

DOUBLE
CUT

SEAFOOD BAR

CITRUS POACHED JUMBO SHRIMP 16
house-made cocktail sauce

*OYSTERS ON THE HALF SHELL 18/36
citrus chile vinaigrette & house-made cocktail sauce

ALASKAN KING CRAB LEGS 65 LB
house-made cocktail sauce & lemon aioli

*AVOCADO & TUNA TARTARE 15
sweet chile soy, radishes & crispy wonton

D/C FAVORITE

*CHILLED SEAFOOD TOWER 90/135
east coast oysters, citrus poached jumbo shrimp, king crab legs, chilled split Nor'Easter lobster salad, smoked old bay fish dip, chile-ginger marinated tuna, scallop aquachile verde, house-made cocktail sauce, horseradish, lemon aioli, DC chile-lime dressing, saltines & oyster crackers

STARTERS

JUMBO LUMP CRAB CAKES 20
DC remoulade

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

CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP 17
giardiniera & lemon aioli

NASHVILLE HOT TEXAS QUAIL 16
pickle slaw, green tomato, orange blossom honey, buttercrust bread

GLAZED "BURNT END" BITES 14
pickled onion, sweet corn bread, house pickle

CLASSIC OYSTERS ROCKEFELLER 20
organic spinach, garlic-herb, breadcrumb

CHARRED SHISHITO PEPPER 11
shaved bonito, espelette aioli

D/C FAVORITE

HANGING BACON 17
maple glaze, cracked tellicherry pepper & house made corn bread

SOUPS & SALADS

LOBSTER BISQUE 14
creme fraiche, tarragon & sherry

BLT WEDGE 14
crisp iceberg lettuce, bacon, heirloom tomatoes, blue cheese, green onion, red vinaigrette

FRENCH ONION SOUP 11
gruyere, crostini

*CLASSIC STEAKHOUSE CAESAR SALAD 13
crisp romaine, garlic-parmesan dressing, house croutons

D/C FAVORITE

TOMATO & ONION SALAD 11
heirloom tomatoes, sweet onion, Sartori gorgonzola

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DOUBLE CUT

FILET MIGNON (8oz)

*SIMPLY GRILLED 46

Special Filet Options

*PARMESAN GARLIC 49
panko crumb, butter, herbs

*BLUE CHEESE & PEAR 50
port wine pear, herbs, panko crumb

*CENTRAL TEXAS MUSHROOM DUXELLE 50
shallots, herbs

*JUMBO LUMP CRAB OSCAR 56
asparagus, bearnaise sauce

*CRAWFISH ETOUFFEE 52
"holy trinity," tomato, herbs

*CRACKED TELlichERRY AU POIVRE 50
cognac creme

1200° BROILED STEAKS

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

CAB "CERTIFIED ANGUS BEEF"

*FILET MIGNON (8oz & 12oz) 46/58

*NEW YORK (14oz) 48

*PORTERHOUSE (28oz) 65

SPECIALTY

*ROSEWOOD RANCH WAGYU NY STRIP (12oz) 68

*USDA PRIME 30 DAY DRY AGED RIBEYE (20oz) 70

*USDA PRIME RIBEYE (14oz) 53

*USDA PRIME BONE-IN RIBEYE (20oz) 66

*BUTCHER'S CUT MKT
"Chef's Special Selection"

D/C FAVORITE

*CAB LONG BONE TOMAHAWK STEAK 158
three sides, serves 2-3

ENHANCEMENTS

6OZ MAINE LOBSTER TAIL 25
CRAWFISH ETOUFFEE 11
SHRIMP SCAMPI 12
A LA "OSCAR" 12
BLUE CHEESE CRUMBLE 3.50
BOURBON MUSHROOMS 4

SAUCES \$2

MEAT & THREE "A SAMPLING OF THREE SAUCES" +2
MUSHROOM MADEIRA
BEARNAISE
BORDELAISE
BRANDY GREEN PEPPERCORN
HORSERADISH CREAM
CHIMICHURRI

*D/C PRIME RIB

sea salt crusted, garlic jus, horseradish cream
Served until it lasts

12 OUNCE 38

16 OUNCE 43

20 OUNCE 48

D/C 24 OUNCE 53

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ENTREES

CHARRED LOBSTER TAILS 55
garlic-citrus butter

GRILLED GARLIC GULF SHRIMP 31
fried green tomato, andouille sausage

*COLORADO LAMB RACK 48
charred onion & parsley

*BONE-IN D/C PORK CHOP 39
peach pepper jam

*QUICK SMOKED SUSTAINABLE SALMON 38
pink peppercorn beurre blanc

PAN ROASTED JUMBO DAY BOAT SCALLOPS 35
fennel-lemon, warm bacon vinaigrette

ROSEMARY GARLIC HALF CHICKEN 29
lemon caper-butter sauce

STEAMED JUMBO KING CRAB LEGS 65 LB
drawn butter

*MISO GLAZED SEABASS 38
pickled ginger

*USDA PRIME DC BURGER 19
butter lettuce, heirloom tomato, aged cheddar, thick cut bacon

*PRIME RIB SANDWICH 21
shaved prime rib, onions, provolone cheese, poblano peppers, horseradish cream, DC bread, french onion jus

HARVEST VEGETABLE BOWL 21
*basmati rice, Calabrian chile, blonde miso sesame sauce
add grilled ahi + 14*

PISTACHIO PESTO LINGUINI 19
*asparagus, peas, cured tomato, lemon
add shrimp sauté + 16*

SIDES

served individual or family-style

MEAT AND THREE 16
a sampling of any three individual sides

STEAMED AND BUTTERED BRUSSEL SPROUTS 7/11

RUSSET BAKED POTATO 8
as you like it

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

GARLIC MASHED POTATOES 7/11
sweet cream butter

HAND CUT PARMESAN TRUFFLE FRIES 11
truffle aioli

BOURBON GLAZED MUSHROOMS 8/12

CREAMED SPINACH 7/11

ASPARAGUS 9/13
grilled or steamed, bearnaise sauce

CHARRED BROCCOLI 6/8
lemon, aged parmesan, toasted pinenuts

CREAMED CORN & SHALLOTS 8/12

D/C FAVORITE

MAINE LOBSTER MAC 'N CHEESE 19

SWEETS \$12

TEXAS SIZED CHOCOLATE CAKE
layered chocolate cake, chocolate filling

CRÈME BRÛLÉE
fresh berries

CHEESECAKE
New York style with strawberries

THREE PECAN
*warm pecan bread pudding, pecan streusel,
bourbon caramel, vanilla ice cream*

S'MORES SUNDAE +5
*chocolate & vanilla ice cream, house made marshmallow,
brown butter graham crumb*

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STEAK HOUSE / BOURBON BAR

