

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
Pyratt 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 logoeed 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
- MACMURRAY** 16
Pinot Noir, Sonoma
- SEA SUN BY WAGNER FAMILY** 12
Pinot Noir, Fairfield
- CATENA 'APPELLATION LUNLUNTA'** 16
Malbec, Argentina
- CHATEAU STE. MICHELLE** 16
Merlot, Columbia Valley
- BERINGER** 13
Merlot, St. Helena
- BONANZA** 12
Cabernet, Rutherford
- LOUIS MARTINI** 21
Cabernet, Napa Valley

WHITE

- LA MARCA** 12
Prosecco, Italy
- MIA DOLCE** 12
Moscato, Italy
- EDNA VALLEY** 14
Rosé, Edna Valley
- WHITE HAVEN** 14
Sauvignon Blanc, New Zealand
- RUFFINO** 11
Pinot Grigio, Italy
- MARKHAM** 13
Chardonnay, Napa Valley
- CHAPPELLET** 18
Chardonnay, 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) 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, wakame salad, served with mignonette, horseradish, cocktail sauce, soy sauce, fresh lemon

STARTERS

BLACK PEPPER CALAMARI 18

crispy calamari and rock shrimp with lemon aioli, giardiniera

*TUNA TARTARE with AVOCADO and RADISH 17

with sweet chili-soy vinaigrette and crispy wonton chips

BEEF SHORT RIB TACOS 16

cheddar, jalapeño and ancho-tomatillo salsa, fried onion

*CHARCOAL-GRILLED MINI BURGERS 15

aged cheddar and applewood smoked bacon

D/C FAVORITE

HANGING BACON 19

maple glaze, cracked black pepper

SOUPS & SALADS

LOBSTER BISQUE bowl 16 cup 12

lobster bouillon, cream sherry, and pastry crouton

FRENCH ONION SOUP 15

Texas toast bread, gruyere cheese

BLT WEDGE 15

bleu cheese, ripe tomato and applewood smoked bacon

*CAESAR 15

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

TOMATO & MOZZARELLA 15

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

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 52
8 ounce

*PORTERHOUSE 67
24 ounce

*BONE-IN RIBEYE 72
20 ounce

D/C FAVORITE

*THE D/C TOMAHAWK CHOP 149
48 ounce bone-in ribeye for 2

PETITE STEAK

*NEW YORK STRIP 46
12 ounce

CHOPS/CHICKEN

*DOUBLE BONE PORK CHOP 39
20 ounce

ROSEMARY GARLIC CHICKEN 30
lemon caper beurre blanc

ENHANCEMENTS

SAUCES 3

*CRAB CAKE "OSCAR" 14
LOBSTER TAIL 27
BLEU CHEESE 3
JUMBO SHRIMP SCAMPI 12
*OVER EASY FRIED EGG 3

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

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ENTREES

LOBSTER TAILS 75
charcoal grilled, broiled or steamed

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

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

*MISO GLAZED SEABASS 42
pickled ginger

D/C FAVORITE

*QUICK SMOKED SALMON STEAK 37
pink peppercorn beurre blanc & smoke

VEGETARIAN

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

SIDES

served individual or family-style

BAKED POTATO 9
loaded if you like

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

CREAMED SPINACH 8/12
with manchego cheese

JUMBO ASPARAGUS 8/12
charcoal grilled or steamed, with hollandaise

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

BOURBON GLAZED MUSHROOMS 8/12

SEASONAL VEGETABLES 8/11

D/C FAVORITE

LOBSTER MAC 'N CHEESE 26

SWEETS 13

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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