

DOUBLE CUT

HANDCRAFTED COCKTAILS

CHARRED GRAPEFRUIT SMASH 16 Bulleit Rye, charred pink grapefruit, fresh lemon juice, basil, mint, Angostura bitters & cane syrup	DOOR COUNTY 14 Korbel Brandy, housemade Luxardo brandied cherries & Cherry Bar vanilla bitters
GREEN TEA GIMLET 16 Hendrick's Gin, fresh lemon juice, cane sugar & green tea	PYRATT'S GOLD 16 Pyratt rum, apricot, brown sugar, fresh lemon juice & Gold Flakes
DIRTY DIRTY GOOSE 16 Grey Goose vodka, olive brine & hand-stuffed blue cheese olives	ROSEMARY LEMON DROP 16 Ketel One Citroen, Cointreau, rosemary & fresh lemon juice
RASPBERRY WISP 16 Grey Goose Le Citroen vodka, Chambord, fresh lemon juice & raspberries	PASSIONATE AFFAIR 14 Ketel One Citroen, Peach Schnapps, pineapple and cranberry juice, simple syrup, with a sugared rim
ESQUIRE 18 Bulleit bourbon, Grand Marnier, fresh orange and lemon juices & Angostura bitters	ESPRESSO MARTINI 14 Smirnoff Vanilla Vodka, Kahlua, Frangelico, shot of espresso
PERFECT MARGARITA 19 Patron Anejo tequila, Cointreau, Grand Marnier, fresh lime juice & cane sugar	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 logoeed ice garnished with Buffalo Trace soaked Luxardo cherries.
THE CLINT EASTWOOD 16 Knob Creek, sweet vermouh, Bittercube Orange Bitters, house-made brandied cherries	

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 vermouh, cherry bitters & a Luxardo cherry ice cube
APPLE 15 1792 bourbon, Berentzen apple schnapps, Carpano Antica sweet vermouh, Marshall Altier's organic apple bitters & delicious apple slice

WINE BY THE GLASS

RED	WHITE
J. LOHR 15 'Falcon's Perch', Pinot Noir, Monterey County	LA MARCA 12 Prosecco, Italy
MACMURRAY 16 Pinot Noir, Sonoma	MIA DOLCE 12 Moscato, Italy
SEA SUN BY WAGNER FAMILY 12 Pinot Noir, Fairfield	EDNA VALLEY 14 Rosé, Edna Valley
CATENA 'APPELLATION LUNLUNTA' 16 Malbec, Argentina	WHITE HAVEN 14 Sauvignon Blanc, New Zealand
CHATEAU STE. MICHELLE 16 Merlot, Columbia Valley	RUFFINO 11 Pinot Grigio, Italy
BERINGER 13 Merlot, St. Helena	MARKHAM 13 Chardonnay, Napa Valley
BONANZA 12 Cabernet, Rutherford	CHAPPELLET 18 Chardonnay, Napa Valley
LOUIS MARTINI 21 Cabernet, Napa Valley	14 HANDS 12 Riesling, Prosser

BEER

BOTTLED

MILLER LITE 6.50
BUDWEISER 6.50
BUD LIGHT 6.50
CORONA 7.50
CORONA LIGHT 7.50
COORS LIGHT 6.50
HEINEKEN 7.50
MICHELOB ULTRA 6.50
GUINNESS 7.50
PERONI 7.50
YUENGLING 6.50

ON TAP

MILLER LITE 6.50
YUENGLING 6.50
STELLA ARTOIS 8.50
LAGUNITAS IPA 9.50
BLUE MOON BELGIAN WHITE 8.50
ANGRY ORCHARD 8.50
SOUTHERN TIER BLONDE ALE 7.50
PERNICIOUS WICKED WEED IPA 11.50
GUINNESS 9

