

DOUBLE CUT

CHARCOAL GRILL / LIQUOR BAR

CHILLED & RAW SEAFOOD

CITRUS POACHED JUMBO SHRIMP 16
house-made cocktail sauce

*AVOCADO & TUNA TARTARE 14
sweet chili soy, radishes & crispy wontons

*OYSTERS ON THE HALF SHELL 15|29
dill mignonette & house-made cocktail sauce

ALASKAN KING CRAB LEGS 62 LB
steamed or chilled with cocktail sauce & lemon aioli

D/C FAVORITE

*CHILLED SEAFOOD TOWER 60 | 110
oysters on the half shell, citrus poached jumbo shrimp, king crab legs, chilled Maine lobster, jumbo lump crab

STARTERS

JUMBO LUMP CRAB CAKES 16
DC remoulade

ROASTED GARLIC ESCARGOT 14
shallot, gruyere cheese, basil oil & grilled bread

CRISPY BLACK PEPPER CALAMARI &
ROCK SHRIMP 14
giardiniera & lemon aioli

SHRIMP TEMPURA 17
house-made cocktail sauce

PANKO FRIED OYSTER 11
Sriracha remoulade & herb gremolata

*HAND CUT BEEF TARTARE 18
grilled bread, capers, flake salt & dijon mustard

BRAISED BEEF SHORT RIB
WONTON TACOS 12
*cheddar, jalapeño,
ancho-tomatillo salsa & fried onion*

*SEARED SCALLOP & TUNA POKE 14
Thai chili cream, sesame infused potatoes

*CHARCOAL GRILLED
PRIME BEEF SLIDERS 10
*aged cheddar, black pepper aioli &
applewood smoked bacon*

*OYSTERS ROCKEFELLER 17
classic broiled oysters with spinach, bacon & herbs

D/C FAVORITE

THICK CUT JONES FARM BACON 13
Tellicherry peppercorns & maple dipped

SOUPS & SALADS

LOBSTER BISQUE 14
crème fraîche, tarragon oil & sherry

D/C FAVORITE

TOMATO & FRESH MOZZARELLA 8
vine ripe tomatoes, white onions, basil pesto & EVOO

DOUBLE CUT STEAKHOUSE CHILI 7
short ribs, aged cheddar & crème fraiche

CHILLED MAINE LOBSTER SALAD 15
*avocado, little gem lettuce, winter citrus, fried leeks &
lemon yogurt chive vinaigrette*

BLT WEDGE 13
*Carr Valley bleu cheese, red wine vinaigrette,
Jones Bacon, heirloom tomato, green onion,
chopped egg & iceberg lettuce*

FARM TO TABLE SALAD 11
*field greens, jewel box tomatoes, cucumbers, shaved
carrot, watermelon radish, romanesco, farmers goat
cheese & lemon herb dressing*

CLASSIC STEAKHOUSE CAESAR 11
*hearts of romaine, shaved parmesan, sour dough crisps,
anchovies & garlic dressing*

FROM THE CHARCOAL GRILL

*8 oz FILET MIGNON 41

*14 oz RIBEYE 45

*14 oz NY STRIP 38

*24 oz PORTERHOUSE 49

D/C FAVORITE

*20 oz BONE-IN RIBEYE 49

2-6oz COLD WATER
LOBSTER TAILS 52
charcoal grilled or broiled

*30 oz DOUBLE CUT BONE IN
TOMAHAWK 75

SAUCES

DC 16 Steak Sauce 3.5

Peppercorn Brandy 3.5

Béarnaise 3.5

Chimichurri 3.5

Madeira Mushrooms 3.5

Bordelaise 3.5

ENHANCEMENTS

Crab Oscar 12

6 oz Cold Water Lobster Tail 25

Shrimp Scampi 10

Smoked Bleu Cheese 3.5

Bone Marrow Butter 3.5

*Fried Egg 2

ENTREES

D/C FAVORITE

QUICK SMOKED SALMON STEAK 33
*butter poached potatoes, sautéed spinach,
pink peppercorn beurre blanc & pecan smoke*

GRILLED PETITE LAMB PORTERHOUSE 37
*caramelized onion, brussel sprouts, brown butter oyster
mushrooms, butternut mash & bordelaise sauce*

ROSEMARY GARLIC HALF CHICKEN 28
*garlic herbed potatoes, roasted carrots &
caper butter sauce*

*1/2 LB PRIME STEAK BURGER 16
*aged cheddar, hand cut fries, dijon aioli, LTO
& brioche bun*

*CAST IRON BONE-IN PORK CHOP 35
*garlic mashed potatoes, peach pepper jam &
roasted asparagus*

LINGUINI PARMESAN 22
*cured tomato, black pepper, Parmesan cream & basil
ADD SHRIMP 10*

PAN SEARED JUMBO SCALLOPS 36
*roasted tomatoes, crispy kale, Parmesan lemon risotto &
Calabrian chili basil oil*

