

# DOUBLE CUT

## SEAFOOD BAR

CITRUS POACHED JUMBO SHRIMP 16

*house-made cocktail sauce*

CRAB & AVOCADO TOAST 15

*grilled sourdough, avocado, king crab & lemon shallot vinaigrette*

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## STARTERS

JUMBO LUMP CRAB CAKES 16

*DC remoulade*

CRISPY BLACK PEPPER CALAMARI &

ROCK SHRIMP 14

*giardiniera & lemon aioli*

\*CHARCOAL GRILLED DC SLIDERS 10

*prime ground beef, aged cheddar, black pepper aioli & applewood smoked bacon*

SHORT RIB TACOS 12

*cheddar, jalapeno, ancho-tomatillo salsa & fried onion*

### D/C FAVORITE

HANGING BACON 13

*maple glaze & cracked black pepper*

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## SOUPS & SALADS

FRENCH ONION SOUP 7

*Carr Valley gruyere*

CLASSIC CAESAR 11

BLT WEDGE 13

*Carr Valley bleu cheese, red wine vinaigrette, Jones Farm Bacon, heirloom tomatoes, green onion, chopped egg & iceberg lettuce*

### D/C FAVORITE

TOMATO & MOZZARELLA 11

*vine ripe tomatoes, basil pesto & EVOO*

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## CHARCOAL GRILLED STEAKS

### FILET MIGNON (8oz)

\*SIMPLY GRILLED 41

#### Special Filet Options

\*MUSHROOM CRUSTED 46  
*bordelaise sauce*

\*BLEU CHEESE FILET 45

\*FILET 'OSCAR' 53  
*king crab, grilled asparagus & béarnaise*

\*FILET 'AU POIVRE' 45  
*black pepper crust & Cognac cream*

### OTHER PREMIUM CUTS

\*NEW YORK (14oz) 38

\*RIBEYE (14oz) 45

\*PORTERHOUSE (24oz) 49

#### D/C FAVORITE

\*BONE-IN RIBEYE (20oz) 49

#### SURFS UP ADD-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 4

Bourbon Mushrooms 4

Jones Farm Bacon 4

Fried Egg 2

### \*D/C PRIME RIB

*sea salt crusted, garlic jus, horseradish cream*

*Served until it lasts*

12 OUNCE 35

16 OUNCE 40

20 OUNCE 45

## ALSO FROM THE CHARCOAL GRILL

\*CHARRED LOBSTER TAILS 52  
*garlic citrus butter*

\*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 (only on Friday)*

ROSEMARY GARLIC HALF CHICKEN 26  
*lemon caper butter sauce*

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

## VEGAN

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  
*aged white cheddar & Jones Farm bacon*

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

## SIDES

*served individual or family-Style*

RUSSET BAKED POTATO 7  
*as you like it*

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

CREAMED CORN 5/9

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

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

BOURBON GLAZED MUSHROOMS 5/12

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

STEAMED BROCCOLI 5/7  
*cheddar or hollandaise*

## D/C FAVORITE

LOBSTER MAC 'N CHEESE 19

## SWEETS

CRÈME BRÛLÉE DUO 7  
*vanilla bean & chocolate hazelnut*

NY STYLE CHEESECAKE 7  
*brandy cherries, graham cracker crumble & cherry sauce*

## D/C FAVORITE

TRIPLE CHOCOLATE LAYER CAKE 9  
*Amaretto, Kahlua, white chocolate & vanilla ice cream*

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