

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, logeod 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 43

Cabernet Sauvignon, Napa Valley, CA

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

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

CHILLED SEAFOOD

CITRUS POACHED JUMBO SHRIMP 16
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 18
Jones Farm cherrywood smoked bacon, maple glaze, black pepper

ROLLS & SASHIMI

***D/C SUSHI ROLL 18**
shrimp tempura, asparagus & avocado. wrapped in filet mignon
with eel sauce, spicy mayo & crunchy tempura.

***TOASTED TUNA ROLL 18**
cream cheese, cucumber, avocado, ahi tuna,
wasabi mayo & serrano chili

***D/C VOLCANO ROLL 22**
king crab, avocado, cucumber, topped with spicy crab
& scallop "lava"

SPICY DELLS ROLL 18
spicy crab cream cheese, pickled jalapeños, asparagus,
panko crusted

***SALMON SASHIMI 18**
yuzu vinaigrette, serrano chili, sesame oil, lime zest,
shaved nigiri & spicy mayo

SOUP & SALAD

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

***CLASSIC STEAK HOUSE 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' 25
king crab, grilled asparagus, hollandaise

*BACON & HORSERADISH 4

*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) 53

*RIBEYE (14oz) 58

*PORTERHOUSE (24oz) 68

*BONE-IN RIBEYE (20oz) 68

D/C FAVORITE

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

ENHANCEMENTS

8oz Broiled Lobster Tail MP
Shrimp Scampi 14
Oscar Style 25
Blue Cheese 3
Bourbon Mushrooms 5

SAUCES 3

Mushroom Madeira
Bearnaise
Bordelaise
Brandy Green Peppercorn
Horseradish Cream

"MEAT & THREE" 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*

DOUBLE
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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
- *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
butter 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

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.