

## PREMIUM SHELLFISH BAR

JUMBO SHRIMP COCKTAIL (4) 15

ALASKAN KING CRAB 65 per pound  
chilled with cocktail sauce or steamed with drawn butter and lemon

\*MARKET OYSTERS ON THE HALF SHELL  
(1/2 dozen) 18 (dozen) 36  
served with mignonette, horseradish, cocktail sauce, fresh lemon

**D/C FAVORITE** \*CHILLED SHELLFISH PLATTER 4-6 people 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

**D/C FAVORITE** HANGING BACON 16  
maple glaze, cracked black pepper

\*BEEF TENDERLOIN TARTARE 17  
with Dijon mustard and cornichons

\*CHARCOAL-GRILLED MINI BURGERS 12  
aged cheddar and applewood smoked bacon

## SOUPS

LOBSTER BISQUE bowl 15 cup 11  
lobster bouillon, cream sherry, and pastry crouton

FRENCH ONION 14  
Texas toast bread, gruyere cheese

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

## SALADS

"BLT" WEDGE 13  
bleu cheese, ripe tomato and applewood smoked bacon

\*CAESAR 13  
romaine hearts with Caesar dressing,  
shaved parmesan, anchovies, soft boiled egg and garlic croutons

TOMATO & MOZZARELLA 13  
heirloom tomato, white onion, fresh mozzarella, bleu cheese  
and basil pesto with extra virgin olive oil

## FROM THE CHARCOAL GRILL

### CENTER CUT SIGNATURE STEAKS

\*FILET MIGNON  
8 ounce 49

\*PORTERHOUSE  
24 ounce 65

**D/C FAVORITE** \*BONE-IN RIBEYE  
20 ounce 59

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

### PETITE STEAKS

\*NEW YORK STRIP  
12 ounce 42

\*RIBEYE  
14 ounce 48

### SAUCES

bourbon green peppercorn 3

madeira mushroom 3

\*béarnaise 3

\*hollandaise 3

horseradish cream 3

red wine demi-glace 3

### ENHANCEMENTS

\*crab cake "oscar" 11

lobster tail 20

bleu cheese 3

jumbo shrimp scampi 9

\*over easy fried egg 3

popover with gruyere cheese 3

### CHOPS / CHICKEN

\*DOUBLE BONE PORK CHOP 20 ounce 38

ROSEMARY GARLIC CHICKEN 30  
lemon caper beurre blanc

## SPECIALTY ENTRÉES

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)

\*MISO GLAZED SEABASS 38  
pickled ginger

ALASKAN KING CRAB 65 per pound  
steamed with drawn butter and lemon

**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 22  
asparagus, peas, cured tomato, lemon  
add shrimp saute +16

## SIDES FOR SHARING 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

DOUBLE  
CUT