

SIGNATURE SUSHI ROLLS

***TOASTED TUNA 21**

cream cheese, avocado, crab, brûléed spicy tuna, fried sweet potato, spicy mayo, eel sauce, chives

***D/C 26**

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

***GODFATHER 25**

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

***INFERNO CRUNCH 24**

deep fried, spicy tuna, cream cheese, shrimp, sweet eel BBQ sauce, spicy mayo

***RAINBOW 21**

crab, avocado, cucumber, tuna, salmon, yellow tail, shrimp and tobiko

***VOLCANO 25**

shrimp tempura, spicy crab, scallop lava

CLASSIC SUSHI ROLLS

***CALIFORNIA 18**

blue crab, avocado, cucumber

***SPICY TUNA 17**

fresh tuna, house spicy sauce, cucumber

***TUNA AVOCADO 15**

fresh tuna, avocado

***TOASTED SALMON AVOCADO 15**

toasted salmon, avocado, crunchy tempura

SUSHI BOWLS

***POKE 29**

assorted fish, wakame seaweed, avocado, cucumber, microgreens, spicy miso aioli served over rice

D/C SUSHI PLATTER 60

***SEAFOOD POKE WITH CRISPY RICE**

tuna, salmon, yellowtail, seaweed salad, house poke sauce, crispy rice

***CALIFORNIA ROLL WITH ROCK SHRIMP TEMPURA**

blue crab, avocado, cucumber, rock shrimp tempura, creamy miso sauce

***SPICY TUNA & EEL**

eel, cucumber, pickled radish, spicy tuna, avocado, spicy eel sauce

D/C GRAND SUSHI PLATTER 130

***POPCORN SHRIMP**

fried rock shrimp, tabasco mayo

***SPICY TUNA WITH CRISPY RICE**

crispy rice, spicy tuna, jalapeño, sweet soy

***SUMMERSET ROLL**

soy paper, salmon, cream cheese, tempura

***SALMON SPECIAL ROLL**

shrimp tempura, seared salmon, soy citrus

***FILET & ASPARAGUS ROLL**

seared tenderloin, tempura asparagus, eel sauce, spicy mayo, crispy shallots



NEW TO SUSHI?

Scan the QR code for image guide of our sushi

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 16
housemade cocktail sauce

***OYSTERS ON THE HALF SHELL 20/40**
citrus chile vinaigrette, housemade cocktail sauce

D/C FAVORITES

***AVOCADO & TUNA TARTARE 16**
sweet chili soy, radishes, crispy wontons

APPETIZERS

CRAB CAKES 25
stone ground mustard aioli

TEMPURA FRIED SHRIMP 16
cocktail sauce

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

PAN-FRIED BEEF DUMPLINGS 18
ponzu, miso aioli, scallions

SHORT RIB TACOS 15
cheddar, jalapeño, ancho-tomatillo salsa, fried onion

STEAMED EDAMAME 12
flake sea salt

OYSTERS ROCKEFELLER (6) 21
spinach, Jones Dairy Farm bacon, garlic butter, parmesan

TATAKI 21
seasoned pan seared tuna steak, micro mizuna, perfect citrus

HAND-CUT PARMESAN TRUFFLE FRIES 12
truffle aioli

CHILI HAMA 24
yellowtail, supreme orange, tobiko, chili

***CARPACCIO 18**
beef tenderloin, truffle aioli, crispy capers, shaved jewel box tomatoes, bread crisp, extra virgin olive oil

CUCUMBER SEAWEED SALAD 11
cucumber, seaweed salad, house ponzu

ESCARGOT EN CROUTE 16
garlic, shallot, gruyère, pastry

D/C FAVORITES

HANGING BACON 18
Jones Farm cherrywood smoked bacon, maple glaze, black pepper

SOUP & SALAD

FRENCH ONION SOUP 12
gruyère

***CLASSIC CAESAR 9/14**
crisp romaine, garlic-parmesan dressing, boiled egg, anchovies, house croutons

NEW ENGLAND CLAM CHOWDER 10
littleneck clams, potatoes, scallions, applewood smoked bacon

BLT WEDGE 14
blue cheese, red wine vinaigrette, crispy bacon, heirloom tomato, green onion, chopped egg, iceberg lettuce

MUSHROOM EN CROUTE 14
cremini, morel, double cream, puff pastry, thyme

SIGNATURE HOUSE SALAD 10
spring mix, cucumber, red onion, cherry tomato, house croutons, choice of dressing

HERITAGE TOMATO 14
Country Bumpkin tomato, mozzarella, dill blooms, basil, chardonnay vinegar, extra virgin olive oil

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. We are cashless. We accept Visa, Mastercard, Discover, American Express, Apple Pay, & Google Pay.

