

PREMIUM SHELLFISH BAR

JUMBO SHRIMP COCKTAIL (4) 14

ALASKAN KING CRAB 65 per pound
chilled with cocktail sauce or steamed with drawn butter and lemon

*MARKET OYSTERS ON THE HALF SHELL
(1/2 dozen) 15 (dozen) 28
mignonette, horseradish, cocktail sauce, lemon

D/C FAVORITE *ICED SHELLFISH PLATTER 4-6 people 120
fresh oysters, clams, jumbo shrimp, king crab, lobster, wakami salad and jumbo lump crabmeat with assorted house-made sauces

STARTERS

*SEA SCALLOPS BENEDICT 19
applewood smoked bacon, toasted brioche, hollandaise

JUMBO LUMP CRAB CAKES 18
with stone mustard aioli

BLACK PEPPER CALAMARI 15
crispy calamari and rock shrimp with lemon aioli, giardiniera

*TUNA TARTARE with AVOCADO and RADISH 15
with sweet chili-soy vinaigrette and crispy wonton chips

BEEF SHORT RIB TACOS 13
cheddar, jalapeño and ancho-tomatillo salsa, fried onion

D/C FAVORITE HANGING BACON 15
Thick Cut Bacon, Tellicherry peppercorns & maple dipped

*BEEF TENDERLOIN TARTARE 17
with Dijon mustard and cornichons

*CHARCOAL-GRILLED MINI BURGERS 12
aged cheddar and applewood smoked bacon

SOUPS

LOBSTER BISQUE bowl 15 cup 6
lobster bouillon, cream sherry, and pastry crouton

FRENCH ONION 14

DOUBLE CUT STEAKHOUSE CHILI bowl 9 cup 5
braised short ribs, aged cheddar, sour cream, chili pepper and oyster crackers

SALADS

“BLT” ICEBERG WEDGE 13
bleu cheese, ripe tomato and applewood smoked bacon

*CAESAR 12
romaine hearts with Caesar dressing, shaved parmesan, anchovies, soft boiled egg and garlic croutons

TOMATO 13
heirloom tomato, white onion, fresh mozzarella and basil pesto with extra virgin olive oil

FROM THE CHARCOAL GRILL

CENTER CUT SIGNATURE STEAKS

*FILET MIGNON
8 ounce 43

D/C FAVORITE *BONE-IN RIBEYE
20 ounce 54

*PORTERHOUSE
24 ounce 65

*THE D/C
TOMAHAWK CHOP
48 ounce bone-in ribeye for 2 120

*DOUBLE CUT PRIME RIB

garlic jus
12 ounce 32 16 ounce 36 20 ounce 42

PETITE STEAKS

*NEW YORK STRIP
12 ounce 38

*RIBEYE
14 ounce 40

*FILET MIGNON
6 ounce 35

SAUCES

bourbon green peppercorn 3

madeira mushroom 3

*béarnaise 3

*hollandaise 3

horseradish cream 2

red wine demi-glace 3

ENHANCEMENTS

*crab cake “oscar” 11

lobster tail 20

bleu cheese 3

jumbo shrimp scampi 9

*over easy fried egg 2

popover with gruyere cheese 2

CHOPS / CHICKEN

*DOUBLE BONE PORK CHOP 20 ounce 35

ROSEMARY GARLIC CHICKEN 29
lemon caper beurre blanc

SPECIALTY SEAFOOD

LOBSTER TAILS 65
charcoal grilled or broiled

CRAB-STUFFED JUMBO SHRIMP SCAMPI 39

*AHI TUNA STEAK 35
seared rare with nori, ponzu and wasabi

*JUMBO SEA SCALLOPS 35
sautéed or charcoal grilled (bacon wrapped 6)

*SOY-MISO GLAZED CHILEAN SEABASS 35

ALASKAN KING CRAB 65 per pound
steamed with drawn butter and lemon

D/C FAVORITE QUICK SMOKED SALMON STEAK 32
pink peppercorn beurre blanc & smoke

VEGETARIAN

CARAMELIZED CAULIFLOWER 21
brown butter, capers, toasted pine nuts, golden raisins and goat cheese fondue

GNOCCHI 22
garlic mushrooms, arugula, walnut and pesto

SIDES FOR SHARING INDIVIDUAL OR FAMILY STYLE

BAKED POTATO 7
loaded if you like

STEAMED BROCCOLI 5/7
cheddar or hollandaise

GARLIC MASHED POTATOES 7/10
with olive oil and roasted garlic

CREAMED CORN 6/9

STEAMED BRUSSELS SPROUTS 7/10
sweet butter and sea salt

CREAMED SPINACH 6/9
with manchego cheese

JUMBO ASPARAGUS 7/11
charcoal grilled or steamed,
with hollandaise

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

BOURBON GLAZED MUSHROOMS 7/11

SEASONAL VEGETABLES 7/11

D/C FAVORITE LOBSTER MAC 'N CHEESE 19

DOUBLE
CUT