

DOUBLE CUT®

STEAK HOUSE

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

MARSHMALLOW MARTINI 17

Smirnoff Vanilla vodka, Mozart Chocolate Cream liqueur, Baileys Irish cream, toasted marshmallow syrup, fresh toasted marshmallows on top

MANGO DRAGON MOJITO MARTINI 16

Bacardi Dragonberry rum, mango puree, mint syrup, fresh lime juice

DIRTY DIRTY GOOSE 17

Grey Goose vodka, olive brine, hand-stuffed blue cheese olives

RASPBERRY WISP 17

Grey Goose Le Citroen vodka, Chambord, fresh lemon juice, raspberries

ESQUIRE 18

Maker's Mark bourbon, Grand Marnier, fresh orange & lemon juices, Angostura bitters

COTTON CANDY COCKTAIL 17

Effen Black Cherry vodka, St. Germain Elderflower liqueur, fresh lemon juice, cane sugar, cotton candy

THE CLINT EASTWOOD 18

Knob Creek bourbon, sweet vermouth, Bittercube Orange bitters, housemade brandied cherries

PYRATE'S GOLD 17

SelvaRey White rum, apricot, brown sugar, fresh lemon juice, gold flakes

HENNESSY APPLE NIP 18

Hennessy VS, Cointreau, housemade apple cinnamon syrup, fresh lemon juice

PASSIONATE AFFAIR 17

Tito's handmade vodka, Peach schnapps, pineapple & cranberry juices, topped with La Marca Prosecco with a sugared rim

ESPRESSO MARTINI 17

Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso, housemade Disaronno Amaretto whipped cream available upon request

PERFECT MARGARITA 21

Patron Anejo tequila, Cointreau, Grand Marnier, fresh lime juice, cane sugar

HIBISCUS TINI 17

Ketel One Botanical Peach & Orange Blossom vodka, Cointreau, candied hibiscus, fresh lime juice

RUBY RED ROSE 16

Deep Eddy Ruby Red vodka, rosemary, fresh lemon juice

WINE FLIGHTS

limited availability

WHITE & ROSÉ 25

Risata D'asti Sparkling Moscato
Daou Rosé
Emmolo Sauvignon Blanc

WAGNER 45

Caymus Cabernet Sauvignon
Caymus-Suisun Walking Fool
Sea Sun Pinot Noir

MIXED 38

Duckhorn Merlot
Sonoma Cutrer Chard
Oberon Cabernet Sauvignon

BOURBON, SCOTCH & TEQUILA FLIGHTS

limited availability

OLD FORESTER BIB BUNDLE 30

1870
1897
1910
1920

XPLORER BOURBON 35

(African Water Project)
Honey
Chocolate
Peach
Apple Pie

SCOTCH SAMPLER 35

Glenfiddich 12 yr.
Glenlivet 12 yr.
Macallan 12 yr.
Macallan 18 yr.

CIERTO 45

"Private Collection"
Blanco
Reposado
Anejo
Extra Anejo

CLASE AZUL 50

Plata
Reposado
Anejo
San Luis Potosi Mezcal

PATRÓN 35

Blanco
Reposado
Anejo
Gran Patrón

MODERN MANHATTANS

D/C CLASSIC 18

Bulleit bourbon, Carpano Antica sweet vermouth, Angostura bitters, Luxardo cherries

RESERVE 21

Woodford Reserve bourbon, Carpano Antica sweet vermouth, Woodford Aromatic bitters, Luxardo cherries

BLACKBERRY 16

Jim Beam Red Stag bourbon, Grand Marnier, muddled blackberries, Angostura Orange bitters

BEER

BOTTLED

BUD LIGHT	8	HEINEKEN	9
BUDWEISER	8	MICHELOB ULTRA	8
COORS LIGHT	8	MILLER LITE	8
CORONA	9	PERONI	9
CORONA LIGHT	9	YUENGLING	8
GUINNESS	9		

ON TAP

LOCAL SEASONAL		SAM ADAM'S SEASONAL	8
BLUE MOON BELGIAN WHITE	9	SHAWNEE SESSIONS IPA	9
GUINNESS	9	STELLA ARTOIS	9
LAGUNITAS IPA	10	VOODOO RANGER	11
MILLER LITE	8	YUENGLING	8

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
citrus chile vinaigrette, housemade cocktail sauce, horseradish, fresh lemon

D/C FAVORITE

*TUNA TARTARE 18
with avocado, radish, sweet chili-soy vinaigrette, crispy wonton chips

STARTERS

CRAB CAKES 24
jumbo lump crab, stone ground mustard aioli

TEMPURA FRIED SHRIMP 15
with cocktail sauce

BROILED OYSTERS (6) 20
pink peppercorns, oregano, salted butter

ESCARGOT EN CROUTE 16
garlic, shallot, gruyere, pastry

BLACK PEPPER CALAMARI 18
crispy calamari, rock shrimp, 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, heirloom cherry tomato,
toasted garlic croutini, extra virgin olive oil*

