

DOUBLE CUT

HANDCRAFTED COCKTAILS

PASSIONATE AFFAIR 13

Ketel One Citroen vodka, peach Schnapps, pineapple and cranberry juice, simple syrup, with a sugared rim

PERFECT MARGARITA 16

Maestro Dobel tequila, Cointreau, Grand Marnier, fresh lime juice & cane sugar

DIRTY DIRTY GOOSE 14

Grey Goose vodka, olive brine & hand-stuffed blue cheese olives

RASPBERRY WISP 13

Grey Goose Le Citroen vodka, Chambord, fresh lemon juice & raspberries

THE CLINT EASTWOOD 14

Knob Creek "Kalahari Reserve" bourbon, sweet vermouth, Bittercube orange bitters, and housemade brandied cherries

ROSEMARY LEMON DROP 14

Ketel One Citroen, Cointreau, rosemary & fresh lemon juice

COTTON CANDY COCKTAIL 15

Effen Black Cherry vodka, St. Germain Elderflower liqueur, fresh lemon juice, cane sugar, cotton candy

HIBISCUS TINI 14

Ketel One Botanical peach and orange blossom vodka, Cointreau, candied Hibiscus, fresh lime juice

ESPRESSO MARTINI 14

Smirnoff Vanilla Vodka, Kahlua, Frangelico, shot of espresso

HENNESSY APPLE NIP 15

Hennessy VO, Cointreau, house-made apple cinnamon syrup, fresh lemon juice

MANGO DRAGON MOJITO MARTINI 14

Bacardi Dragonberry rum, mango puree, mint syrup, fresh lime juice

RUBY RED ROSE 12

Deep Eddy Ruby Red vodka, rosemary, fresh lemon juice

D/C FAVORITE

CHERRY SMOKED OLD FASHIONED 21

Kalahari Private Label Maker's Mark Bourbon, housemade vanilla bean Demerara, Pooters smokey, sea-salt bitters, logoeed ice cube and served table side in our craft-house smoker

BOTTLED BEER

MILLER LITE 6

CORONA 7

BUD LIGHT 6

STELLA ARTOIS 7

COORS LIGHT 6

MICHELOB ULTRA 6

NEW GLARUS

HEINEKEN 7

SPOTTED COW 8

WHITECLAW 8

DOGFISH 60 MINUTE IPA 8

NON-ALCOHOLIC

ATHLETIC BREWING

ATHLETIC BREWING

RUN WILD 6

UPSIDE DAWN 6

MODERN

MANHATTANS

BLACKBERRY 12

Jim Beam Red Stag bourbon, Grand Marnier, muddled fresh blackberries, bitters

MARASCHINO 14

Knob Creek rye, Luxardo maraschino cherry liqueur, Carpano Antica sweet vermouth, cherry bitters

APPLE 15

1792 Bourbon, Berentzen apple schnapps, Carpano Antica sweet vermouth, Marshall Altier's organic apple bitters & delicious apple slice

WINE BY THE GLASS

RED

SEGHEISIO 13

Zinfandel, Sonoma, CA

LEESE FITCH 9

Cabernet Sauvignon, California

LOUIS MARTINI 13

Cabernet Sauvignon, Sonoma, CA

BONANZA 12

Cabernet Sauvignon, Napa Valley, CA

PENFOLDS BIN 389

*'BABY GRANGE' 26
Shiraz Cabernet, South Australia*

CHAPPELLET 'CUVÉE' 17

Red Blend, Saint Helena, CA

PARADUXX 23

Red Blend, Napa Valley, CA

COLUMBIA VALLEY 13

Merlot, Washington

DUCKHORN 30

Merlot, Napa Valley, CA

LEESE FITCH 10

Pinot Noir, California

CONUNDRUM 10

Red Blend, California

SEA SUN 13

Pinot Noir, CA

MIGRATION 19

Pinot Noir, Sonoma, CA

LAMBERT 'BLACK SHEEP' 13

Red Blend, Barossa Valley, Australia

TRAPICHE 12

Malbec, Mendoza, Argentina

DUCKHORN 35

Cabernet Sauvignon, Napa Valley, CA

CAYMUS 43

Cabernet Sauvignon, Napa Valley, CA

ROSE & SPARKLING

BANFI 13

Rosa Regale, Italy

'HOGWASH' ROSÉ 11

Tuck Beckstoffer, California

STERLING 13

Italy

MIA DOLCEA 12

Moscato, Italy

WHITE

LEESE FITCH 9

Chardonnay, California

SONOMA CUTRER 15

Chardonnay, California

PRISONER 'SNITCH' 18

Chardonnay, Napa Valley, CA

LAMBERT 'THOUSAND WORDS' 13

Chardonnay, Barossa Valley, Australia

EMMOLO 13

Sauvignon Blanc, Napa Valley, CA

WHITEHAVEN 16

Sauvignon Blanc, Marlborough, NZ

QUINTESSA 'ILLUMINATION' 22

Sauvignon Blanc, California

WOLLERSHEIM 9

Prairie Fumé, Wisconsin

MASO CANALI 11

Pinot Grigio, Italy

CHATEAU ST. MICHELLE 10

Riesling, Columbia Valley, WA

DOUBLE CUT

CHILLED SEAFOOD

CITRUS POACHED JUMBO SHRIMP 16
house-made cocktail sauce

*OYSTERS ON THE HALF SHELL 18/36
citrus chile vinaigrette & house-made cocktail sauce

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

APPETIZERS

SHRIMP DE JONGHE CAKES 16
stone ground mustard aioli

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

CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP 17
giardiniera & lemon aioli

