

DOUBLE
CUT

SEAFOOD BAR

CITRUS POACHED JUMBO SHRIMP 16
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 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

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

GLAZED "BURNT END" BITES 13
pickled onion, sweet corn bread, house pickle

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

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

CHARRED SHISHITO PEPPER 11
shaved bonito, house-made aioli

NASHVILLE HOT TEXAS QUAIL 16
pickle slaw, green tomato, orange blossom honey, buttercrust bread

D/C FAVORITE

HANGING BACON 13
maple glaze, cracked black pepper

SOUPS & SALADS

LOBSTER BISQUE 12
creme fraiche, tarragon oil & sherry

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

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

FRENCH ONION SOUP 7
Carr Valley gruyere

*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. AVAILABLE SATURDAY'S

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,
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

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

DOUBLE CUT

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 65 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*

***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

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

Save Room

CRÈME BRÛLÉE' DUO 7
Vanilla Bean & Chocolate Hazelnut

NY STYLE CHEESECAKE 7
Brandy Cherries & Graham Cracker Crumble

D/C FAVORITE

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



JOIN US FOR
\$7 HAPPY HOUR

Food & Drink Specials
Daily 5-6 in the Bar

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 Robert Mulanax
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

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