

DOUBLE  
CUT

CHILLED SEAFOOD BAR

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

\*AVOCADO & TUNA TARTARE 15  
*sweet chili soy, radishes & crispy wontons*

CRAB & AVOCADO TOAST 15  
*grilled sourdough, avocado, King crab bruschetta,  
lemon shallot vinaigrette*

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

D/C FAVORITE

\*SEAFOOD TOWER 60/110  
*citrus poached jumbo shrimp, King crab legs, Maine lobster*

STARTERS

JUMBO LUMP CRAB CAKES 18  
*DC remoulade*

CRISPY BLACK PEPPER CALAMARI &  
ROCK SHRIMP 15  
*giardiniera & lemon aioli*

\*CHARCOAL GRILLED PRIME BEEF SLIDERS 12  
*aged cheddar, black pepper aioli & applewood smoked Jones Farm Bacon*

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

SHORT RIB TACOS 13  
*cheddar, jalapeno, ancho-tomatillo  
salsa & fried onion*

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

D/C FAVORITE

HANGING BACON 14  
*Jones Farm Bacon, maple glaze, cracked black pepper*

SOUPS & SALADS

LOBSTER BISQUE 13  
*creme fraiche, tarragon oil & sherry*

TOMATO & MOZZARELLA 13  
*vine ripe tomatoes, pesto basil, Carr Valley bleu cheese & EVOO*

CLASSIC STEAKHOUSE CAESAR 12  
*crisp romaine, garlic-parmesan dressing, house croutons*

BLT WEDGE 13  
*Carr Valley bleu cheese, red wine vinaigrette,  
Jones Farm Bacon, heirloom tomato, green onion,  
chopped egg & iceberg lettuce*

D/C FAVORITE

FRENCH ONION SOUP 9  
*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 44

*Special Filet Options*

\*MUSHROOM CRUSTED 46  
*bordelaise sauce*

\*CAJUN STYLE 45  
*cajun cream sauce, red wine onions*

\*BLEU CHEESE 45

\*'OSCAR' 53  
*King crab, grilled asparagus, hollandaise*

\*BACON & HORSERADISH 45

\*'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

**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 ONLY*

12 OUNCE 38

16 OUNCE 43

20 OUNCE 48

**SHARING**

**SURF & TURF 79**  
*tenderloin filet, lobster tail,  
Jones Farm Bacon-wrapped scallops*

**COAL GRILL PLATTER 68**  
*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 55  
*garlic citrus butter*

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

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

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## ADDITIONAL ENTREES

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

**PAN FRIED WALLEYE PICCATA 28**  
*parmesan crust, lemon caper butter sauce*

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

**\*PAN-SEARED SEA SCALLOPS 34**  
*sweet corn puree, Calabrian chile oil  
add Jones Farm Bacon wrap + \$3*

**ROSEMARY GARLIC HALF CHICKEN 29**  
*lemon caper butter sauce*

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

**V - DF - GF HARVEST VEGETABLE BOWL 21**  
*Calabrian chiles, roasted sweet potatoes, broccoli, avocado,  
basmati rice & blonde miso sesame sauce  
add grilled ahi + \$14*

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

## SANDWICHES

*served with hand-cut fries or a small green salad*

**\*PRIME BEEF BURGER 18**  
*Jones Farm Bacon, aged yellow cheddar, butter lettuce  
tomato, onion & black pepper aioli*

**\*PRIME RIB SANDWICH 19**  
*shaved prime rib, onion rings, provolone cheese  
horseradish cream, DC bread, french onion jus*

**FRIED WALLEYE SANDWICH 19**  
*Wisconsin walleye, breaded, fried, iceberg  
tomato, house tarter, hoagie bun*

## SIDES

*served individual or family-style*

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

**HASH BROWNS 12**  
*add onions, Jones Farm Bacon, bleu or cheddar cheese*

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

**HAND CUT TRUFFLE FRIES 11**  
*truffle aioli*

## D/C FAVORITE

**LOBSTER MAC 'N CHEESE 19**

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

**CREAMED CORN 5/9**

**CREAMED SPINACH 5/11**

**BOURBON GLAZED MUSHROOMS 5/12**

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

**STEAMED BROCCOLI 8**  
*cheddar or hollandaise*

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SAVE ROOM

CRÈME BRÛLÉE' DUO 7  
Vanilla Bean & Chocolate Hazelnut

NY STYLE CHEESECAKE 7  
Brandy Cherries & Graham Cracker Crumble

LAVA CAKE 8  
Vanilla Ice Cream

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

BEEF SHORT RIB TACOS (2 EA.)  
cheddar, fried onion, jalapeño & ancho-tomatillo salsa

BLACK PEPPER CALAMARI  
squid, rock shrimp, giardiniera & lemon aioli

JUMBO SHRIMP COCKTAIL (2 EA.)  
poached shrimp or tempura fried with cocktail sauce

SHRIMP TEMPURA (2 EA.)  
house made cocktail sauce

GRILLED MINI BURGERS (2 EA.)  
aged cheddar, Jones Farm applewood smoked bacon

TOMATO & MOZZARELLA  
heirloom tomato, white onion,  
fresh mozzarella and basil pesto with extra virgin olive



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