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DOUBLE
CUT®

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HANDCRAFTED COCKTAILS

D/C FAVORITE

CHERRY SMOKED OLD FASHIONED 25	
Bulleit bourbon, house-made smoked, vanilla bean demerara syrup, Pooter smoky sea salt bitters, bourbon soaked Luxardo cherries, D/C logoed ice cube, served tableside in our glass box smoker.	
CHARRED GRAPEFRUIT SMASH 16	THE CLINT EASTWOOD 16
Bulleit rye, charred pink grapefruit, fresh lemon juice, basil, mint, Angostura bitters & cane syrup	Knob Creek bourbon, sweet vermouth, Bittercube Orange bitters, house-made brandied cherries
GREEN TEA GIMLET 16	PYRATT'S GOLD 16
Hendrick's gin, fresh lemon juice, cane sugar & green tea	SelvaRey White rum, apricot, brown sugar, fresh lemon juice & gold flakes
DIRTY DIRTY GOOSE 16	ROSEMARY LEMON DROP 16
Grey Goose vodka, olive brine & hand-stuffed blue cheese olives	Ketel One Citroen vodka, Cointreau, rosemary & fresh lemon juice
RASPBERRY WISP 16	PASSIONATE AFFAIR 14
Grey Goose Le Citroen vodka, Chambord, fresh lemon juice & raspberries	Ketel One Citroen vodka, Peach schnapps, pineapple & cranberry juices, simple syrup, with a sugared rim
ESQUIRE 18	ESPRESSO MARTINI 16
Maker's Mark bourbon, Grand Marnier, fresh orange & lemon juices & Angostura bitters	Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso
COTTON CANDY COCKTAIL 15	House-made Disaronno Amaretto whipped cream available upon request
Effen Black Cherry vodka, St. Germain Elderflower liqueur, fresh lemon juice, cane sugar, cotton candy	PERFECT MARGARITA 19
	Patron Anejo tequila, Cointreau, Grand Marnier, fresh lime juice & cane sugar

MODERN MANHATTANS

D/C CLASSIC 16	RESERVE 16	BLACKBERRY 14
Bulleit bourbon, Carpano Antica sweet vermouth, Angostura bitters, Luxardo cherries	Woodford Reserve bourbon, Carpano Antica sweet vermouth, Woodford Aromatic bitters, Luxardo cherries	Jim Beam Red Stag bourbon, Grand Marnier, muddled blackberries & Angostura Orange bitters

WINE BY THE GLASS

RED	5 oz.	8 oz.	B	WHITE	5 oz.	8 oz.	B
SEA SUN BY WAGNER FAMILY <i>Pinot Noir, Fairfield</i>	13	20	52	LA MARCA <i>Prosecco, Italy</i>	15		48
BELLE GLOS 'CLARK & TELEPHONE' <i>Pinot Noir, California</i>	18	27	72	MOSCATO D'ASTI <i>Asti, Italy</i>	12	18	48
BODEGA NORTON RESERVA <i>Malbec, Argentina</i>	12	18	48	CAVES D'ESCLANS 'WHISPERING ANGEL' <i>Rosé, France</i>	16	24	64
DECOY BY DUCKHORN <i>Merlot, California</i>	12	18	48	CHATEAU ST. MICHELLE <i>Riesling, Columbia Valley</i>	12	18	48
CONUNDRUM <i>Red Blend, California</i>	14	21	56	CONUNDRUM <i>White Blend, California</i>	14	21	56
THE PRISONER 'UNSHACKLED' <i>Red Blend, Napa Valley</i>	28	42	112	EMMOLO <i>Sauvignon Blanc, California</i>	12	18	48
BONANZA <i>Cabernet, Rutherford</i>	12	18	48	WHITEHAVEN <i>Sauvignon Blanc, New Zealand</i>	16	24	64
LOUIS M. MARTINI SONOMA <i>Cabernet Sauvignon, California</i>	18	27	72	MASO CANALI <i>Pinot Grigio, France</i>	14	21	56
CAYMUS <i>Cabernet Sauvignon, Napa Valley</i>	43	65	215	MURPHY GOODE <i>Chardonnay, California</i>	12	18	48
FIRST CHAPTER <i>Shiraz, Australia</i>	16	23	64	THOUSAND WORDS <i>Chardonnay, Australia</i>	15	23	60
FEATURE POUR FROM DOUBLE CUT'S WINE CELLAR				SONOMA CUTRER SONOMA <i>Chardonnay, California</i>	16	24	64