DOUBLE CUT

PREMIUM SHELLFISH BAR

JUMBO SHRIMP COCKTAIL (4) 15

*OYSTERS ON THE HALF SHELL 18/36

served with mignonette, horseradish, cocktail sauce, fresh lemon

ALASKAN KING CRAB LEGS 65 LB

chilled with cocktail sauce or steamed with drawn butter and lemon

D/C FAVORITE

*CHILLED SHELLFISH PLATTER 135

King crab, oysters, jumbo shrimp, lobster, lump crab, wakame salad,
served with mignonette, horseradish, cocktail sauce, soy sauce,
fresh lemon

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 14

cheddar, jalapeño and ancho-tomatillo salsa, fried onion

*BEEF TENDERLOIN TARTARE 17

with Dijon mustard and cornichons

*CHARCOAL-GRILLED MINI BURGERS 12

aged cheddar and applewood smoked bacon

D/C FAVORITE

HANGING BACON 16

maple glaze, cracked black pepper

SOUPS & SALADS

LOBSTER BISQUE bowl 15 cup 11

lobster bouillon, cream sherry, and pastry crouton

BLT WEDGE 13

bleu cheese, ripe tomato and applewood smoked bacon

TOMATO & MOZZARELLA 13

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

FRENCH ONION SOUP 14

Texas toast bread, gruyere cheese

*CAESAR 13

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

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 all dine-in orders. 12% gratuity automatically added to all take-out orders.

FROM THE
CHARCOAL GRILL

CENTER CUT SIGNATURE STEAKS

*FILET MIGNON 49
8 ounce

*PORTERHOUSE 65
24 ounce

*BONE-IN RIBEYE 59
20 ounce

D/C FAVORITE

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

PETITE STEAKS

*NEW YORK STRIP 42
12 ounce

*RIBEYE 48
14 ounce

CHOPS/CHICKEN

*DOUBLE BONE PORK CHOP 38
20 ounce

ROSEMARY GARLIC CHICKEN 30
lemon caper beurre blanc

ENHANCEMENTS

SAUCES \$3

*CRAB CAKE "OSCAR" 11
LOBSTER TAIL 20
BLEU CHEESE 3
JUMBO SHRIMP SCAMPI 9
*OVER EASY FRIED EGG 3

BOURBON GREEN PEPPERCORN
MADEIRA MUSHROOM
BEARNAISE
*HOLLANDAISE
HORSERADISH CREAM
RED WINE DEMI-GLACE

DOUBLE CUT

ENTREES

LOBSTER TAILS 65
charcoal grilled or broiled

CRAB-STUFFED JUMBO SHRIMP SCAMPI 39
five jumbo shrimp with crab stuffing, topped with scampi sauce

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

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

ALASKAN KING CRAB 65 LB
steamed with drawn butter and lemon

*MISO GLAZED SEABASS 38
pickled ginger

D/C FAVORITE

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

VEGETARIAN

HARVEST VEGETABLE BOWL 23
basmati rice, hummus, avocado, sweet potatoes,
calabrian chilies, blonde miso sesame sauce
add grilled ahi +14

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

SIDES

served individual or family-style

BAKED POTATO 8
loaded if you like

STEAMED BROCCOLI 5/7
cheddar or hollandaise

GARLIC MASHED POTATOES 7/11
with olive oil and roasted garlic

CREAMED CORN 6/9

STEAMED BRUSSELS SPROUTS 7/11
sweet butter and sea salt

CREAMED SPINACH 6/11
with manchego cheese

JUMBO ASPARAGUS 7/12
charcoal grilled or steamed, with hollandaise

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

BOURBON GLAZED MUSHROOMS 7/12

SEASONAL VEGETABLES 7/11

D/C FAVORITE

LOBSTER MAC 'N CHEESE 19

SWEETS \$12

KEY LIME
graham cracker crust, real key lime

CRÈME BRÛLÉE
rich cream custard

CHEESECAKE
New York style with strawberries

CHOCOLATE VOLCANO CAKE
with vanilla ice cream

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