MISO GLAZED SEABASS 37
*black cashew forbidden rice, oyster mushrooms,
charred tomato & crispy ham*

ALASKAN KING CRAB 62 per pound
steamed with drawn butter & lemon

SLOW BRAISED BEEF SHORT RIB 29
*garlic mashed potatoes, roasted carrots,
bordelaise sauce & crispy onions*

VEGETABLE PLATTER 16
*carrots, brussel sprouts, broccoli, mushrooms, butternut
squash & wild rice with hollandaise.*

SIDES

INDIVIDUAL OR FAMILY STYLE

RUSSET BAKED POTATO 7
as you like it

ROASTED GARLIC MASHED POTATOES 7|11
Russet potatoes, sweet cream butter

ROASTED HEIRLOOM CARROTS 5|9
burnt honey & rosemary

BROWN BUTTER MAC & CHEESE 7|11
WI white cheddar, Campanelle pasta, brown butter bread crumb

D/C FAVORITE

PREMIUM LOBSTER MAC 'N CHEESE 19

STEAMED BRUSSEL SPROUTS 7|11
sweet butter & sea salt

MANCHEGO CREAMED SPINACH 7|11

BOURBON GLAZED MUSHROOMS 9|12

JUMBO ASPARAGUS 9|12
grilled or steamed & béarnaise sauce

SEASONAL VEGETABLES 7|11
off the charcoal grill

STEAMED BROCCOLI 5|7
cheddar or hollandaise

CREAMED CORN 9

HASH BROWNS 11
add onions, bacon, bleu or cheddar cheese

HAND CUT TRUFFLE FRIES 9
truffle aioli

FRIDAY FISH FRY DINNER

*fried or baked haddock, twice baked potato, asparagus & choice of
garden salad, Caesar salad or clam chowder 22*

SATURDAY PRIME RIB DINNER

**20oz Double Cut, 16oz King Cut or
12oz Queen Cut, twice baked potato,
asparagus & choice of garden or
Caesar salad 45 | 40 | 35*

CHEF'S TABLE

ENJOY AN UPCLOSE FIVE COURSE EXPERIENCE WITH DC CHEF NICK CONLEY
DESIGNED WITH THE FINEST SEASONAL SELECTIONS.

4-35 guests (great for bachelor & bachelorette parties, corporate outings, celebrations & more!)
With wine pairing \$125 per person • Without wine pairing \$95 per person

ASK YOUR SERVER FOR MORE DETAILS!

*Consuming undercooked and/or raw meats, eggs, and seafood may lead to food borne illness. 18% gratuity added to parties of 8 or more.

EXTRA PLATE CHARGE \$10

HANDCRAFTED COCKTAILS

GIN

CUCUMBER MINT GIMLET 12

Hendrick's, fresh cucumber, mint and lime juice

LIMONCELLO COLLINS 10

Tanqueray, Limoncello, fresh lemon, simple syrup, club soda

VODKA

DIRTY, DIRTY GOOSE 12

Grey Goose Vodka, Danish Bleu Cheese-stuffed olives, olive brine

ROSEMARY LEMON DROP 12

Ketel One Citroen, fresh squeezed lemon, rosemary simple syrup

MADISON MULE 10

Wheatley Vodka and ginger beer with fresh lime

BLOODY DOUBLE CUT 12

Wheatley Vodka, tomato, spices, au jus, jumbo shrimp garnish with beer chaser

RASPBERRY WISP 12

Grey Goose Le Citron, Chambord, fresh lemon and raspberries

PASSIONATE AFFAIR 12

Ketel One Citroen, peach schnapps, pineapple and cranberry juice, simple syrup, with sugared rim

BRANDY

DOOR COUNTY 10

Korbel, brandied Door County cherries, orange, Bittercube Cherry Bark Vanilla Bitters, crushed ice

WHISKEY

THE CLINT EASTWOOD 12

Knob Creek, sweet vermouth, Bittercube Orange Bitters, housemade brandied cherries

ESQUIRE 12

Bulleit Bourbon, Grand Marnier, orange and lemon juice, Angostura Bitters

SAZERAC 12

Masterson's Rye Whiskey, simple syrup, Peychaud's Bitters, absinthe rinse

RUM

MAI TAI 12

Blackbeard Spiced Rum and Myer's Dark Rum, amaretto, triple sec, pineapple

CITRUS MOJITO 12

Don Q Limon, fresh mint, citrus and lime

TEQUILA

PERFECT MARGARITA 12

Don Julio and Cointreau with fresh lime and Grand Marnier in a salted rim glass

JALISCO SOUR 10

Sauza tequila and agave nectar with fresh lemon and raspberries

REDS

SEGHESIO Zinfandel, Sonoma, CA	12
MOUNT PEAK 'RATTLESNAKE' Zinfandel, California	22
DONA PAULA Malbec, Argentina	12
LEESE FITCH Cabernet Sauvignon, California	8
LOUIS MARTINI Cabernet, Sonoma, CA	12
GRGICH HILLS Cabernet Sauvignon, Napa Valley, CA	34
PENFOLDS BIN 389 'BABY GRANGE' Shiraz Cabernet, South Australia	25
CHAPPELLET 'CUVÉE' Red Blend, Saint Helena, CA	16
PARADUXX Red Blend, Napa Valley, CA	22
COLUMBIA VALLEY Merlot, Washington	12
EMMOLO Merlot, Napa Valley, CA	22
DUCKHORN Merlot, Napa Valley, CA	23

