

DOUBLE CUT®

HANDCRAFTED COCKTAILS

D/C FAVORITES

CHERRY SMOKED OLD FASHIONED 22

Buffalo Trace, smoked vanilla bean demerara syrup, Pooter smoky sea-salt bitters, D/C logoed ice cube & served table side in our craft-house smoker

COTTON CANDY COCKTAIL 16

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

PERFECT MARGARITA 17

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

DIRTY DIRTY GOOSE 16

Grey Goose vodka, olive brine, hand-stuffed blue cheese olives

RASPBERRY WISP 15

Grey Goose Le Citroen vodka, Chambord, fresh lemon juice, raspberries

THE CLINT EASTWOOD 14

Bulleit bourbon, Carpano Antica sweet vermouth, Bittercube Orange bitters, housemade brandied cherries

ROSEMARY LEMON DROP 14

Grey Goose Le Citroen vodka, Cointreau, rosemary & fresh lemon juice

PYRATE'S GOLD 16

SelvaRay White rum, apricot, brown sugar, fresh lemon juice, gold flakes

RUBY RED ROSE 14

Deep Eddy Ruby Red vodka, rosemary, fresh lemon juice

MANGO DRAGON MOJITO MARTINI 14

Bacardi Dragonberry rum, mango puree, mint syrup, fresh lime juice

ESPRESSO MARTINI 14

Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso

MARSHMALLOW MARTINI 15

Smirnoff Vanilla vodka, Mozart Chocolate Cream liqueur, Baileys Irish cream, toasted marshmallow syrup, fresh toasted marshmallows on top

HENNESSY APPLE NIP 15

Hennessy VS, Cointreau, housemade apple cinnamon syrup, fresh lemon juice

HIBISCUS TINI 14

Ketel One Botanical Peach & Orange Blossom vodka, Cointreau, candied Hibiscus, fresh lime juice

PASSIONATE AFFAIR 15

Tito's Handmade vodka, Peach schnapps, pineapple & cranberry juice, cane syrup, topped with La Marca Prosecco with a sugared rim

ESQUIRE 16

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

DOOR COUNTY 14

Korbel brandy, Luxardo brandied cherries, Bittercube Cherry Bark Vanilla bitters

MODERN MANHATTANS

BLACKBERRY 14

Jim Beam Red Stag bourbon, Grand Marnier, muddled fresh blackberries, Angostura 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