BEER

BOTTLED				ON TAP			
BUD LIGHT	8	HEINEKEN	9	LOCAL SEASONAL		SAM ADAM'S SEASONAL	8
BUDWEISER	8	MICHELOB ULTRA	8	BLUE MOON BELGIAN WHITE	9	SHAWNEE SESSIONS IPA	9
COORS LIGHT	8	MILLER LITE	8	GUINNESS	9	STELLA ARTOIS	9
CORONA	9	PERONI	9	LAGUNITAS IPA	10	VOODOO RANGER	11
CORONA LIGHT	9	YUENGLING	8	MILLER LITE	8	YUENGLING	8
GUINNESS	9						

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BUTTER BOARDS

- TRUFFLE & CRISPY SHALLOT 14
sweet cream butter, radish, chives, mushroom duxelle
- HONEYCOMB & ALMOND 12
sweet cream & brown butter blend, marcona almonds, cracked black pepper, sea salt

CHILLED SEAFOOD

- JUMBO SHRIMP COCKTAIL (4) 17
- *OYSTERS ON THE HALF SHELL 19/38
served with mignonette, horseradish, cocktail sauce, fresh lemon
- ALASKAN KING CRAB MP
steamed or chilled, served with drawn butter and 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

- CRAB CAKES 24
jumbo lump crab, stone ground mustard aioli
- JUMBO DAY BOAT SCALLOPS BENEDICT 16
maple-pepper bacon, brioche, hollandaise
- *TUNA TARTARE 18
with avocado, radish, sweet chili-soy vinaigrette & crispy wonton chips
- BAKED OYSTERS ROCKEFELLER 24
Pernod, creamed spinach, smoked bacon, hollandaise
- BLACK PEPPER CALAMARI 18
crispy calamari & rock shrimp with lemon aioli, giardiniera
- BEEF SHORT RIB TACOS 16
cheddar, jalapeño & ancho-tomatillo salsa, fried onion
- HAND CUT PARMESAN TRUFFLE FRIES 12
with truffle aioli
- CARPACCIO 16
beef tenderloin, truffle aioli, crispy capers, shaved jewel box tomatoes, toasted garlic crostini, extra virgin olive oil

D/C FAVORITE

HANGING BACON 19
maple glaze, cracked black pepper

SOUPS & SALADS

- LOBSTER BISQUE bowl 16 cup 12
lobster bouillon, cream sherry, & pastry crouton
- BLT WEDGE 16
blue cheese, ripe tomato, chopped egg, green onion & applewood smoked bacon
- FRENCH ONION SOUP 15
gruyere cheese
- *CAESAR 15
romaine hearts with Caesar dressing, shaved parmesan, anchovies, soft boiled egg & garlic croutons

D/C FAVORITE

ROASTED BABY BEETS AND PROSCIUTTO 15
goat cheese vinaigrette, local maple, candied walnuts

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20% gratuity automatically added to parties of 8 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

1200° BROILED STEAKS

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

- *NEW YORK STRIP (14oz)

54
- *PORTERHOUSE (24oz)

68
- *CENTER CUT RIBEYE (14oz)

58
- *BONE-IN RIBEYE (20oz)

72

30-DAY DRY AGED WITH HIMALAYAN SALT

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

- 26 oz PORTERHOUSE

78
- 18 oz BONE-IN NEW YORK STRIP LOIN

60
- 20 oz T-BONE

69

FILET MIGNON (8oz)