HAND CUT PARMESAN TRUFFLE FRIES 12
truffle aioli

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

D/C SUSHI ROLL 18
Shrimp tempura, asparagus & avocado rolled with rice and nori, wrapped in Filet Mignon with eel sauce, spicy mayo and puffed crunchy rice

*OYSTERS ROCKEFELLER (6) 20
pernod, spinach, bacon, hollandaise

D/C FAVORITE

HANGING BACON 16
Jones Farm Bacon, maple glaze, cracked black pepper

SOUP & SALAD

LOBSTER BISQUE 15
creme fraiche, pastry, tarragon oil & sherry

*CLASSIC STEAK HOUSE CAESAR 9/13
crisp romaine, garlic-parmesan dressing, boiled egg, anchovies, house croutons

FRENCH ONION SOUP 12
Carr Valley gruyere

BLT WEDGE 13
Carr Valley Blue cheese, red wine vinaigrette, crispy bacon, heirloom tomato, green onion, chopped egg & iceberg lettuce

D/C FAVORITE

TOMATO & MOZZARELLA 14
heirloom tomato, fresh mozzarella, Blue cheese, basil pesto & arugula

DOUBLE CUT

GRILLED STEAKS

FILET MIGNON (8oz)

*SIMPLY GRILLED 52

Special Filet Options

*MUSHROOM CRUSTED 3
bordelaise sauce

*CAJUN STYLE 6
cajun cream sauce, red wine onions

*BLUE CHEESE 4

*'OSCAR' 19
King crab, grilled asparagus, hollandaise

*BACON & HORSERADISH 3

*'AU POIVRE' 3
black pepper crust, Cognac cream

1200° BROILED STEAKS

All our butcher's block steaks are finished with **D/C** House Butter

*NEW YORK (14oz) 53

*RIBEYE (14oz) 58
-Limited Availability

*PORTERHOUSE (24oz) 68

*BONE-IN RIBEYE (20oz) 68

CATHEDRAL TOP SIRLOIN (16oz) 48

D/C FAVORITE

*BONE-IN TOMAHAWK (48oz) 165
three sides, serves 2-3

ENHANCEMENTS

8oz Broiled Lobster Tail MP
Shrimp Scampi 14
Oscar Style 19
Blue Cheese 3
Bourbon Mushrooms 5

SAUCES 3

Mushroom Madeira
Bearnaise
Bordelaise
Brandy Green Peppercorn
Horseradish Cream

"MEAT & THREE" 5
A sampling of Three Sauces

D/C FAVORITE

CATTLEMAN'S BOARD 235
48oz Tomahawk Ribeye, shrimp scampi, mashed potatoes, bourbon mushrooms, grilled asparagus, truffle fries, serves 3-4

D/C *PRIME RIB

sea salt crusted, garlic jus, horseradish cream. Served while it lasts, on Saturdays only.

12 OUNCE 42

16 OUNCE 47

20 OUNCE 52

D/C FAVORITE

WAGNER FAMILY OF WINES FLIGHT 35
*Caymus Cabernet Sauvignon, Sea Sun Pinot Noir, Conundrum Red Blend
3 ounce pour of each*

While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility and cross-contamination may occur. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity added to parties of 6 people or more.

DOUBLE CUT

ENTREES

- PAN FRIED WALLEYE PICATTA 28
parmesan crust, lemon caper butter sauce
- *QUICK SMOKED SUSTAINABLE SALMON 38
pink peppercorn beurre blanc
- PAN SEARED SEA SCALLOPS 38
sweet corn puree, Calabrian chile oil
- ROSEMARY GARLIC HALF CHICKEN 33
lemon caper-butter sauce
- PISTACHIO PESTO LINGUINI 22
*asparagus, peas, cured tomato, lemon
add shrimp sauté + 16*
- *BROILED LOBSTER TAILS MP
garlic citrus butter
- *MISO GLAZED SEABASS 42
pickled ginger
- *USDA PRIME D/C BURGER 20
butter lettuce, heirloom tomato, aged cheddar, thick cut bacon
- *PRIME RIB SANDWICH 21
*shaved prime rib, onions, provolone cheese, poblano peppers,
horseradish cream, D/C bread, french onion jus*
- *BROILED GARLIC SHRIMP 32
tomato, Spanish chorizo, saffron rice
- *LAMB CHOPS 44
charred onion & parsley salad

SIDES

served individual or family-style

- MEAT AND THREE 16
a sampling of any three individual sides
- BRUSSELS SPROUTS 7/11
crispy with pancetta and white balsamic aioli
- RUSSET BAKED POTATO 8
as you like it
- HASH BROWNS 13
add onions, bacon, blue or cheddar cheese
- GARLIC MASHED POTATOES 6/10
sweet cream butter
- HAND CUT PARMESAN TRUFFLE FRIES 12
truffle aioli
- BOURBON GLAZED MUSHROOMS 9/13
- CREAMED SPINACH 7/11
- ASPARAGUS 10/14
grilled or steamed, bearnaise sauce
- CREAMED CORN & SHALLOTS 8/12
- BROCCOLI 8/10
served with cheddar cheese sauce or hollandaise
- MASHED CAULIFLOWER 8/10

D/C FAVORITE

MAINE LOBSTER MAC 'N CHEESE 24

SWEETS

- CRÈME BRÛLÉE DUO 8
Vanilla Bean & Chocolate Hazelnut
- NY STYLE CHEESECAKE 8
Brandy Cherries & Graham Cracker Crumble
- LAVA CAKE 10
Vanilla Ice Cream

D/C FAVORITE

TRIPLE CHOCOLATE LAYER CAKE 12
Amaretto, Kahlua, White Chocolate & Vanilla Ice Cream

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