LEESE FITCH Pinot Noir, California	8
MACMURRAY ESTATE Pinot Noir, Central Coast, CA	12
MER SOLEIL Pinot Noir, California	18
MEIOMI Pinot Noir, California	12
MIGRATION Pinot Noir, Sonoma, CA	18

ROSÉ & SPARKLING

BANFI Rosa Regale, Italy	12
EDNA VALLEY Rose, California	12
'HOGWASH' ROSÉ" Tuck Beckstoffer, California	10
LA MARCA Prosecco, Italy	12
MIA DOLCEA Moscato, Italy	10

WHITES

MER SOLEIL SILVER UNOAKED Chardonnay, Monterey, CA	12
LEESE FITCH Chardonnay, California	8
CHATEAU SOUVERAIN Chardonnay, Central Coast, CA	12
SONOMA CUTRER Chardonnay, California	14
ORIN SWIFT 'MANNEQUIN' Chardonnay, California	22
EMMOLO Sauvignon Blanc, Napa Valley, CA	12
WHITEHAVEN Sauvignon Blanc, Marlborough, New Zealand	15
QUINTESSA 'ILLUMINATION' Sauvignon Blanc, California	21
WOLLERSHEIM Prairie Fume, Wisconsin	8
MASO CANALI Pinot Grigio, Italy	10
CHATEAU ST. MICHELLE Riesling, Columbia Valley, WA	8
EROICA Riesling, Columbia Valley, WA	12

BEER

ON TAP

BALLAST POINT	8.25
WISCONSIN BREWING CO. BADGER CLUB AMBER	6.25
NEW GLARUS SPOTTED COW	6.25
BLUE MOON BELGIAN WHITE	6.25
DOGFISH 60 MINUTE IPA	6.25
GUINNESS	6.25
MILLER LITE	5.25

ASK YOUR SERVER ABOUT OUR SEASONAL BEERS!

BOTTLED

MILLER LITE	4.75
BUD LIGHT	4.75
BUDWEISER	4.75
COORS LIGHT	4.75
PABST BLUE RIBBON	4.75
BUCKER N/A	4.75
CORONA	6.25
CORONA LIGHT	6.25
STELLA ARTOIS	6.25
MICHELOB ULTRA	4.75
HEINEKEN	6.25
CROOK & MARKER Tangerine	7.00
CROOK & MARKER Strawberry Lemonade	7.00

DOUBLE CUT®

CHARCOAL GRILL / LIQUOR BAR

ASK ABOUT OUR BOURBON AND WHISKEY FLIGHTS

BOURBON

BASIL HAYDEN	10
BLANTON'S	10
KNOB CREEK	10
MAKER'S MARK	9
WOODFORD RESERVE	10
BULLEIT	10
DRIFTLESS GLEN	10
GEORGE T. STAGG	20

WHISKEY

GENTLEMAN JACK	8
HIGH WEST	8
JACK DANIEL'S	7.50
JACK DANIEL'S SINGLE	10
JACK DANIEL'S SINATRA	27
ANGEL'S ENVY	11
MASTERSON'S RYE	9
HIGH WEST 'MIDWINTER NIGHTS DRAM'	15
SMOOTH AMBLER 'OLD SCOUT'	7
LITTLE BOOK	16
JAMESON	7
JAMESON 18 YR	15
JAMESON GOLD	12
REDBREAST	10
MIDDLETON VERY RARE	25

SCOTCH

BALVENIE DOUBLEWOOD	12 YR	10
BALVENIE SHERRY CASK	14 YR	12
BALVENIE SHERRY CASK	15 YR	12
BALVENIE DOUBLEWOOD SHERRY	17 YR	13
BALVENIE PORTWOOD	21 YR	25
CHIVAS	8	
DEWARS	7.50	
GLENFIDDICH	11	
GLENLIVET	12 YR	11
GLENLIVET	18 YR	15
GLENLIVET NADURA	16 YR	12
GLENMORANGIE	18 YR	15
HIGHLAND PARK	12 YR	11
HIGHLAND PARK	18 YR	21
JOHNNIE WALKER BLACK	9	
JOHNNIE WALKER BLUE	29	
LAGAVULIN	16 YR	14
MACALLAN	18 YR	21
OBAN	14 YR	12
ROYAL SALUTE	17	
TALISKER	10 YR	10
TALISKER	18 YR	21
MACALLAN RELEXION	100	
MACALLAN	25	150
MACALLAN RARE CASK	40	