

DOUBLE  
CUT

SEAFOOD BAR

CITRUS POACHED JUMBO SHRIMP 16  
*house-made cocktail sauce*

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

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

CRAB & AVOCADO TOAST 15  
*grilled sourdough, avocado, king crab bruschetta,  
lemon shallot vinaigrette*

ALASKAN KING CRAB LEGS 62 LB  
*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*

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

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

\*SEARED SCALLOP & TUNA POKE 16  
*Thai chili cream, sesame infused potatoes*

\*TENDERLOIN CARPACCIO 19  
*shaved parmesan, tomatoes, Calabrian chilies, fried capers*

SHORT RIB TACOS 12  
*cheddar, jalapeno, ancho-tomatillo  
salsa & fried onion*

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

D/C FAVORITE

HANGING BACON 13  
*maple glaze, cracked black pepper*

SOUPS & SALADS

LOBSTER BISQUE 12  
*creme fraiche, tarragon oil & sherry*

DOUBLE CUT STEAKHOUSE CHILI 8  
*short rib, aged cheddar & creme fraiche*

FRENCH ONION SOUP 7  
*Carr Valley gruyere*

CLASSIC STEAKHOUSE CAESAR 11

TOMATO & ONION SALAD 11  
*heirloom tomatoes, sweet onion, Sartori gorgonzola*

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

D/C FAVORITE

TOMATO & MOZZARELLA 11  
*vine ripe tomatoes, basil pesto & EVOO*

\*TENDERLOIN STEAK SALAD 17  
*romaine, field greens, red onion, cherry tomatoes,  
avocado, fresh milk mozzarella, chimichurri vinaigrette*

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

**CHARCOAL GRILLED STEAKS**

**FILET MIGNON (8oz)**

\*SIMPLY GRILLED 41

*Special Filet Options*

\*MUSHROOM CRUSTED 46  
*bordelaise sauce*

\*CAJUN STYLE 45  
*Cajun cream sauce, red wine onions*

\*BLEU CHEESE FILET 45

\*FILET 'OSCAR' 53  
*king crab, grilled asparagus, hollandaise*

\*BACON & HORSERADISH 45

\*FILET 'AU POIVRE' 45  
*black pepper crust, cognac cream*

**OTHER PREMIUM CUTS**

\*NEW YORK (14oz) 38

\*RIBEYE (14oz) 45

\*PORTERHOUSE (24oz) 49

\*BONE-IN TOMAHAWK (30oz) 85

**D/C FAVORITE**

\*BONE-IN RIBEYE (20oz) 49

**SURFS UP AD-ONS**

6 oz Lobster Tail 25  
Shrimp Scampi 12  
Bacon Wrapped Scallops 14  
*a la 'Oscar' 12*

**SAUCES**

Mushroom Madeira  
Bearnaise  
Bordelaise  
Brandy Green Peppercorn  
Horseradish Cream

**ENHANCEMENTS**

Bleu Cheese 3.5  
Bourbon Mushrooms 4  
Jones Farm Bacon 4  
Fried Egg 2

**\*D/C PRIME RIB**

*sea salt crusted, garlic jus, horseradish cream*

12 OUNCE 35

16 OUNCE 40

20 OUNCE 45

**SHARING**

**SURF & TURF 75**

*tenderloin filet, lobster tail,  
bacon-wrapped scallops*

**COAL GRILL PLATTER 64**

*tenderloin filet, lamb chops,  
chicken breast*

**COAL GRILLED**

**SEAFOOD PLATTER 135**

*king crab leg, lobster tail, jumbo shrimp,  
charred oysters, grilled sea scallops, garlic  
citrus butter, grilled sourdough*

