

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 13
maple glaze & cracked black pepper

SOUPS & SALADS

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

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

*PORTERHOUSE (24oz) 49

*RIBEYE (14oz) 45

*BONE-IN TOMAHAWK (30oz) 85

D/C FAVORITE

*BONE-IN RIBEYE (20oz) 49

*D/C PRIME RIB

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

12 OUNCE 35

16 OUNCE 40

20 OUNCE 45

SHARING

SURF & TURF 75

tenderloin filet, lobster tail & bacon-wrapped scallops

COAL GRILLED PLATTER 64

tenderloin filet, lamb chops & chicken breast

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

ADDITIONAL ENTREES

*MISO GLAZED SEABASS 33
pickled ginger

*QUICK SMOKED SALMON STEAK 32
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

VEGAN

CHAR-GRILLED CAULIFLOWER 18
romesco sauce & almond-caper relish

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

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

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 5/7
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 4
Jones Farm Bacon 4
Fried Egg 2

**DOUBLE
CUT**