

DOUBLE CUT[®]

STEAK HOUSE



WISCONSIN DELLS, WI

AT KALAHARI RESORTS' SIGNATURE RESTAURANT

Expect more. And still be wowed.

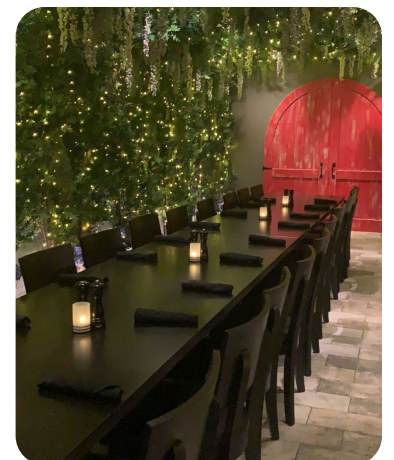
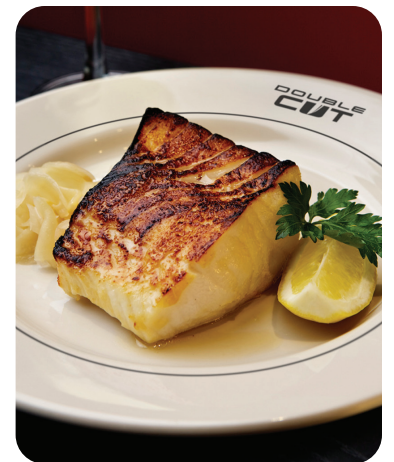
Menus tailored just for you. Flexible seating. World-class service and surroundings. Private events at Double Cut Steak House are effortless to plan and even easier to enjoy.

Designed from the ground up to meet your every requirement, each of our three group dining venues 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.

**DOUBLE
CUT[®]**
STEAK HOUSE

The Double Cut Difference

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



NOTES:

DOUBLE
CUT®
STEAK HOUSE



RUSSIAN RIVER 90

maximum 40 guests

SALAD & SOUP

PORCINI MUSHROOM BISQUE

roasted forest mushrooms, truffle oil, brandy

CLASSIC STEAKHOUSE CAESAR

hearts of romaine, shaved parmesan, sourdough crisps, garlic dressing

MAIN COURSE SELECTION

choice of one

served with garlic mashed potatoes & asparagus

***8 oz. SEARED FILET**

bone marrow bordelaise

***CAST IRON SALMON**

pink peppercorn sauce

***ROSEMARY GARLIC CHICKEN**

caper beurre blanc

DESSERT

LEMON CHEESECAKE

citrus crumble, raspberry sauce

SONOMA 98

maximum 40 guests

APPETIZER

CITRUS POACHED SHRIMP COCKTAIL

housemade cocktail sauce

SALAD DUET

served family style

CLASSIC STEAKHOUSE CAESAR

hearts of romaine, shaved parmesan, sourdough crisps, garlic dressing

D/C SIGNATURE HOUSE SALAD

spring mix, cucumber, red onion, cherry tomato, garlic croutons, choice of ranch or Italian dressing

MAIN COURSE SELECTION

served with garlic mashed potatoes & asparagus

***14 oz. RIBEYE**

bone marrow bordelaise

***MISO GLAZED SEABASS**

***ROSEMARY GARLIC CHICKEN**

caper beurre blanc

DESSERT

pre-select one

LEMON CHEESECAKE

citrus crumble, raspberry sauce

CHOCOLATE MOUSSE CRUNCH

dark chocolate ganache, praline crunch, coffee sauce

WILLAMETTE 108

maximum 40 guests

SOUP

PORCINI MUSHROOM BISQUE

roasted forest mushrooms, truffle oil, brandy

SALAD DUET

served family style

CLASSIC STEAKHOUSE CAESAR

hearts of romaine, shaved parmesan, sourdough crisps, garlic dressing

BLT WEDGE

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

MAIN COURSE SELECTION

served with garlic mashed potatoes & asparagus

***14 oz. CENTER CUT RIBEYE**

bone marrow bordelaise

***8 oz. SEARED FILET**

bone marrow bordelaise

***CAST IRON SALMON**

pink peppercorn sauce

***ROSEMARY GARLIC CHICKEN**

caper beurre blanc

DESSERT DUO

LEMON CHEESECAKE

citrus crumble, raspberry sauce

FLOURLESS CHOCOLATE CAKE

raspberry sauce



COLUMBIA 90

SALAD & SOUP

PORCINI MUSHROOM BISQUE
roasted forest mushrooms, truffle oil, brandy

CLASSIC STEAKHOUSE CAESAR
*hearts of romaine, shaved parmesan,
sourdough crisps, garlic dressing*

