

# DOUBLE CUT<sup>®</sup>

STEAK HOUSE



WISCONSIN DELLS, WI

# AT KALAHARI RESORTS' SIGNATURE RESTAURANT

## **Expect more. And still be wowed.**

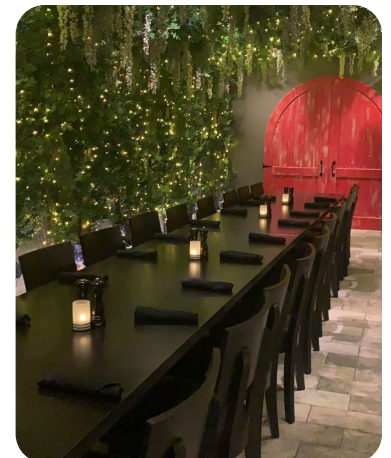
Menus tailored just for you. Flexible seating. World-class service and surroundings. Private events at Double Cut Steak House are effortless to plan and even easier to enjoy.

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 - 87

Maximum 40 Guests

### Lobster Bisque

Crème Fraiche, Tarragon Oil & Sherry

### Classic Steakhouse Caesar

Hearts of Romaine, Shaved Parmesan,  
Sourdough Crisps & Garlic Dressing

### Main Course Selection (choice of one)

8 oz Seared Filet with Bone Marrow Bordelaise

Cast Iron Salmon with Pink Peppercorn Sauce

Rosemary Garlic Chicken with Caper Beurre Blanc

### Served with Garlic Mashed Potatoes & Lemon Asparagus

### Dessert

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

## SONOMA - 95

Maximum 40 Guests

### Citrus Poached Shrimp Cocktail

House-made Cocktail Sauce

### Salad Duet - Family Style

Classic Steakhouse Caesar

Hearts of Romaine, Shaved Parmesan,  
Sourdough Crisps & Garlic Dressing

### D/C Chop Salad

Avocado, Manchego, Roasted Tomato, Bacon, Hearts  
of Palm, Croutons, Sweet Potato Ribbon, Radicchio,  
Romaine, Creamy Red Wine Vinaigrette

### Main Course Selection

14 oz Ribeye with Bone Marrow Bordelaise

Miso Glazed Seabass

Rosemary Garlic Chicken With Caper Beurre Blanc

### Served with Garlic Mashed Potatoes & Lemon Asparagus

### Dessert (Pre-Select One)

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

### Chocolate Mousse Crunch

Dark Chocolate Ganache, Praline Crunch & Coffee Sauce

## WILLAMETTE - 105

Maximum 40 Guests

### Lobster Bisque

Crème Fraiche, Tarragon Oil & Sherry

### Salad Duet - Family Style

Classic Steakhouse Caesar

Hearts of Romaine, Shaved Parmesan,  
Sourdough Crisps & Garlic Dressing

### BLT Wedge

Carr Valley Blue Cheese, Red Wine Vinaigrette,  
Crispy Bacon, Heirloom Tomato, Green Onion,  
Chopped Egg, and Iceberg Lettuce

### Main Course Selection

14 oz Center Cut Ribeye with Bone Marrow Bordelaise

8 oz Seared Filet with Bone Marrow Bordelaise

Cast Iron Salmon with Pink Peppercorn Sauce

Rosemary Garlic Chicken with Caper Beurre Blanc

### Served with Garlic Mashed Potatoes & Lemon Asparagus

### Dessert Duo

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

### Flourless Chocolate Cake

Raspberry Sauce



## COLUMBIA - 87

### Lobster Bisque

Crème Fraiche, Tarragon Oil & Sherry

### Classic Steakhouse Caesar

Hearts of Romaine, Shaved Parmesan, Sourdough Crisps & Garlic Dressing

### Main Course Duet Of:

6 oz Seared Filet with Bone Marrow Bordelaise

Airline Chicken Breast with Caper Beurre Blanc

**Served with Garlic Mashed Potatoes & Lemon Asparagus**

### Dessert

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

## MONTERREY - 95

### Citrus Poached Shrimp Cocktail

House-made Cocktail Sauce

### Salad Duet —Family Style

Classic Steakhouse Caesar

Hearts of Romaine, Shaved Parmesan, Sourdough Crisps & Garlic Dressing

### D/C Chop Salad

Avocado, Manchego, Roasted Tomato, Bacon, Hearts of Palm, Croutons, Sweet Potato Ribbon, Radicchio, Romaine, Creamy Red Wine Vinaigrette

### Main Course Duet

6 oz Seared Filet with Bone Marrow Bordelaise

Miso Glazed Seabass

**Served with Garlic Mashed Potatoes & Lemon Asparagus**

### Dessert (Pre-Select One)

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

Chocolate Mousse Crunch

Dark Chocolate Ganache, Praline Crunch & Coffee Sauce

## NAPA - 105

### Lobster Bisque

Crème Fraiche, Tarragon Oil & Sherry

### Salad Duet —Family Style

Classic Steakhouse Caesar

Hearts of Romaine, Shaved Parmesan, Sourdough Crisp & Garlic Dressing

### BLT Wedge

Carr Valley Blue Cheese, Red Wine Vinaigrette, Crispy Bacon, Heirloom Tomato, Green Onion, Chopped Egg, and Iceberg Lettuce

