

# DOUBLE CUT

## HANDCRAFTED COCKTAILS

### CHARRED GRAPEFRUIT SMASH 16

Bulleit Rye, charred pink grapefruit, fresh lemon juice, basil, mint, Angostura bitters & cane syrup

### GREEN TEA GIMLET 16

Hendrick's Gin, fresh lemon juice, cane sugar & green tea

### DIRTY DIRTY GOOSE 16

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

### RASPBERRY WISP 16

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

### ESQUIRE 18

Bulleit bourbon, Grand Marnier, fresh orange and lemon juices & Angostura bitters

### PERFECT MARGARITA 19

Patron Anejo tequila, Cointreau, Grand Marnier, fresh lime juice & cane sugar

### THE CLINT EASTWOOD 16

Knob Creek, sweet vermouth, Bittercube Orange Bitters, house-made brandied cherries

### DOOR COUNTY 14

Korbel Brandy, housemade Luxardo brandied cherries & Cherry Bar vanilla bitters

### PYRATT'S GOLD 16

Pyrratt rum, apricot, brown sugar, fresh lemon juice & Gold Flakes

### ROSEMARY LEMON DROP 16

Ketel One Citroen, Cointreau, rosemary & fresh lemon juice

### PASSIONATE AFFAIR 14

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

### ESPRESSO MARTINI 14

Smirnoff Vanilla Vodka, Kahlua, Frangelico, shot of espresso

### D/C FAVORITE

### SMOKED OLD FASHIONED 25

Crystal double Old Fashioned glass, house-barrel aged Bulleit bourbon, smoked-vanilla bean demerara, Pooter's smokey-salt bitters, Kalahari logood ice garnished with Buffalo Trace soaked Luxardo cherries. Served and cherry smoked tableside

## MODERN MANHATTANS

### BLACKBERRY 14

Jim Beam Red Stag bourbon, Grand Marnier, muddled blackberries & Angostura orange bitters

### MARASCHINO 16

Knob Creek Rye, Luxardo maraschino cherry liqueur Carpano Antica sweet vermouth, cherry bitters & a Luxardo cherry ice cube

### 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

#### J. LOHR 15

'Falcon's Perch', Pinot Noir, Monterey County

#### CHAPPELLET 23

Red Blend, St. Helena

#### SEA SUN BY WAGNER FAMILY 13

Pinot Noir, Fairfield

#### CATENA 'APPELLATION LUNLUNTA' 16

Malbec, Argentina

#### CHATEAU STE. MICHELLE 16

Merlot, Columbia Valley

#### STAGS LEAP ARTEMIS 30

Cabernet, Napa Valley

#### BONANZA 12

Cabernet, Rutherford

#### LOUIS MARTINI 21

Cabernet, Napa Valley

### WHITE

#### LA MARCA 12

Prosecco, Italy

#### MIA DOLCE 12

Moscato, Italy

#### WHITE HAVEN 16

Sauvignon Blanc, New Zealand

#### RUFFINO 11

Pinot Grigio, Italy

#### MARKHAM 13

Chardonnay, Napa Valley

#### CHALK HILL ESTATE 18

Chardonnay, Healdsburg

#### 14 HANDS 12

Riesling, Prosser

#### SOFIA 16

Rosé, Monterey

## BEER

### BOTTLED

MILLER LITE 7

BUDWEISER 7

BUD LIGHT 7

CORONA 8

CORONA LIGHT 8

COORS LIGHT 7

HEINEKEN 8

MICHELOB ULTRA 7

GUINNESS 8

PERONI 8

YUENGLING 7

### ON TAP

MILLER LITE 7

YUENGLING 7

STELLA ARTOIS 9

LAGUNITAS IPA 10

BLUE MOON BELGIAN WHITE 9

VOODOO RANGER 11

WICKED WEED APPALACHIAN IPA 11

GUINNESS 9

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**DOUBLE  
CUT**  
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**CHILLED SEAFOOD**

JUMBO SHRIMP COCKTAIL (4) 17

\*OYSTERS ON THE HALF SHELL 19/38  
*served with mignonette, horseradish, cocktail sauce, fresh lemon*

**D/C FAVORITE**

\*CHILLED SHELLFISH PLATTER 145  
*Oysters, jumbo shrimp, lobster, lump crab, served with mignonette, horseradish, cocktail sauce, soy sauce, fresh lemon*

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**STARTERS**

JUMBO DAY BOAT SCALLOPS BENEDICT 16  
*maple-pepper bacon, brioche, hollandaise*

\*TUNA TARTARE 18  
*with avocado, radish, sweet chili-soy vinaigrette and crispy wonton chips*

