

# DOUBLE CUT

## HANDCRAFTED COCKTAILS

### CHARRED GRAPEFRUIT SMASH 16

Bulleit rye, charred pink grapefruit, fresh lemon juice, basil, mint, Angostura bitters & cane sugar

### 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

Maker's Mark, Grand Marnier, fresh orange and lemon juices & Angostura bitters

### PERFECT MARGARITA 21

Patron Anejo tequila, Cointreau, Grand Marnier, fresh lime juice & cane sugar

### DOOR COUNTY 14

Korbel brandy, housemade Luxardo brandied cherries & Cherry Bark Vanilla bitters

### PYRATE'S GOLD 16

Kirk and Sweeney 12 yr rum, apricot, brown sugar, fresh lemon juice & Gold Flakes

### ROSEMARY LEMON DROP 18

Ketel One Citroen vodka, Cointreau, rosemary & fresh lemon juice

### D/C FAVORITE

### CHERRY SMOKED OLD FASHIONED 25

House barrel aged Buffalo Trace bourbon, house-made smoked, vanilla bean demerara, Pooter smokey sea salt bitters, bourbon soaked Luxardo cherries, Kalahari logoed ice cube, served tableside in our craft-house smoker

## WINE BY THE GLASS

### RED

#### LIGHT BODIED TO MEDIUM BODIED

#### SEA SUN 12

Pinot Noir, California

#### BELLE GLOS CLARK & TELEPHONE 18

Pinot Noir, California

#### BODEGA NORTON RESERVA 15

Malbec, Argentina

#### DECOY BY DUCKHORN 12

Merlot, California

#### STAG'S LEAP 27

Merlot, California

#### MEDIUM BODIED TO FULL BODIED

#### CONUNDRUM 12

Red Blend, California

#### THE PRISONER UNSHACKLED 23

Red Blend, California

#### BONANZA 12

Cabernet Sauvignon, California

#### LOUIS MARTINI SONOMA 16

Cabernet Sauvignon, California

#### QUILT 25

Cabernet Sauvignon, California

#### CAYMUS 37

Cabernet Sauvignon, California

### WHITE

#### LIGHT BODIED TO MEDIUM BODIED

#### LA MARCA 15

Prosecco, Italy 187 ml

#### CHATEAU ST. MICHELLE 12

Reisling, Washington

#### MIA DOLCEA 12

Sparkling Moscato, Italy

#### CAVES D'ESCLANS WHISPERING ANGEL 12

Rose, France

#### MASO CANALI 12

Pinot Grigio, Italy

#### EMMOLO 12

Sauvignon Blanc, California

#### MEDIUM BODIED TO FULL BODIED

#### WHITE HAVEN 15

Sauvignon Blanc, New Zealand

#### CONUNDRUM 12

White Blend, California

#### MER SOLEIL SILVER 12

Chardonnay, California

#### SONOMA CUTRER SONOMA 12

Chardonnay, California

### BEER

#### BOTTLED DRAFT 16 OZ

BUD LIGHT 8

CORONA EXTRA 9

COORS LIGHT 8

BUDWEISER 8

SAM ADAMS BOSTON LAGER 8

LAGUNITAS IPA 8

LONE STAR 8

HEINEKEN 9

ATHLETIC BREWING N/A

'RUN WILD' IPA 7

'UPSIDE DAWN' ALE 7

MICHELOB ULTRA 8

DOS EQUIS XX LAGER 9

SAM ADAMS SEASONAL 8

MILLER LITE 8

DOG FISH - 60 MIN IPA 8

BLUE MOON 8

SHINER BOCK 8

KARBACH LOVE STREET 8

KARBACH HOPADILLO 8

STELLA ARTOIS 9

### MANHATTANS

#### BLACKBERRY 16

Jim Beam Red Stag bourbon, Grand Marnier, muddled blackberries & Angostura orange bitters