MAIN COURSE DUET

served with garlic mashed potatoes & asparagus

*6 oz. SEARED FILET
bone marrow bordelaise

*AIRLINE CHICKEN BREAST
caper beurre blanc

DESSERT

LEMON CHEESECAKE
citrus crumble, raspberry sauce

MONTERREY 98

APPETIZER

CITRUS POACHED SHRIMP COCKTAIL
housemade cocktail sauce

SALAD DUET

served family style

CLASSIC STEAKHOUSE CAESAR
*hearts of romaine, shaved parmesan,
sourdough crisps, garlic dressing*

D/C SIGNATURE HOUSE SALAD

*spring mix, cucumber, red onion, cherry tomato,
garlic croutons, choice of ranch or Italian dressing*

MAIN COURSE DUET

served with garlic mashed potatoes & asparagus

*6 oz. SEARED FILET
bone marrow bordelaise

*MISO GLAZED SEABASS

DESSERT

LEMON CHEESECAKE
citrus crumble, raspberry sauce

NAPA 108

SOUP

PORCINI MUSHROOM BISQUE
roasted forest mushrooms, truffle oil, brandy

SALAD DUET

served family style

CLASSIC STEAKHOUSE CAESAR
*hearts of romaine, shaved parmesan,
sourdough crisps, garlic dressing*

BLT WEDGE

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

MAIN COURSE DUET

served with garlic mashed potatoes & asparagus

*6 oz. SEARED FILET
bone marrow bordelaise

*3 JUMBO SEA SCALLOPS
garlic butter

DESSERT DUO

LEMON CHEESECAKE
citrus crumble, raspberry sauce

FLOURLESS CHOCOLATE CAKE
raspberry sauce



STEAK TOPPINGS

priced per steak

- SMOKED BLUE CHEESE 4
- BOURBON PEPPERCORN 4
- MADEIRA MUSHROOMS 4

APPETIZERS FOR THE TABLE

priced per piece

- CITRUS POACHED SHRIMP COCKTAIL 5
- CRAB CAKE 7
- *OYSTERS ON THE HALF SHELL 3
- HANGING BACON 4

PASSED HORS D'OEUVRES

priced per piece

- *CHARCOAL GRILLED TENDERLOIN 6
blue cheese, creme fraiche, pickled red onion
- CITRUS POACHED SHRIMP COCKTAIL 5
- CRAB CAKE 7
- *TUNA TARTARE 4
sweet chili vinaigrette, radish on wonton crisp
- CLASSIC BRUSCHETTA 4

PLATTERS & DISPLAYS

D/C SUSHI PLATTER 55

- *SEAFOOD POKE
tuna, salmon, yellowtail, seaweed salad, house poke sauce, crispy rice
- *CALIFORNIA ROLL
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 120

- *POPCORN SHRIMP
fried rock shrimp, tabasco mayo
- *SALMON SPECIAL ROLL
shrimp tempura, seared salmon, soy citrus
- *SUMMERSET ROLL
soy paper, salmon, cream cheese, tempura
- *SPICY TUNA WITH CRISPY RICE
crispy rice, spicy tuna, jalapeno, sweet soy
- *FILET & ASPARAGUS ROLL
seared tenderloin, tempura asparagus, eel sauce, spicy mayo, crispy shallots

