

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

CHARRED GRAPEFRUIT SMASH 16

Bulleit rye, charred pink grapefruit, fresh lemon juice, basil, mint, Angostura bitters, cane syrup

GREEN TEA GIMLET 16

Hendrick's gin, fresh lemon juice, cane sugar, green tea

DIRTY DIRTY GOOSE 16

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

RASPBERRY WISP 16

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 15

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

THE CLINT EASTWOOD 16

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

PYRATT'S GOLD 16

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

ROSEMARY LEMON DROP 16

Ketel One Citroen vodka, Cointreau, rosemary, fresh lemon juice

PASSIONATE AFFAIR 16

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

ESPRESSO MARTINI 16

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

PERFECT MARGARITA 19

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

MODERN MANHATTANS

D/C CLASSIC 16

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

RESERVE 16

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

BLACKBERRY 14

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

WINE BY THE GLASS

RED

5 oz. 8 oz. B

SEA SUN BY WAGNER FAMILY

Pinot Noir, Fairfield

13 20 52

BELLE GLOS 'CLARK & TELEPHONE'

Pinot Noir, California

18 27 72

BODEGA NORTON RESERVA

Malbec, Argentina

12 18 48

DECOY BY DUCKHORN

Merlot, California

12 18 48

CONUNDRUM

Red Blend, California

14 21 56

THE PRISONER 'UNSHACKLED'

Red Blend, Napa Valley

28 42 112

BONANZA

Cabernet, Rutherford

12 18 48

LOUIS M. MARTINI SONOMA

Cabernet Sauvignon, California

18 27 72

CAYMUS

Cabernet Sauvignon, Napa Valley

43 65 215

FEATURE POUR FROM
DOUBLE CUT'S WINE CELLAR

WHITE

5 oz. 8 oz. B

LA MARCA

Prosecco, Italy

15 48

RISATA D'ASTI

Sparkling Moscato, Italy

12 18 48

CAVES D'ESCLANS 'WHISPERING ANGEL'

Rosé, France

16 24 64

CHATEAU ST. MICHELLE

Riesling, Columbia Valley

12 18 48

CONUNDRUM

White Blend, California

14 21 56

EMMOLO

Sauvignon Blanc, California

12 18 48

WHITEHAVEN

Sauvignon Blanc, New Zealand

16 24 64

MASO CANALI

Pinot Grigio, France

14 21 56

SONOMA CUTRER SONOMA

Chardonnay, California

16 24 64

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
served with mignonette, horseradish, cocktail sauce, 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, ripe tomato, chopped egg, green onion,
applewood smoked bacon*

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

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 or more.

D/C FAVORITES

WAGNER FAMILY OF WINES FLIGHT 35
*Caymus Cabernet Sauvignon, Sea Sun Pinot Noir,
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
- 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, french onion jus

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
red bliss potatoes, sweet cream butter, sweet cream butter
- CREAMED CORN 8/12
- CRISPY BRUSSELS SPROUTS 8/12
sweet butter, 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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