LIGHT BODIED TO MEDIUM BODIED 5 oz. 8 oz. B

SEA SUN 13 20 52
Pinot Noir, CA

BELLE GLOS 18 27 72
CLARK & TELEPHONE
Pinot Noir, Santa Maria Valley, CA

DECOY 12 18 48
Merlot, Sonoma County, CA

CONUNDRUM 12 18 48
Red Blend, CA

MEDIUM BODIED TO FULL BODIED 5 oz. 8 oz. B

BONANZA 12 18 48
Cabernet Sauvignon, Napa Valley, CA

LOUIS MARTINI 15 23 60
Cabernet Sauvignon, Sonoma, CA

QUILT 20 30 80
Cabernet Sauvignon, Napa Valley, CA

CAYMUS 37 55 175
Cabernet Sauvignon, Napa Valley, CA

LAMBERT FIRST CHAPTER 16 24 64
Shiraz, Barossa Valley, Australia

ROSE & SPARKLING

LIGHT BODIED TO MEDIUM BODIED 5 oz. 8 oz. B

LA MARCA 12 48
Prosecco, Italy

MIA DOLCEA 12 18 48
Moscato, Italy

CAVES D'ESCLANS 'WHISPERING ANGEL' 12 18 48
Rosé, Cotes de Provence, France

WHITE

MEDIUM BODIED TO FULL BODIED 5 oz. 8 oz. B

CHATEAU ST. MICHELLE 12 18 48
Riesling, Columbia Valley, WA

MASO CANALI 12 18 48
Pinot Grigio, Italy

EMMOLO 13 20 52
Sauvignon Blanc, Napa Valley, CA

WHITEHAVEN 16 24 64
Sauvignon Blanc, Marlborough, New Zealand

CONUNDRUM 12 18 48
White Blend, Monterey, CA

MER SOLEIL 'SILVER' 12 18 48
Chardonnay, Monterey, CA

LAMBERT 1000 WORDS 15 23 60
Chardonnay, Barossa Valley, Australia

SONOMA CUTRER 16 24 64
Chardonnay, Sonoma, CA

BOTTLED BEER

BELLS OBERON 9 MICHELOB ULTRA 8

BLUE MOON 9 MILLER LITE 8

BUD LIGHT 8 MODELO 9

BUDWEISER 8 NEW BELGIUM 9

BUSCH LIGHT 8 FAT TIRE

COORS LIGHT 8 NEW GLARUS 9

CORONA 9 SPOTTED COW

GUINNESS 9 SAM ADAMS 8

HEINEKEN 9 BOSTON LAGER

LAGUNITAS 9 SAM ADAMS 8

HAZY WONDER 9 STELLA ARTOIS 9

NON-ALCOHOLIC

ATHLETIC BREWING 6

RUN WILD

ATHLETIC BREWING 6

UPSIDE DAWN

SELTZERS & SUCH

ANGRY ORCHARD 9

TWISTED TEA 9

WHITECLAW 9

Black Cherry or Mango

TRULY 9

Strawberry Lemonade or Fruit Punch

HIGH NOON 10

BUTTER BOARDS

TRUFFLE & CRISPY SHALLOT 8
sweet cream butter, radish, chives, mushroom duxelle

HONEYCOMB & ALMOND 8
sweet cream & brown butter blend, marcona almonds, cracked black pepper, sea salt

CHILLED SEAFOOD

JUMBO SHRIMP COCKTAIL 15
housemade cocktail sauce

***OYSTERS ON THE HALF SHELL 18/36**
citrus chile vinaigrette, housemade cocktail sauce

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

ALASKAN KING CRAB MP
drawn butter, housemade cocktail sauce

D/C FAVORITE

SEAFOOD TOWER 130
oysters, jumbo shrimp, alaskan king crab, lobster tail, spicy tuna poke, salmon sashimi, seaweed salad, saffron aioli, housemade cocktail sauce, horseradish

APPETIZERS

CRAB CAKES 24
stone ground mustard aioli

BROILED OYSTERS (6) 18
pink peppercorns, oregano, salted butter

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

HAND CUT PARMESAN TRUFFLE FRIES 12
truffle aioli

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

***CARPACCIO 16**
beef tenderloin, truffle aioli, crispy capers, shaved jewel box tomatoes, bread crisp, extra virgin olive oil

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

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

SIGNATURE CHOP SALAD 7/13
avocado, manchego, roasted tomato, bacon, hearts of palm, croutons, sweet potato ribbon, radicchio, romaine, creamy red wine vinaigrette

SPINACH & PEAR SALAD 15
radicchio, spiced cashews, blackberry, cashew dressing, goat cheese

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.

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D/C FAVORITES

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

IN-HOUSE DRY-AGED STEAKS

limited availability

45 DAY DRY-AGED NEW YORK STRIP (10 oz.) 75

45 DAY DRY-AGED BONE-IN RIBEYE (32 oz.) 104

FILET MIGNON (8 oz.)

*SIMPLY GRILLED 52

Special Filet Options

*MUSHROOM CRUSTED 4
bordelaise sauce

*CAJUN STYLE 6
cajun cream sauce, red wine onions

*BLUE CHEESE 4

*'OSCAR' 21
king crab, grilled asparagus, hollandaise

*'AU POIVRE' 4
black pepper crust, Cognac cream

*BLACKENED 4

1200° BROILED STEAKS

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

*NEW YORK STRIP (14 oz.) 53

*PORTERHOUSE (24 oz.) 68

*RIBEYE (14 oz.) 54

*BONE-IN RIBEYE (20 oz.) 65

D/C FAVORITE

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

ENHANCEMENTS

8 oz. Broiled Lobster Tail MP
 ½ lb Crab Legs MP
 Shrimp Scampi 14
 Oscar Style 21
 Blue Cheese 4
 Bourbon Mushrooms 4

SAUCES 4

Mushroom Madeira
 Bearnaise
 Bordelaise
 Brandy Green Peppercorn
 Horseradish Cream

SAUCE TRIO 4
a sampling of three sauces

D/C FAVORITE

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

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ENTRÉES

PAN FRIED WALLEYE PICATTA 28
parmesan crust, lemon caper butter sauce

*QUICK SMOKED SUSTAINABLE SALMON 38
pink peppercorn beurre blanc

*TRUFFLE SCALLOPS 38
truffle cream, pan seared scallops, purple potato, smoked paprika

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 25
lettuce, heirloom tomato, aged cheddar, thick cut bacon, truffle aioli

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

CALABRIAN SHRIMP & ANGEL HAIR 26
garlic, calabrian chiles, white wine, lemon, colatura, parsley, butter

*DOUBLE BONE PORK CHOP 31
pork jus

SIDES

served individual or family-style

MEAT & THREE 16
a sampling of any three individual sides

BRUSSELS SPROUTS 7/11
crispy with pancetta & 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

D/C FAVORITE

MAINE LOBSTER MAC 'N CHEESE 32
lobster cognac cream, tarragon, cheddar, butter crutons, chives

SWEETS

CHOCOLATE LAYER CAKE 12

BANANA PUDDING CHEESECAKE 12

VANILLA CRÈME BRÛLÉE 10

KEY LIME PIE 12

ICE CREAM SUNDAE CART 20
*a table-side experience, chocolate, vanilla, strawberry ice cream
with your choice of accompaniments: classic treats & sweets,
chocolate & caramel sauce, fresh whipped cream*

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DISTINGUISHED RESTAURANTS
OF NORTH AMERICA

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

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