

DOUBLE CUT®

HANDCRAFTED COCKTAILS

PASSIONATE AFFAIR 13
Ketel One Citroen vodka, peach Schnapps, pineapple & cranberry juice, simple syrup, with a sugared rim

PERFECT MARGARITA 16
Patron Anejo, Bols Triple Sec, Grand Marnier, fresh lime juice & cane sugar

DIRTY DIRTY GOOSE 14
Grey Goose vodka, olive brine & hand-stuffed blue cheese olives

RASPBERRY WISP 13
Grey Goose Le Citroen vodka, Chambord, fresh lemon juice & raspberries

THE CLINT EASTWOOD 14
Knob Creek bourbon, sweet vermouth, Bittercube orange bitters, & house-made brandied cherries

ROSEMARY LEMON DROP 14
Ketel One Citroen, Cointreau, rosemary & fresh lemon juice

COTTON CANDY COCKTAIL 15
Effen Black Cherry vodka, St. Germain Elderflower liqueur, fresh lemon juice, cane sugar, cotton candy

HIBISCUS TINI 14
Ketel One Botanical peach and orange blossom vodka, Cointreau, candied Hibiscus, fresh lime juice

ESPRESSO MARTINI 14
Smirnoff Vanilla Vodka, Kahlua, Frangelico, shot of espresso

HENNESSY APPLE NIP 15
Hennessy VO, Cointreau, house-made apple cinnamon syrup, fresh lemon juice

MANGO DRAGON MOJITO MARTINI 14
Bacardi Dragonberry rum, mango puree, mint syrup, fresh lime juice

RUBY RED ROSE 12
Deep Eddy Ruby Red vodka, rosemary, fresh lemon juice

PIRATE'S GOLD 16
SelvaRay White Rum, apricot, brown sugar, fresh lemon juice & gold flakes

ESQUIRE 16
Maker's Mark bourbon, Grand Marnier, fresh orange & lemon juices, Angostura Bitters

DOOR COUNTY 14
Korbel brandy, Luxardo brandied cherries & cherry bark bitters

D/C FAVORITE

CHERRY SMOKED OLD FASHIONED 21
Buffalo Trace, housemade vanilla bean Demerara, Pooters smokey sea-salt bitters, ice cube & served table side in our craft-house smoker

MODERN MANHATTANS

BLACKBERRY 14
Jim Beam Red Stag bourbon, Grand Marnier, muddled fresh blackberries, bitters

CLASSIC 14
Bulleit bourbon, Carpano Antica sweet vermouth & Angostura Bitters

RESERVE 16
Woodford Reserve bourbon, Carpano Antica sweet vermouth & Woodford Reserve aromatic bitters

WINE BY THE GLASS

RED

LOUIS MARTINI 15
Cabernet Sauvignon, Sonoma, CA

BONANZA 12
Cabernet Sauvignon, Napa Valley, CA

THE PRISONER 'UNSHACKLED' 23
Red Blend, Napa Valley, CA

DECOY 12
Merlot, Sonoma County, CA

STAG'S LEAP 22
Merlot, Napa Valley, CA

NORTON RESERVA 16
Malbec, Bordeaux, France

QUILT 20
Cabernet Sauvignon, Napa Valley, CA

BELLE GLOS CLARK & TELEPHONE 18
Pinot Noir, Santa Maria Valley, CA

CONUNDRUM 10
Red Blend, CA

SEA SUN 13
Pinot Noir, CA

CAYMUS 37
Cabernet Sauvignon, Napa Valley, CA

ROSE & SPARKLING

CAVES D'ESCLANS 'WHISPERING ANGEL' 12
Rosé, Cotes de Provence France

LA MARCA 187 12
Prosecco, Italy

MIA DOLCEA 12
Moscato, Italy

WHITE

CONUNDRUM 10
White Blend, Monterey California

SONOMA CUTRER 16
Chardonnay, California

MER SOLEIL 'SILVER' 12
Chardonnay, Monterey, California

WHITEHAVEN 16
Sauvignon Blanc, Marlborough, NZ

CHATEAU ST. MICHELLE 12
Riesling, Columbia Valley, WA

EMMOLO 13
Sauvignon Blanc, Napa Valley, California

BOTTLED BEER

MILLER LITE 6

BUD LIGHT 6

BUDWEISER 6

BUSCH LIGHT 6

COORS LIGHT 6

NEW GLARUS SPOTTED COW 8

CORONA 8

STELLA ARTOIS 8

MICHELOB ULTRA 6

HEINEKEN 8

SAM ADAMS BOSTON LAGER 8

SAM ADAMS SEASONAL 8

BLUE MOON 8

GUINNESS 8

MODELO 8

BELLS OBERON 8

NEW BELGIUM FAT TIRE 8

LAGUNITAS HAZY WONDER 8

NON-ALCOHOLIC

ATHLETIC BREWING RUN WILD 6

ATHLETIC BREWING UPSIDE DAWN 6

SELTZERS & SUCH

ANGRY ORCHARD 8

TWISTED TEA 8

WHITECLAW 8
Black cherry or Mango

TRULY 8
Strawberry Lemonade or Fruit Punch

HIGH NOON 10

CHILLED SEAFOOD

SHRIMP COCKTAIL 15
house-made cocktail sauce

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

*AVOCADO & TUNA TARTARE 15
sweet chili soy, radishes & crispy wontons

APPETIZERS

CRAB CAKES 24
stone ground mustard aioli

OYSTERS ROCKEFELLER (6) 20
pernod, spinach, bacon, hollandaise

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

P.E.I. MUSSELS 16
Spanish chorizo, shallots, thyme, cilantro, hollandaise,
grilled sourdough