ANTIPASTO 90

serves 25

GRILLED & MARINATED VEGETABLES

SIGNATURE WISCONSIN MEATS & CHEESES

VEGETABLE CRUDITÉS 65

BUTTERMILK RANCH & HUMMUS

SUSHI

priced per piece

- *D/C ROLL 4
- *GODFATHER ROLL 4
- *SPICY TUNA ROLL 3

**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.*

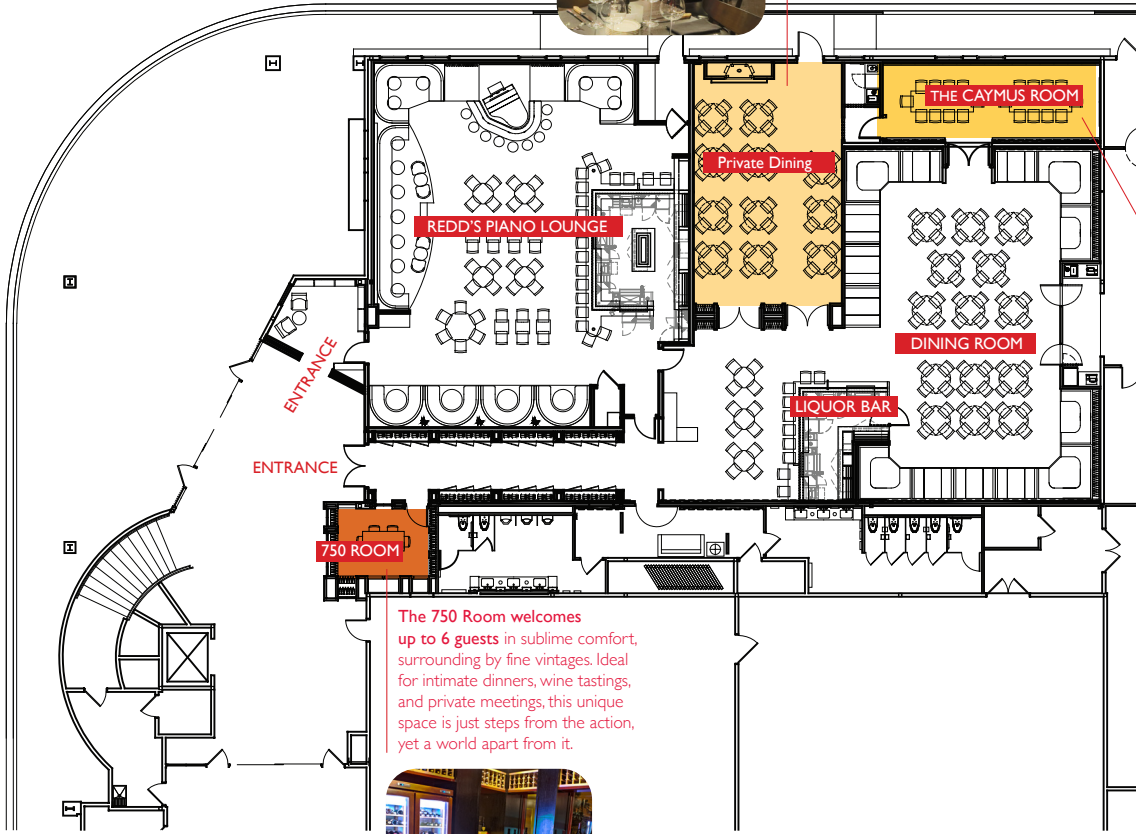
Choose from three distinctive group dining environments



The Private Dining area can host up to 50 guests including privacy and fireplace. Amenities available are full A/V including projector and screen and optional portable standup bar or DJ capacity.



The Caymus Room seats up to 20 guests in a private enclave inspired by the Caymus gardens in Napa Valley that is owned by the Wagner Family. Add an optional private bar to the allure, while full A/V capabilities accommodate the latest technology.



The 750 Room welcomes up to 6 guests in sublime comfort, surrounding by fine vintages. Ideal for intimate dinners, wine tastings, and private meetings, this unique space is just steps from the action, yet a world apart from it.



Contact Us

For personal event planning assistance, contact GreatEvents@DoubleCutGrill.com, call 608.254.5590, or visit KalahariMeetings.com/DoubleCut

Kalahari Resort
Wisconsin Dells, WI 53965

**DOUBLE
CUT[®]**
STEAK HOUSE

DOUBLE
CUT®

STEAK HOUSE