pork & Beef Papardelle** 19
Duroc pork & beef ragu, fresh egg pasta, topped with whole milk ricotta & Grana Padano
- Deleece Signature Salmon** 24
caramelized Ardesi Scottish salmon, black rice, spinach, leeks & pear-ginger beurre blanc
- Indiana Duck Breast** 22
pan-roasted with corn pudding, crispy rosemary potatoes with Bing cherry-honey & balsamic gastrique
- Amish Chicken & Preserved Lemon** 17
roasted Amish half chicken, crispy polenta cake, vegetables, fingerling potatoes & thyme scented natural jus
- Pork Chop Prosciutto-Goat Cheese** 22
grilled boneless Duroc loin chop, buttered patty pan squash, sweet potato hash & pear-cider glaze
- Steak Frites** 22
choice bistro filet with wild mushroom & cognac cream sauce, served with hand-cut truffle fries

Neighborhood Favorites

- Steakhouse Burger** 14
8 Oz. of freshly ground beef, caramelized onion, bacon jam, avocado, aged cheddar with hand-cut fries
Add fried hen's egg: 2
- Fish & Chips** 15
crispy, tempura-battered Boston cod with hand-cut fries & house-made tartar sauce
- Cobb Salad** 16
crisp romaine, water cress, grilled Amish chicken breast, avocado, boiled egg, bacon, Roquefort cheese & house-made dressing
- Ahi Tuna Tacos** 17
Baja spiced Ahi Tuna loin, edge seared, honey-lime cabbage slaw, avocado & jalapeno crema with choice of hand cut truffle fries or house salad
- Lobster Roll** 19
Maine lobster with celery, shallots, chives, lemon & house-made mayonnaise tucked in a New England split-top bun with hand cut truffle fries

We are committed to offering the freshest, highest quality ingredients.

Every effort is made to purchase from local, organic & sustainable-practicing purveyors.

There is a \$2 charge for splitting any item