BAKED OYSTERS ROCKEFELLER 24
Pernod, creamed spinach, smoked bacon, Hollandaise

D/C FAVORITE

HANGING BACON 19
maple glaze, cracked black pepper

SOUPS & SALADS

BLT WEDGE 16
*blue cheese, red wine vinaigrette, crispy bacon, heirloom tomato, green onion,
chopped egg, iceberg lettuce*

SIGNATURE HOUSE SALAD 12
spring mix, cucumber, red onion, cherry tomato, garlic croutons

FRENCH ONION SOUP 15
gruyere cheese

*CAESAR 15
*romaine hearts with Caesar dressing, shaved parmesan, anchovies,
soft boiled egg, garlic croutons*

D/C FAVORITE

SALT ROASTED BEETS & PROSCIUTTO SALAD 14
crumbled goat cheese, candied walnuts, local maple, baby arugula

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18% gratuity added to parties of 6 or more.

D/C FAVORITES

WAGNER FAMILY OF WINES FLIGHT 45
*Caymus Cabernet Sauvignon, Caymus Suisin 'Walking Fool' Red Blend,
 Conundrum Red Blend, 3 ounce pour of each*

1200° BROILED STEAKS

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

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|--------------------------------|-----------------------------|
| *NEW YORK STRIP (14 oz.) 58 | *PORTERHOUSE (24 oz.) 72 |
| *CENTER CUT RIBEYE (14 oz.) 59 | *BONE-IN RIBEYE (20 oz.) 74 |

FILET MIGNON (8oz.)

*SIMPLY GRILLED 63

Special Filet Options

- JUMBO LUMP CRAB OSCAR +25**
broiled asparagus, bearnaise
- CAJUN STYLE +8**
spiced steak, Cajun butter cream
- BLACKENED +4**

- BLUE CHEESE +4**
- PARMESAN GARLIC +8**
panko crumb, butter, herb
- MUSHROOM CRUSTED +8**
bordelaise sauce

D/C FAVORITE

*THE DC TOMAHAWK CHOP 210
48 oz. bone-in ribeye for 2 with choice of 3 sides

D/C ROASTED PRIME RIB

sea salt crusted, garlic jus, horseradish cream
 *Available Saturday Only; Limited Availability

- | | | |
|-------------|-------------|-------------|
| 12 OUNCE 49 | 16 OUNCE 59 | 20 OUNCE 69 |
|-------------|-------------|-------------|

ENHANCEMENTS

- *crab "oscar" 25
- lobster tail MP
- caramelized onions 4
- bourbon mushrooms 5
- blue cheese 4
- jumbo shrimp scampi 12

SAUCES 4

- bourbon green peppercorn
- madeira mushroom
- chimichurri
- *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 40
five jumbo shrimp with crab stuffing, topped with scampi sauce
- TRUFFLE SCALLOPS 42
truffle cream, pan seared scallops and smoked paprika
- ALASKAN KING CRAB MP
one pound, steamed with drawn butter
- *MISO GLAZED CHILEAN SEABASS 46
pickled ginger

- *ROSEMARY GARLIC CHICKEN 34
lemon caper beurre blanc
- PISTACHIO PESTO LINGUINI 23 V
asparagus, peas, cured tomato, lemon
add shrimp saute +16
- *PRIME D/C BURGER 28
butter lettuce, heirloom tomato, aged cheddar, thick cut bacon accompanied with fresh cut fries and a pickle spear
- PREMIUM RESERVE DOUBLE PORK CHOP 48
purple potato, whole grain mustard demi glace
- PRIME RIB SANDWICH 23
shaved prime rib, onions, gruyere cheese, poblano peppers, horseradish cream, D/C bread, and french onion jus accompanied with fresh cut fries

D/C FAVORITES

- *QUICK SMOKED SALMON STEAK 40
pink peppercorn beurre blanc & smoke

SIDES

served individual or family-style

- BAKED POTATO 10
loaded how you like +2
- STEAMED BROCCOLI 8/12
cheddar or Hollandaise
- GARLIC MASHED POTATOES 8/12
Idaho potatoes, sweet cream butter
- CREAMED CORN 8/12
- CRISPY BRUSSELS SPROUTS 8/12
white balsamic aioli, himalayan sea salt add bacon or 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 Bearnaise
- HASH BROWNS 14
add onions, bacon, blue or cheddar cheese +3
- BOURBON GLAZED MUSHROOMS 8/12

MEAT & THREE 18

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

D/C FAVORITE

- LOBSTER MAC 'N CHEESE MP
lobster cognac cream, tarragon, cheddar, butter croutons, chives

SWEETS

- 7 LAYER CHOCOLATE CAKE 14
milk chocolate ganache
- NEW YORK CHEESECAKE 10
with strawberries

- ICE CREAM SUNDAE CART 18
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 10
rich cream custard

D/C FAVORITE

- KEY LIME 12
graham cracker crust, whipped vanilla bean meringue

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