

DOUBLE CUT

CHARCOAL GRILL / LIQUOR BAR

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, seared ahi tuna 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 13
cheddar, jalapeño and ancho-tomatillo salsa, fried onion

D/C FAVORITE HANGING BACON 15
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

DOUBLE CUT STEAKHOUSE CHILI bowl 10 cup 7
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 45

*PORTERHOUSE
24 ounce 65

D/C FAVORITE *BONE-IN RIBEYE
20 ounce 54

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

*DOUBLE CUT PRIME RIB

garlic jus
12 ounce 39 16 ounce 46 20 ounce 54

PETITE STEAKS

*NEW YORK STRIP
12 ounce 40

*RIBEYE
14 ounce 47

SAUCES

bourbon green peppercorn 3

madeira mushroom 3

*béarnaise 3

*hollandaise 3

horseradish cream 2

red wine demi-glace 3

ENHANCEMENTS

*crab cake "oscar" 11

lobster tail 20

bleu cheese 3

jumbo shrimp scampi 9

*over easy fried egg 2

popover with gruyere cheese 2

CHOPS / CHICKEN

*DOUBLE BONE PORK CHOP 20 ounce 35

ROSEMARY GARLIC CHICKEN 29
lemon caper beurre blanc

SPECIALTY ENTRÉES

LOBSTER TAILS 65
charcoal grilled or broiled

CRAB-STUFFED JUMBO SHRIMP SCAMPI 39

*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

HARVEST VEGETABLE BOWL 21
basmati rice, calabrian chilies, blonde miso sesame sauce add grilled ahi +14

PISTACHIO PESTO LINGUINI 19
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

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