**ALSO FROM THE CHARCOAL GRILL**

\*CHARRED LOBSTER TAILS 52

*garlic citrus butter*

\*GRILLED GARLIC SHRIMP 28

*tomato, Spanish chorizo, saffron rice*

\*LAMB CHOPS 32

*charred onion & parsley salad*

\*BONE-IN PORK CHOP 26

*peach-pepper jam*

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## ADDITIONAL ENTREES

**\*MISO GLAZED SEABASS 33**  
*pickled ginger*

**PAN FRIED WALLEYE PICCATA 28**  
*parmesan crust, lemon caper butter sauce*

**\*QUICK SMOKED SALMON STEAK 32**  
*pink peppercorn beurre blanc & pecan smoke*

**\*PAN-SEARED SEA SCALLOPS 32**  
*sweet corn puree, Calabrian chile oil  
Bacon wrapped add \$3*

**LOBSTER AL DIAVOLO 26**  
*spaghetti, tomato vodka sauce, Calabrian chilies, gremolata*

**ROSEMARY GARLIC HALF CHICKEN 26**  
*lemon caper butter sauce*

**JUMBO KING CRAB LEGS 62 LB**  
*steamed and served with drawn butter*

## VEGAN

**CHAR-GRILLED CAULIFLOWER 18**  
*romesco sauce, almond-caper relish*

**ROASTED SWEET POTATOES 16**  
*crisp chickpeas, tomato herb salad, lemon-tahini sauce*

## SANDWICHES

*served with hand-cut fries or a small green salad*

**\*PRIME BEEF BURGER 18**  
*butter lettuce, tomato, aged white cheddar, Jones Farm bacon*

**WALLEYE CLUB 18**  
*fried walleye, smoked bacon, lettuce,  
tomato, avocado, DC remoulade, house-  
made garlic roll*

**\*SHORT RIB GRILLED CHEESE 18**  
*fontina, toasted brioche, truffle mayo*

**\*PRIME RIB SANDWICH 19**  
*shaved prime rib, butter toasted brioche bun,  
onion ring, melted provolone & horseradish cream*

## SIDES

*served individual or family-Style*

**RUSSET BAKED POTATO 7**  
*as you like it*

**GARLIC MASHED POTATOES 5/11**  
*russet potatoes, sweet cream butter*

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

**HAND CUT TRUFFLE FRIES 9**  
*truffle aioli*

## D/C FAVORITE

**LOBSTER MAC 'N CHEESE 19**

**STEAMED BRUSSELS SPROUTS 5/11**  
*sweet butter and sea salt*

**CREAMED SPINACH 5/11**

**JUMBO ASPARAGUS 9/12**  
*grilled or steamed & bearnaise sauce*

**CREAMED CORN 5/9**

**BOURBON GLAZED MUSHROOMS 5/12**

**STEAMED BROCCOLI 5/7**  
*cheddar or hollandaise*

**SEASONAL VEGETABLES 5/11**  
*off the charcoal grill*

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Save Room

CITRUS & ALMOND MOUSSE 7  
*Raspberry Gelee & Passion Fruit*

NY STYLE CHEESECAKE 7  
*Brandy Cherries & Graham Cracker Crumble*

D/C FAVORITE

TRIPLE CHOCOLATE LAYER CAKE 9  
*Amaretto, Kahlua, White Chocolate & Vanilla Ice Cream*

DECONSTRUCTED TIRAMISU 7  
*Espresso Mascarpone & Coffee Liquor*

CRÈME BRÛLÉE' DUO 7  
*Vanilla Bean & Chocolate Hazelnut*



JOIN US FOR  
**\$6 HAPPY HOUR**

Food & Drink Specials  
Daily 4-6 in the Bar

**FRIDAY FISH FRY DINNER**

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

**CHEF'S TABLE**

Seats 4-45 Guests

Great for bachelor & bachelorette parties, corporate outings, celebrations & more!

Enjoy an Up Close Five Course Experience with DC Chef Nick Conley  
Designed with the Finest Seasonal Selections

\$95 PER PERSON | WITH WINE PAIRING \$125 PER PERSON

**ASK YOUR SERVER FOR MORE DETAILS!**

\*Chef's Table requires a three day notice

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