SHORT RIB TACOS 13
cheddar, jalapeno, ancho-tomatillo salsa & fried onion

HAND CUT PARMESAN TRUFFLE FRIES 12
truffle aioli

D/C FAVORITE

HANGING BACON 16
Jones Farm cherrywood smoked bacon, maple glaze, black pepper

SOUP & SALAD

LOBSTER BISQUE 15
creme fraiche, pastry, tarragon oil & sherry

*CLASSIC CAESAR 9/13
crisp romaine, garlic-parmesan dressing, boiled egg, anchovies,
house croutons

FRENCH ONION SOUP 12
Carr Valley gruyere

BLT WEDGE 13
Carr Valley Blue cheese, red wine vinaigrette, crispy bacon,
heirloom tomato, green onion, chopped egg & iceberg lettuce

D/C FAVORITE

TOMATO & MOZZARELLA 14
heirloom tomato, fresh mozzarella, blue cheese, basil pesto & arugula

FILET MIGNON (8oz)

*SIMPLY GRILLED 52

Special Filet Options

*MUSHROOM CRUSTED 3
bordelaise sauce

*CAJUN STYLE 6
cajun cream sauce, red wine onions

*BLUE CHEESE 4

*OSCAR' 21
king crab, grilled asparagus, hollandaise

*AU POIVRE' 3
black pepper crust, Cognac cream

1200° BROILED STEAKS

all our butcher's block steaks are finished with D/C house butter

*NEW YORK (14oz) 50

*RIBEYE (14oz) 54

*PORTERHOUSE (24oz) 65

*BONE-IN RIBEYE (20oz) 65

D/C FAVORITE

*BONE-IN TOMAHAWK (48oz) 165
three sides, serves 2-3

ENHANCEMENTS

8oz Broiled Lobster Tail MP
½ lb Crab Legs MP
Shrimp Scampi 14
Oscar Style 21
Blue Cheese 3
Bourbon Mushrooms 5

SAUCES 3

Mushroom Madeira
Bearnaise
Bordelaise
Brandy Green Peppercorn
Horseradish Cream

SAUCE TRIO 5
a sampling of three sauces

D/C FAVORITE

*CATTLEMAN'S BOARD 235
48oz tomahawk ribeye, shrimp scampi, mashed potatoes, bourbon mushrooms, grilled asparagus, truffle fries, serves 3-4

D/C *PRIME RIB

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

12 OUNCE 42

16 OUNCE 47

20 OUNCE 52

D/C FAVORITE

WAGNER FAMILY OF WINES FLIGHT 35
Caymus Cabernet Sauvignon, Sea Sun Pinot Noir, Conundrum Red Blend
3 ounce pour of each

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.

DOUBLE
CUT®

ENTRÉES

- PAN FRIED WALLEYE PICATTA 28
parmesan crust, lemon caper butter sauce
- *QUICK SMOKED SUSTAINABLE SALMON 38
pink peppercorn beurre blanc
- *PAN SEARED SEA SCALLOPS 38
sweet corn puree, calabrian chile oil
- ROSEMARY GARLIC HALF CHICKEN 33
lemon caper-butter sauce
- PISTACHIO PESTO LINGUINI 22
*asparagus, peas, cured tomato, lemon
add shrimp sauté +16*
- BROILED LOBSTER TAILS MP
garlic citrus butter
- *ALASKAN KING CRAB MP
one pound, steamed with drawn butter
- *MISO GLAZED SEABASS 42
pickled ginger
- *USDA PRIME D/C BURGER 20
lettuce, heirloom tomato, aged cheddar, thick cut bacon
- *PRIME RIB SANDWICH 21
*shaved prime rib, onions, provolone cheese, poblano peppers,
horseradish cream, D/C bread, french onion jus*
- BROILED GARLIC SHRIMP 32
tomato, Spanish chorizo, saffron rice
- *LAMB CHOPS 44
charred onion & parsley salad

D/C FAVORITE

*CATHEDRAL TOP SIRLOIN (12oz) 48
served with mashed potatoes & asparagus

SIDES

served individual or family-style

- MEAT & THREE 16
a sampling of any three individual sides
- BRUSSELS SPROUTS 7/11
crispy with pancetta and white balsamic aioli
- RUSSET BAKED POTATO 8
butter & sour cream
- LOADED BAKED POTATO 13
bacon, cheddar, sour cream, green onions
- HASH BROWNS 13
add onions, bacon, blue or cheddar cheese
- GARLIC MASHED POTATOES 6/10
sweet cream butter
- HAND CUT PARMESAN TRUFFLE FRIES 12
truffle aioli
- BOURBON GLAZED MUSHROOMS 9/13
- CREAMED SPINACH 7/11
- ASPARAGUS 10/14
grilled or steamed, bearnaise sauce
- CREAMED CORN & SHALLOTS 8/12
- BROCCOLI 8/10
served with cheddar cheese sauce or hollandaise
- MASHED CAULIFLOWER 8/10

D/C FAVORITE

MAINE LOBSTER MAC 'N CHEESE 24

SWEETS

- CRÈME BRÛLÉE DUO 8
vanilla bean & chocolate hazelnut
- NY STYLE CHEESECAKE 8
brandy cherries & graham cracker crumble
- LAVA CAKE 10
vanilla ice cream

D/C FAVORITE

TRIPLE CHOCOLATE LAYER CAKE 12
amaretto, Kahlua, white chocolate & vanilla ice cream

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