

# GLUTEN FRIENDLY

## SEAFOOD BAR

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

**ALASKAN KING CRAB LEGS 65 LB**  
chilled with cocktail sauce & lemon aioli

### D/C FAVORITE

**\*CHILLED SEAFOOD TOWER 60/110**  
citrus poached jumbo shrimp, king crab legs,  
chilled Maine lobster & jumbo lump crab

## STARTERS

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

**HANGING BACON 14**  
maple glaze & cracked black pepper

## SOUPS & SALADS

**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

## FILET MIGNON (8OZ)

**\*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 & béarnaise

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

## OTHER PREMIUM CUTS

**\*NEW YORK (14oz) 38**

**\*RIBEYE (14oz) 47**

**\*PORTERHOUSE (24oz) 54**

**\*BONE-IN TOMAHAWK (30oz) 85**

### D/C FAVORITE

**\*BONE-IN RIBEYE (20oz) 52**

## \*D/C PRIME RIB

sea salt crusted, garlic jus, horseradish cream. AVAILABLE SATURDAY'S

12 OUNCE 38

16 OUNCE 43

20 OUNCE 48

## SHARING

### SURF & TURF 79

tenderloin filet, lobster tail & bacon-wrapped scallops

### COAL GRILLED PLATTER 68

tenderloin filet, lamb chops & chicken breast

## ALSO FROM THE CHARCOAL GRILL

**\*CHARRED LOBSTER TAILS 55**  
garlic citrus butter

**\*GRILLED GARLIC SHRIMP 28**  
tomato, Spanish chorizo & saffron rice

**\*LAMB CHOPS 32**  
charred onion & parsley salad

## ADDITIONAL ENTREES

**\*MISO GLAZED SEABASS 35**  
pickled ginger

**\*QUICK SMOKED SALMON STEAK 34**  
pink peppercorn beurre blanc & pecan smoke

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

**JUMBO KING CRAB LEGS 65 LB**  
steamed & served with drawn butter

**HARVEST VEGETABLE BOWL 21**  
Calabrain chiles, roasted sweet potatoes, broccoli, avocado,  
basmati rice & blonde miso sesame sauce  
add grilled ahi tuna + \$14

**PISTACHIO PESTO LINGUINI 16**  
asparagus, peas, cured tomato, lemon  
add shrimp sauté + \$16

## SIDES

served individual or family-style

**RUSSET BAKED POTATO 8**  
as you like it

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

**HASH BROWNS 12**  
add onions, bacon, bleu or cheddar cheese

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

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

**BOURBON GLAZED MUSHROOMS 5/12**

**STEAMED BROCCOLI 8**  
cheddar or hollandaise

**CREAMED CORN 5/9**

## SWEETS

**CRÈME BRÛLÉE DUO 7**  
vanilla bean & chocolate hazelnut

## SURFS UP ADD-ONS

6 oz Lobster Tail 25  
Shrimp Scampi 12

## SAUCES

Mushroom Madeira  
Bearnaise  
Bordelaise  
Brandy Green Peppercorn  
Horseradish Cream

## ENHANCEMENTS

Bleu Cheese 3.5  
Jones Farm Bacon 4  
Fried Egg 2

**DOUBLE  
CUT<sup>®</sup>**