#### CLASSIC DC MANHATTAN 18

Bulleit bourbon, Carpano Antica sweet vermouth, Angostura bitters

#### RESERVE MANHATTAN 21

Woodford Reserve bourbon, Carpano Antica sweet vermouth, Woodford Reserve aromatic bitters

### BOTTLED WATER

ACQUA PANNA NATURAL SPRING WATER 8  
1 Liter

SAN PELLEGRINO SPARKLING WATER 8  
1 Liter

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## BUTTER BOARDS

DOUBLE CUT HOUSE BUTTER BOARD MP  
*ask your server about this week's butter board*

MUSHROOM INFUSED BUTTER BOARD 9  
*mushroom & truffle infused butter, mixed herbs  
crispy shallots, shaved radish*

## SEAFOOD BAR

CITRUS POACHED JUMBO SHRIMP 17  
*small dollop of horseradish on house-made cocktail sauce*

\*OYSTERS ON THE HALF SHELL 24/48  
*citrus chile vinaigrette & house-made cocktail sauce*

### D/C FAVORITE

\*AVOCADO & TUNA TARTARE 16  
*sweet chile soy, radishes & crispy wonton*

## STARTERS

JUMBO LUMP CRAB CAKES 24  
*stone ground mustard aioli*

NASHVILLE HOT TEXAS QUAIL 18  
*pickled slaw, green tomato, orange blossom honey, buttercrust bread*

\*BEEF TENDERLOIN CARPACCIO 17  
*grated parmesan cheese, tomatoes, Calabrian chilis & capers  
Make it "Surf & Turf" by adding LOBSTER SALAD +10*

GLAZED "BURNT END" BITES 16  
*pickled onion, sweet corn bread, house pickle*

CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP 18  
*giardiniera & lemon aioli*

CHARRED SHISHITO PEPPER 11  
*shaved bonito, espelette aioli*

### D/C FAVORITE

HANGING BACON 19  
*maple glaze, cracked tellicherry pepper & house made corn bread*

## SOUPS & SALADS

LOBSTER BISQUE 16  
*creme fraiche, tarragon, pastry & sherry*

FRENCH ONION SOUP 13  
*gruyere, crostini*

BLT WEDGE 15  
*crisp iceberg lettuce, bacon, heirloom tomatoes, chopped egg,  
blue cheese, green onion, red wine vinaigrette*

\*CLASSIC STEAKHOUSE CAESAR SALAD 14  
*crisp romaine, garlic-parmesan dressing, house croutons,  
soft boiled egg & anchovy fillet*

### D/C FAVORITE

TOMATO & MOZZARELLA 15  
*heirloom tomato, white onion, fresh mozzarella, bleu cheese, basil pesto & arugula*

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.

18% gratuity added to parties of 6 people or more.

We've gone cashless. We accept Visa, Mastercard, Discover, American Express, Apple Pay and Google Pay.

# DOUBLE CUT

## IN-HOUSE DRY-AGED STEAKS

limited availability

45 DAY DRY-AGED 44 FARMS NEW YORK STRIP 70

45 DAY DRY-AGED 44 FARMS 28OZ BONE-IN RIBEYE 90

## 1200° BROILED STEAKS

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

### CLASSIC CUTS

- \*FILET MIGNON (8oz) 56
- \*NEW YORK (14oz) 54
- \*PORTERHOUSE (28oz) 69
- \*BUTCHER'S CUT MP  
"Chef's Special Selection"

### SPECIALTY CUTS

- \*ROSEWOOD RANCH WAGYU NY STRIP (12OZ) 72
- \*USDA PRIME 20 DAY DRY AGED RIBEYE (20OZ) 76
- \*USDA PRIME RIBEYE (14OZ) 58

### **D/C** FAVORITE

- \*LONG BONE TOMAHAWK STEAK 210  
three sides, serves 2-3

### ENHANCEMENTS

- 6oz Maine Lobster Tail MP
- Crawfish Etouffee MP
- Shrimp Scampi 14
- A La "Oscar" 21
- Blue Cheese Crumble 3
- Bourbon Mushrooms 5