*SIMPLY GRILLED 56

Special Filet Options

JUMBO LUMP CRAB OSCAR +25

broiled asparagus, bearnaise

CAJUN STYLE +8

spiced steak, Cajun butter cream, Cipollini onion, tomato

BLACKENED +4

BLUE CHEESE +4

PARMESAN GARLIC +8

panko crumb, butter, herb

MUSHROOM CRUSTED +8

bordelaise sauce

D/C FAVORITE

*THE DC 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

58
- 20 OUNCE

68

D/C FAVORITE

*CATTLEMAN'S BOARD 245

48oz Tomahawk Ribeye, shrimp scampi, mashed potatoes, bourbon mush-
rooms, grilled asparagus, truffle fries, serves 3-4

- ENHANCEMENTS

*crab “oscar” 25

lobster tail MP

blue cheese 3

jumbo shrimp scampi 12

*over easy fried egg 3
- SAUCES 4

bourbon green peppercorn

madeira mushroom

Bearnaise

*hollandaise

horseradish cream
- SAUCE TRIO 9

a sampling of three sauces

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ENTRÉES

- RACK OF LAMB 56

lingonberry dijon butter demi
- LOBSTER TAILS MP

broiled or steamed
- 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 & 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
- *WAGYU D/C BURGER 28

butter lettuce, heirloom tomato, aged cheddar, thick cut bacon
- PREMIUM RESERVE DOUBLE PORK CHOP 48

bourbon smashed sweet potatoes and whole grain mustard demi glace
- PRIME RIB SANDWICH 21

shaved prime rib, onions, gruyere cheese, poblano peppers,
horseradish cream, D/C bread, french onion jus

D/C FAVORITES

*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 & roasted garlic
- CREAMED CORN 8/12
- CRISPY BRUSSELS SPROUTS 8/12

sweet butter, himalayan sea salt
add bacon +3
or add blue cheese +3
- 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 +3
- BOURBON GLAZED MUSHROOMS 8/12
- MEAT & THREE 18

pick any 3 sides, excluding lobster mac 'n cheese,
hash browns & truffle fries

D/C FAVORITE

LOBSTER MAC 'N CHEESE 26

SWEETS

- CHOCOLATE LAVA CAKE 13

with vanilla ice cream
- CHEESECAKE 13

New York style with strawberries
- ICE CREAM SUNDAE CART 22

a table-side experience, chocolate, vanilla, strawberry ice cream
with your choice of accompaniments: classic treats & sweets,
chocolate & caramel sauce, fresh whipped cream
- CRÈME BRÛLÉE 13

rich cream custard

D/C FAVORITE

APPLE TART 13

warm apple tart with vanilla bean gelato and bourbon caramel

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SUSHI

APPETIZER

TAI TRUFFLE 29

sea bream, micro mizuna, ponzu, shaved truffle

SIGNATURE ROLLS

GODFATHER 24

poached lobster, pickled daikon radish, avocado, tuna, yellowtail, saffron aioli, tobiko, chive

D/C 25

shrimp tempura, asparagus, avocado, filet mignon, eel sauce, spicy mayo, crunchy tempura

VOLCANO 24

shrimp tempura, spicy crab, scallop lava

PINK LADY 18

shrimp tempura, spicy tuna, passion fruit jelly, fried sweet potato, micro green

TOASTED TUNA 20

cream cheese, avocado, crab, brûléed spicy tuna, fried sweet potato

SWEET POTATO ROLL 15

potato tempura, eel sauce, spicy mayo, crispy sweet potato

RAINBOW ROLL 20

blue crab, cucumber, avocado, tuna, salmon, yellow tail

CLASSIC ROLLS

CALIFORNIA ROLL 17

blue crab, avocado, cucumber

TUNA AVOCADO 13

fresh tuna, avocado

SALMON AVOCADO 13

scottish salmon, avocado

SPICY TUNA 16

fresh tuna, house spicy sauce, cucumber

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