

DOUBLE CUT[®]

STEAK HOUSE



POCONO MOUNTAINS, PA

A KALAHARI RESORTS & CONVENTIONS SIGNATURE RESTAURANT

A modern steak house offering classic cuts of meat, fresh seafood dishes, and delicious sushi options. Enjoy a balanced selection of traditional favorites and exciting seasonal dishes.

Expect more & still be wowed.

Menus tailored just for you. Flexible seating. Award-winning 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 two group dining rooms 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.

The Double Cut Difference

- Personal planning assistance
- Seated events & cocktail-style receptions
- Full A/V capabilities
- Flexible layouts
- Available days & evenings
- Food & beverage options including fixed & limited choice menus, appetizer-only events, & more



NOTES:

DOUBLE
CUT[®]
STEAK HOUSE



RUSSIAN RIVER - 95

Price is per guest

STARTERS (SELECT 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 (SELECT 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

CRAB SHRIMP SCAMPI

*five jumbo shrimp with crab stuffing,
topped with scampi sauce*

DESSERT DUO

CHEESECAKE

New York style, strawberries

KEY LIME PIE

fresh Berries



SONOMA - 120

Price is per guest

STARTERS (FAMILY STYLE)

HANGING BACON

maple glaze, cracked black pepper

CAESAR SALAD

romaine hearts, Caesar dressing, shaved parmesan, anchovies, soft-boiled egg, garlic crouton

STARTERS (SELECT ONE)

FRENCH ONION SOUP

gruyere cheese

BLACK PEPPER CALAMARI

crispy calamari & rock shrimp, lemon aioli, giardiniera

HAND CUT PARMESAN TRUFFLE FRIES

truffle aioli

BEEF SHORT RIB TACOS

cheddar, jalapeño, ancho-tomatillo salsa, fried onion

ENTRÉE (SELECT ONE)

*served with garlic mashed potatoes
& grilled asparagus*

TRUFFLE SCALLOPS

*truffle cream, pan seared scallops, purple potato,
smoked paprika*

14 oz. NEW YORK STRIP

8 oz. FILET MIGNON

simply grilled

ROSEMARY CHICKEN

lemon caper beurre blanc

MISO GLAZED SEABASS

pickled ginger

DESSERT DUO

NY CHEESECAKE
with fresh strawberries

KEY LIME PIE
fresh Berries

WILLAMETTE - 155

Price is per guest

STARTERS (FAMILY STYLE)

SALT ROASTED BEETS
& PROSCIUTTO SALAD

*crumbled goat cheese, candied walnuts, local maple,
baby arugula*

HANGING BACON

maple glaze, cracked black pepper

CAESAR SALAD

*romaine hearts, Caesar dressing, shaved parmesan,
anchovies, soft-boiled egg, garlic crouton*

STARTERS (SELECT ONE)

CARPACCIO

*beef tenderloin, truffle aioli, crispy capers, tomatoes,
toasted garlic croutini, 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*

ENTRÉE (SELECT ONE)

14 oz. NEW YORK STRIP

8 oz. FILET MIGNON

simply grilled

CRAB STUFFED JUMBO SHRIMP SCAMPI

five jumbo shrimp with crab stuffing, scampi sauce

PISTACHIO PESTO LINGUINI

asparagus, peas, cured tomato, lemon

ROSEMARY CHICKEN

lemon caper beurre blanc

RACK OF LAMB

lingonberry dijon butter demi

SIDES (FAMILY STYLE)

LOBSTER MAC & CHEESE

CRISPY BRUSSEL SPROUTS

sweet butter, himalayan sea salt

STEAMED BROCCOLI

cheddar or hollandaise

GARLIC MASHED POTATOES

olive oil, roasted garlic

CREAMED SPINACH

Manchego cheese

DESSERT TRIO

7-LAYER CHOCOLATE CAKE

milk chocolate ganache

KEY LIME PIE

fresh Berries

CHEESECAKE

New York style, 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

CITRUS POACHED SHRIMP COCKTAIL 3.50

blue cheese, ripe tomato, chopped egg, green onion

MINI CRAB CAKES 4

D/C *remoulade, scallions*

TUNA TARTARE 3.50

sweet chili vinaigrette, radish on asian spoons

PLATTERS & DISPLAYS

Priced per piece

ANTIPASTO (SERVES 25) 90

grilled & marinated vegetables, signature meats & cheeses

VEGETABLE CRUDITÉS 65

buttermilk ranch, hummus

SEAFOOD RAW BAR MP

oysters on the half shell, citrus poached jumbo shrimp, crab claws & jumbo lump crab salad in a cup with demitasse spoons

STEAK ENHANCEMENTS

Priced per piece

SMOKED BLEU CHEESE 3

MADEIRA MUSHROOMS 3

SCAMPI SHRIMP 12

BROILED LOBSTER MP

CONTACT US

For personal event planning assistance, contact LStephenson@KalahariResorts.com, call 570.580.6106, or visit DoubleCutSteakHouse.com

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