### SAUCES 4

- Mushroom Madeira
- Bearnaise
- Bordelaise
- Brandy Green Peppercorn
- Horseradish Cream
- Chimichurri

### SAUCE TRIO 5

a sampling of three sauces

## **D/C** \*PRIME RIB

sea salt crusted, garlic jus, horseradish cream, served while it lasts

12 OUNCE 42

16 OUNCE 47

20 OUNCE 52

**D/C** 24 OUNCE 57

### **D/C** FAVORITE

- WAGNER FAMILY OF WINES FLIGHT 40  
Caymus Cabernet Sauvignon, Sea Sun Pinot Noir, Conundrum Red Blend  
3 ounce pour of each

## FILET MIGNON (8oz)

\*SIMPLY GRILLED 56

*Special Filet Options*

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>*PARMESAN GARLIC +3<br/>panko crumb, butter, herbs</li> <li>*BLUE CHEESE &amp; PEAR +4<br/>port wine pear, herbs, panko crumb</li> <li>*CENTRAL TEXAS MUSHROOM DUXELLE +4<br/>shallots, herbs</li> </ul> | <ul style="list-style-type: none"> <li>*JUMBO LUMP CRAB OSCAR +25<br/>asparagus, bearnaise sauce</li> <li>*CRAWFISH ETOUFFEE +14<br/>"holy trinity," tomato, herbs</li> <li>*CRACKED TELlichERRY AU POIVRE +4<br/>Cognac creme</li> </ul> |
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## ENTRÉES

- BROILED LOBSTER TAILS MP  
*garlic-citrus butter*
- GRILLED GARLIC GULF SHRIMP 33  
*fried green tomato, andouille sausage*
- \*BONE-IN D/C PORK CHOP 39  
*peach pepper jam*
- \*QUICK SMOKED SUSTAINABLE SALMON 48  
*pink peppercorn beurre blanc*
- ROSEMARY GARLIC HALF CHICKEN 33  
*lemon caper-butter sauce*

- \*FISH OF THE DAY MP  
*ask your server about our catch of the day*
- \*USDA PRIME D/C BURGER 20  
*butter lettuce, heirloom tomato, aged cheddar, thick cut bacon*
- \*PRIME RIB SANDWICH 22  
*shaved prime rib, onions, provolone cheese, poblano peppers, horseradish cream, D/C bread, french onion jus*
- PISTACHIO PESTO LINGUINI 22  
*asparagus, peas, cured tomato, lemon  
add shrimp sauté +16*

## SIDES

*served individual or family-style*

- MEAT AND THREE 24  
*a sampling of any three individual sides*
- STEAMED AND BUTTERED BRUSSELS SPROUTS 8/12
- RUSSET BAKED POTATO 10  
*as you like it*
- HASH BROWNS 15  
*add onions, bacon, blue or cheddar cheese*
- GARLIC MASHED POTATOES 9/13  
*sweet cream butter*

- HAND CUT PARMESAN TRUFFLE FRIES 14  
*truffle aioli*
- BOURBON GLAZED MUSHROOMS 11/15
- CREAMED SPINACH 8/12
- ASPARAGUS 11/15  
*grilled or steamed, bearnaise sauce*
- STEAMED BROCCOLI 12  
*cheese or hollandaise sauce*
- CREAMED CORN & SHALLOTS 9/13

## D/C FAVORITE

MAINE LOBSTER MAC 'N CHEESE 30

## SWEETS

- DARK CHOCOLATE & CARAMEL  
BUTTERCREAM CAKE 13  
*carmelito ganache*
- CRÈME BRÛLÉE 13  
*fresh berries*
- CHEESECAKE 13  
*New York style with strawberries*

- THREE PECAN 13  
*warm pecan bread pudding, pecan streusel,  
bourbon caramel, vanilla ice cream*
- S'MORES SUNDAE 18  
*chocolate & vanilla ice cream, house made marshmallow,  
brown butter graham crumb*

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