DOUBLE
CUT®

D/C FAVORITES

WAGNER FAMILY OF WINES FLIGHT 40
Caymus Cabernet Sauvignon, Sea Sun Pinot Noir, Caymus-Suisun 'Walking Fool',
3 oz. pour of each

CHEF'S SPECIAL SELECTION

*BUTCHER'S CUT MP

FILET MIGNON (8 oz.)

*SIMPLY GRILLED 53

Special Filet Options

*MUSHROOM CRUSTED 5
bordelaise sauce

*CAJUN STYLE 6
cajun cream sauce, red wine onions

*PARMESAN GARLIC 5
panko crumb, butter, herbs

*BLUE CHEESE 5

*'OSCAR' 22
lump crab, grilled asparagus, hollandaise

*'AU POIVRE' 5
black pepper crust, Cognac cream

*BLACKENED 5

1200° BROILED STEAKS

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

*NEW YORK STRIP (14 oz.) 53

*RIBEYE (14 oz.) 54

*PORTERHOUSE (24 oz.) 68

*BONE-IN RIBEYE (20 oz.) 65

D/C FAVORITES

*BONE-IN TOMAHAWK (48 oz.) 175
three sides, serves 2-3

ENHANCEMENTS

8 oz. Broiled Lobster Tail MP
Shrimp Scampi 15
Oscar Style 22
Blue Cheese 5
Bourbon Mushrooms 5

SAUCES 4

Mushroom Madeira
Bearnaise
Bordelaise
Brandy Green Peppercorn
Horseradish Cream

D/C *PRIME RIB SATURDAYS

sea salt crusted, garlic jus, horseradish cream, gruyère popover
limited availability

12 oz. 50

16 oz. 54

20 oz. 58

D/C FAVORITES

*CATTLEMAN'S BOARD 245
48 oz. tomahawk, shrimp scampi, mashed potatoes, bourbon mushrooms,
grilled asparagus, truffle fries, serves 3-4

DOUBLE
CUT®

ENTRÉES

PAN FRIED WALLEYE PICATTA 32
parmesan crust, lemon caper butter sauce

*QUICK SMOKED SUSTAINABLE SALMON 38
pink peppercorn beurre blanc

*TRUFFLE SCALLOPS 38
*truffle cream, pan seared scallops,
roasted garlic potatoes, smoked paprika*

ROSEMARY GARLIC HALF CHICKEN 35
lemon caper-butter sauce

PISTACHIO PESTO LINGUINI 24
*asparagus, peas, cured tomato, lemon
add shrimp sauté +16*

BROILED LOBSTER TAILS MP
garlic citrus butter

*MISO GLAZED SEABASS 46
pickled ginger

*USDA PRIME D/C BURGER 25
*lettuce, heirloom tomato, aged cheddar,
thick cut bacon, truffle aioli*

*PRIME RIB SANDWICH 26
*shaved prime rib, onions, provolone cheese,
poblano peppers, horseradish cream,
D/C bread, french onion jus*

CALABRIAN SHRIMP & ANGEL HAIR 32
*garlic, calabrian chiles, white wine, lemon,
colatura, parsley, butter*

*RESERVE DOUBLE PORK CHOP 39
garlic mashed potato, whole grain mustard demi glace

SIDES

served individual or family-style

PICK 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

HASHBROWNS 13

LOADED HASHBROWNS 18
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 FAVORITES

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

SWEETS

CHOCOLATE LAYER CAKE 12

BANANA PUDDING CHEESECAKE 12

VANILLA CRÈME BRÛLÉE 12

KEY LIME PIE 12

ICE CREAM SUNDAE CART 9 PER PERSON
*a table-side experience, chocolate, vanilla, strawberry ice cream
with your choice of accompaniments: chocolate & caramel sauce,
fresh whipped cream*

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