HAND CUT PARMESAN TRUFFLE FRIES 12  
*served with truffle aioli*

BLACK PEPPER CALAMARI 18  
*crispy calamari and rock shrimp with lemon aioli, giardiniera*

BEEF SHORT RIB TACOS 16  
*cheddar, jalapeño and ancho-tomatillo salsa, fried onion*

**D/C FAVORITE**

HANGING BACON 19  
*maple glaze, cracked black pepper*

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**SOUPS & SALADS**

LOBSTER BISQUE bowl 16 cup 12  
*lobster bouillon, cream sherry, and pastry crouton*

BLT WEDGE 15  
*blue cheese, ripe tomato, chopped egg, green onion and applewood smoked bacon*

TOMATO & MOZZARELLA 15  
*heirloom tomato, white onion, fresh mozzarella, and basil pesto with extra virgin olive oil*

FRENCH ONION SOUP 15  
*gruyere cheese*

\*CAESAR 15  
*romaine hearts with Caesar dressing, shaved parmesan, anchovies, soft boiled egg and garlic croutons*

**D/C FAVORITE**

MEATY SHORTRIB CHILI bowl 12 cup 8  
*braised short ribs, aged cheddar, sour cream, chili pepper and oyster crackers*

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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.  
20% gratuity automatically added to parties of 8 or more.  
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# 1200° BROILED STEAKS

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

\*FILET MIGNON 55  
8 ounce

\*NEW YORK STRIP 53  
14 ounce

\*CENTER CUT RIBEYE 58  
14 ounce

\*BONE-IN RIBEYE 72  
20 ounce

\*PORTERHOUSE 68  
24 ounce

## D/C FAVORITE

\*THE D/C TOMAHAWK CHOP 168  
48 ounce bone-in ribeye for 2

## D/C ROASTED PRIME RIB

sea salt crusted, garlic jus, horseradish cream

\*Saturday only, served while it lasts

12 OUNCE 48

16 OUNCE 56

20 OUNCE 64

## D/C FAVORITE

\*CATTLEMENS BOARD 245  
48oz Tomahawk Ribeye, shrimp scampi, mashed potatoes,  
bourbon mushrooms, grilled asparagus, truffle fries,  
serves 3-4

## ENHANCEMENTS

## SAUCES 3

\*CRAB "OSCAR" 25  
LOBSTER TAIL MP  
BLUE CHEESE 3  
JUMBO SHRIMP SCAMPI 12  
\*OVER EASY FRIED EGG 3

BOURBON GREEN PEPPERCORN  
MADEIRA MUSHROOM  
BEARNAISE  
\*HOLLANDAISE  
HORSERADISH CREAM

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## ENTREES

LOBSTER TAILS MP  
*broiled or steamed*

ALASKAN KING CRAB MP  
*steamed with drawn butter and lemon*

CRAB-STUFFED JUMBO SHRIMP SCAMPI 42  
*five jumbo shrimp with crab stuffing, topped with scampi sauce*

JUMBO DAY BOAT SCALLOPS 42  
*pan butter seared, bacon hollandaise*

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

\*DOUBLE BONE PORK CHOP 39  
*Dijon mustard butter sauce*

\*MISO GLAZED SEABASS 42  
*pickled ginger*

\*ROSEMARY GARLIC CHICKEN 34  
*lemon caper beurre blanc*

PISTACHIO PESTO LINGUINI 23 V  
*asparagus, peas, cured tomato, lemon  
add shrimp saute +16*

### D/C FAVORITE

\*QUICK SMOKED SALMON STEAK 38  
*pink peppercorn beurre blanc & smoke*

## SIDES

*served individual or family-style*

BAKED POTATO 10  
*loaded how you like 12*

STEAMED BROCCOLI 8/12  
*cheddar or hollandaise*

GARLIC MASHED POTATOES 8/12  
*with olive oil and roasted garlic*

CREAMED CORN 8/12

STEAMED BRUSSELS SPROUTS 8/12  
*sweet butter and sea salt*

MEAT AND THREE 18  
*pick any 3 sides, excluding lobster mac 'n cheese,  
hash browns and truffle fries*

HAND CUT PARMESAN TRUFFLE FRIES 12  
*truffle aioli*

CREAMED SPINACH 8/12  
*with manchego cheese*

JUMBO ASPARAGUS 8/12  
*broiled or steamed, with hollandaise*

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

BOURBON GLAZED MUSHROOMS 8/12

### D/C FAVORITE

LOBSTER MAC 'N CHEESE 26

## SWEETS 13

CHOCOLATE LAVA CAKE  
*with vanilla ice cream*

CRÈME BRÛLÉE  
*rich cream custard*

CHEESECAKE  
*New York style with strawberries*

### D/C FAVORITE

D/C KEY LIME PIE  
*black raspberry sauce*

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