

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 |
| THE CLINT EASTWOOD 16
Knob Creek, sweet vermouth, Bittercube Orange Bitters, house-made brandied cherries | SMOKED OLD FASHIONED 25
Crystal double Old Fashioned glass, house-barrel aged Bulleit bourbon, smoked-vanilla bean demerara, Pooter's smokey-salt bitters, Kalahari logoed 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 | WHITE |
|--|---|
| J. LOHR 15
'Falcon's Perch', Pinot Noir, Monterey County | LA MARCA 12
Prosecco, Italy |
| CHAPPELLET 23
Red Blend, St. Helena | MIA DOLCE 12
Moscato, Italy |
| SEA SUN BY WAGNER FAMILY 12
Pinot Noir, Fairfield | WHITE HAVEN 14
Sauvignon Blanc, New Zealand |
| CATENA 'APPELLATION LUNLUNTA' 16
Malbec, Argentina | RUFFINO 11
Pinot Grigio, Italy |
| CHATEAU STE. MICHELLE 16
Merlot, Columbia Valley | MARKHAM 13
Chardonnay, Napa Valley |
| BERINGER 13
Merlot, St. Helena | CHALK HILL ESTATE 18
Chardonnay, Healdsburg |
| BONANZA 12
Cabernet, Rutherford | 14 HANDS 12
Riesling, Prosser |
| LOUIS MARTINI 21
Cabernet, Napa Valley | |

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
- WICKED WEED APPALACHIAN IPA 11
- GUINNESS 9

DOUBLE
CUT

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

STARTERS

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

SHRIMP CAKES DE JONGHE 18
stone ground mustard aioli

*TUNA TARTARE 17
with avocado, radish, sweet chili-soy vinaigrette
and crispy wonton chips

*OYSTERS ROCKEFELLER 16
pernod, spinach, bacon, hollandaise

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

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

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.

1200° BROILED STEAKS

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

*FILET MIGNON 52
8 ounce

*NEW YORK STRIP 48
12 ounce

*CENTER CUT RIBEYE 54
14 ounce

*BONE-IN RIBEYE 72
20 ounce

*PORTERHOUSE 67
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
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

*CRAB "OSCAR" 14
LOBSTER TAIL MP
BLUE CHEESE 3
JUMBO SHRIMP SCAMPI 12
*OVER EASY FRIED EGG 3

SAUCES 3

BOURBON GREEN PEPPERCORN
MADEIRA MUSHROOM
BEARNAISE
*HOLLANDAISE
HORSERADISH CREAM

////////////////////
**DOUBLE
CUT**
////////////////////////////////////

ENTREES

LOBSTER TAILS MP
broiled or steamed

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 37
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

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

////////////////////////////////////
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.
////////////////////////////////////