### Main Course Duet

6 oz Seared Filet with Bone Marrow Bordelaise

3 Jumbo Sea Scallops with Garlic Butter

**Served with Garlic Mashed Potatoes & Lemon Asparagus**

### Dessert Duo

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

Flourless Chocolate Cake

Raspberry Sauce





## GREAT TOPPINGS FOR STEAK

Smoked Blue Cheese 4

Bourbon Peppercorn 3

Madeira Mushrooms 3

## 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 4

Bleu Cheese Creme Fraiche & Pickled Red Onion

Citrus Poached Shrimp Cocktail 5

Crab Cake 7

Tuna Tartare 4

Sweet Chili Vinaigrette and Radish on Wonton Crisp

Classic Bruschetta 4

## PLATTERS & DISPLAYS

### Antipasto (serves 25) 90

Grilled and Marinated vegetables, signature Wisconsin meats and cheeses

### Vegetable Crudités (serves 25) 65

Buttermilk Ranch & Hummus

### Seafood Raw Bar - Market Price

Oysters on The Half Shell, Citrus Poached Jumbo Shrimp, King Crab & Spicy Tuna Poke

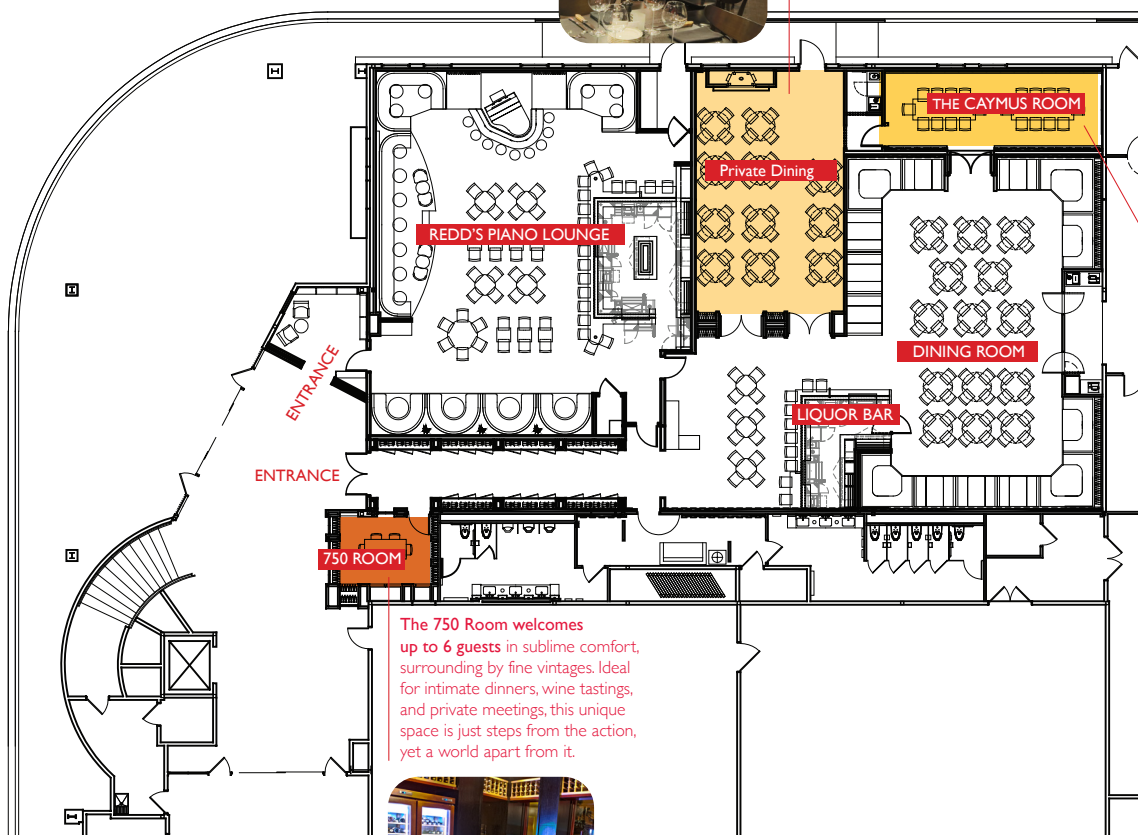
## Choose from three distinctive group dining environments



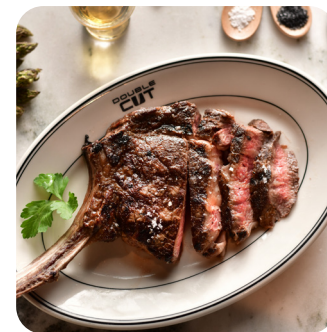
The Private Dining area can host up to 50 guests including privacy and fireplace. Amenities available are full A/V including projector and screen and optional portable standup bar or DJ capacity.



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](mailto:GreatEvents@DoubleCutGrill.com), call 608.254.5590, or visit [KalahariMeetings.com/DoubleCut](http://KalahariMeetings.com/DoubleCut)

Kalahari Resort  
Wisconsin Dells, WI 53965

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