

DOUBLE CUT

HANDCRAFTED COCKTAILS

- CHARRED GRAPEFRUIT SMASH** 16
Bulleit Rye, charred pink grapefruit, fresh lemon juice, basil, mint, Angostura bitters & cane syrup
- 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
Makers Mark bourbon, Grand Marnier, fresh orange and lemon juices & Angostura bitters
- PERFECT MARGARITA** 19
Patron Anejo tequila, Cointreau, Grand Marnier, fresh lime juice & cane sugar
- THE CLINT EASTWOOD** 16
Knob Creek, sweet vermouth, Bittercube Orange Bitters, house-made brandied cherries

- PYRATT'S GOLD** 16
SelvaRey white rum, apricot, brown sugar, fresh lemon juice & Gold Flakes
- ROSEMARY LEMON DROP** 16
Ketel One Citroen, Cointreau, rosemary & fresh lemon juice
- PASSIONATE AFFAIR** 14
Ketel One Citroen, Peach Schnapps, pineapple and cranberry juice, simple syrup, with a sugared rim
- ESPRESSO MARTINI** 14
Smirnoff Vanilla Vodka, Kahlua, Frangelico, shot of espresso

D/C FAVORITE

- SMOKED OLD FASHIONED** 25
*Crystal double Old Fashioned glass, Bulleit, smoked-vanilla bean demerara, Pooter's smokey-salt bitters, Kalahari logoeed ice garnished with Bulleit soaked Luxardo cherries.
Served and cherry smoked tableside*

MODERN MANHATTANS

- CLASSIC D/C MANHATTAN** 16
Bulleit, Carpano Antica Sweet vermouth, Angostura bitters, Luxardo cherries

- RESERVE MANHATTAN** 16
Woodford reserve, Carpano Antica sweet vermouth, Woodford bitters, Luxardo cherries

- BLACKBERRY** 14
Jim Beam Red Stag bourbon, Grand Marnier, muddled blackberries & Angostura orange bitters

WINE BY THE GLASS

RED

- SEA SUN BY WAGNER FAMILY** 13
Pinot Noir, Fairfield
- BELLE GLOS "CLARK & TELEPHONE"** 18
Pinot Noir, California
- BODEGA NORTON RESERVA** 12
Malbec, Argentina
- DECOY BY DUCKHORN** 12
Merlot, California
- CONUNDRUM** 14
Red Blend, California
- THE PRISONER, "UNSHACKLED"** 28
Red Blend, Napa Valley
- BONANZA** 12
Cabernet, Rutherford
- LOUIS MARTINI** 18
Cabernet, Napa Valley
- QUILT** 25
Carbernet Sauvignon, Napa Valley
- CAYMUS** 37
Cabernet, Napa Valley

WHITE

- LA MARCA** 15
Prosecco, Italy
- MIA DOLCE** 12
Moscato, Italy
- CAVES D'ESCLANS 'WHISPERING ANGEL'** 16
Rosé, France
- CHATEAU ST. MICHELLE** 12
Riesling, Columbia Valley
- CONUNDRUM** 14
White Blend, California
- EMMOLO** 12
Sauvignon Blanc, Napa Valley
- WHITEHAVEN** 16
Sauvignon Blanc, New Zealand
- MASO CANALI** 14
Pinot Grigio, France
- MER SOLEIL 'SILVER'** 12
Chardonnay, California
- SONOMA CUTRER** 16
Chardonnay, California

BEER

BOTTLED

- MILLER LITE 8
BUDWEISER 8
BUD LIGHT 8
CORONA 9
CORONA LIGHT 9
COORS LIGHT 8
- HEINEKEN 9
MICHELOB ULTRA 8
GUINNESS 9
PERONI 9
YUENGLING 8

ON TAP

- MILLER LITE 8
YUENGLING 8
STELLA ARTOIS 9
LAGUNITAS IPA 10
BLUE MOON BELGIAN WHITE 9
- VOODOO RANGER 11
SAM ADAM'S SEASONAL 8
GUINNESS 9
BARLEY WHEAT ALE 9
SHAWNEE SESSIONS IPA 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, jumbo lump crab, served with mignonette,
horseradish, cocktail sauce, soy sauce, fresh lemon

STARTERS

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

*TUNA TARTARE 18
with avocado, radish, sweet chili-soy vinaigrette
and crispy wonton chips

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 parties of 8 or more.



1200° BROILED STEAKS

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

*FILET MIGNON 55
8 ounce

*NEW YORK STRIP 53
14 ounce

*CENTER CUT RIBEYE 58
14 ounce

*BONE-IN RIBEYE 72
20 ounce

*PORTERHOUSE 68
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

*Saturday only, 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

SAUCES 3

- *CRAB "OSCAR" 25
- LOBSTER TAIL MP
- BLUE CHEESE 3
- JUMBO SHRIMP SCAMPI 12
- *OVER EASY FRIED EGG 3

- BOURBON GREEN PEPPERCORN
- MADEIRA MUSHROOM
- BEARNAISE
- *HOLLANDAISE
- HORSERADISH CREAM

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ENTREES

LOBSTER TAILS MP
broiled or steamed

ALASKAN KING CRAB MP
steamed with drawn butter and lemon

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

*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 38
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

CRISPY BRUSSELS SPROUTS 8/12
*sweet butter, himalayan sea salt
add bacon +3 or add blue cheese +3*

MEAT AND THREE 18
*pick any 3 sides, excluding lobster mac 'n cheese,
hash browns and truffle fries*

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 14
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

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