

DOUBLE CUT[®]

STEAK HOUSE



POCONO MOUNTAINS, PA

AT KALAHARI RESORTS & CONVENTIONS A SIGNATURE RESTAURANT

Expect more and still be wowed.

Menus tailored just for you. Flexible seating. World-class service and surroundings. Private events at Double Cut Steak House are effortless to plan and even easier to enjoy.

Designed from the ground up to meet your every requirement, each of our three group dining venues is unique, yet all exemplify the Kalahari promise to exceed our guests' expectations. And for you, the host: count on Double Cut to provide expert planning assistance before your gathering and personal attention throughout to ensure your event is a resounding success.

**DOUBLE
CUT[®]**
STEAK HOUSE

The Double Cut Difference

- Personal planning assistance
- Seated events & cocktail-style receptions
- Flexible layouts
- Available days & evenings
- Food and beverage options including fixed and limited choice menus, appetizer-only events and more.



NOTES:

DOUBLE
CUT[®]
STEAK HOUSE

RUSSIAN RIVER - 85

Priced Per Guest

STARTER

Choice of One

Jumbo Shrimp Cocktail

Beef Short Rib Tacos

Cheddar, Jalapeño, Ancho-Tomatillo Salsa, Fried Onion

Hanging Bacon

Maple Glaze, Cracked Black Pepper

Blt Wedge Salad

Blue Cheese, Ripe Tomato, Chopped Egg, Green Onion, Applewood Smoked Bacon

ENTRÉE

Choice of One

Served With Garlic Mashed Potatoes & Grilled Asparagus

8 oz. Filet Mignon

Simply Grilled

Rosemary Chicken

Lemon Caper Beurre Blanc

Smoked Salmon

Pink Peppercorn Beurre Blanc

Ahi Tuna Steak

Seared Rare With Nori, Ponzu, Wasabi

DESSERT DUO

Cheesecake

New York Style With Strawberries

Key Lime Pie

With Fresh Berries





SONOMA - 110

Priced Per Guest

STARTER

Served Family-Style

Hanging Bacon

Maple Glaze, Cracked Black Pepper

Caesar Salad

Romaine Hearts, Caesar Dressing, Shaved Parmesan, Anchovies, Soft-Boiled Egg, Garlic Crouton

STARTER

Choice of One

Lobster Bisque

Lobster Bouillon, Creamy Sherry, & Pastry Crouton

French Onion Soup

Gruyere Cheese

Black Pepper Calamari

Crispy Calamari & Rock Shrimp With Lemon Aioli, Giardiniera

Hand Cut Parmesan Truffle Fries

Truffle Aioli

Beef Short Rib Tacos

Cheddar, Jalapeño, Ancho-Tomatillo Salsa, Fried Onion

ENTRÉE

Choice of One

Served With Garlic Mashed Potatoes & Grilled Asparagus

Jumbo Day Boat Scallops

Pan Butter Seared, Bacon Hollandaise

14 oz. New York Strip

8 oz. Filet Mignon

Simply Grilled

Rosemary Chicken

Lemon Caper Beurre Blanc

Miso Glazed Seabass

Pickled Ginger

DESSERT DUO

Chocolate Lava Cake

Vanilla Ice Cream

Key Lime Pie

With Fresh Berries

WILLAMETTE - 145

Priced Per Guest

STARTER

Served Family-Style

Seafood Tower

Oysters, Jumbo Shrimp, Lobster, Jumbo Lump Crab, Served With Mignonette, Horseradish, Cocktail Sauce, Soy Sauce, Fresh Lemon

Hanging Bacon

Maple Glaze, Cracked Black Pepper

Hand Cut Parmesan Truffle Fries

Truffle Aioli

STARTER

Choice of One

Jumbo Day Boat Scallops Benedict

Maple-Pepper Bacon, Brioche, Hollandaise

Tomato & Mozzarella Salad

Heirloom Tomato, White Onion, Fresh Mozzarella, Basil Pesto, Extra Virgin Olive Oil

Crab Cakes

Jumbo Lump Crab, Stone Ground Mustard Aioli

BLT Wedge Salad

Blue Cheese, Ripe Tomato, Chopped Egg, Green Onion, Applewood Smoked Bacon

Lobster Bisque

Lobster Bouillon, Creamy Sherry

ENTRÉE

Choice of One

14 Oz. Bone-In Ribeye

8 Oz. Filet Mignon

Simply Grilled

Crab Stuffed Jumbo Shrimp Scampi

Five Jumbo Shrimp With Crab Stuffing, Topped With Scampi Sauce

Pistachio Pesto Linguini

Asparagus, Peas, Cured Tomato, Lemon

Rosemary Chicken

Lemon Caper Beurre Blanc

Rack Of Lamb

Lingonberry Dijon Butter Demi

SIDES

Served Family-Style

Lobster Mac & Cheese

Crispy Brussel Sprouts

Sweet Butter, Himalayan Sea Salt

Steamed Broccoli

Cheddar or Hollandaise

Garlic Mashed Potatoes

With Olive Oil & Roasted Garlic

Creamed Spinach

Manchego Cheese

DESSERT TRIO

Chocolate Lava Cake

Vanilla Ice Cream

Key Lime Pie

With Fresh Berries

Cheesecake

New York Style With Strawberries



APPETIZERS FOR THE TABLE

Priced Per Piece.

Citrus Poached Shrimp Cocktail 5

Jumbo Lump Crab Cakes 6

Oysters on the Half Shell 3

PASSED HORS D'OEUVRES

Priced Per Piece.

Charbroiled Tenderloin Crostini 3.5

Bleu Cheese Creme Fraiche, Pickled Red Onion

Citrus Poached Shrimp Cocktail 3.5

Mini Crab Cakes 4

DC Remoulade, Scallions

Tuna Tartare 3.5

Sweet Chili Vinaigrette, Radish on Asian Spoons

PLATTERS & DISPLAYS

Antipasto (Serves 25) 90

Grilled and Marinated Vegetables, Signature Meats and Cheeses

Vegetable Crudités (Serves 25) 65

Buttermilk Ranch, Hummus

Seafood Raw Bar - Market Price

Oysters on the Half Shell, Citrus Poached Jumbo Shrimp, Crab Claws & Jumbo Lump Crab Salad in a Cup with Demitasse Spoons.

STEAK ENHANCEMENTS

Smoked Bleu Cheese 3

Madeira Mushrooms 3

Scampi Shrimp 12

Broiled Lobster MP





Contact Us

For personal event planning assistance,
contact GreatEvents@DoubleCutGrill.com,
call 570.580.6059, or visit DoubleCutSteakHouse.com

Kalahari Resorts & Conventions
Pocono Mountains, PA 18349

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