

DOUBLE CUT®

STEAK HOUSE

New Year's Prix Fixe

\$150 PER PERSON

Choice of Appetizer, Soup or Salad, Entree and Dessert
Champagne Welcome

APPETIZER

CLASSIC SHRIMP COCKTAIL

house-made cocktail sauce, horseradish, fresh lemon

BROILED OYSTERS

pink peppercorns, oregano, salted butter

MAPLE AND BLACKPEPPER GLAZED BACON RASHER

served with toasted herb crostinis

CRAB-STUFFED JUMBO SHRIMP SCAMPI

lump crabmeat, garlic-lemon butter

SOUP OR SALAD

LOBSTER BISQUE

crème fraîche, tarragon oil, sherry, pastry

B.L.T WEDGE

bleu cheese, heirloom tomato, bacon, egg

STEAKHOUSE CAESAR

crisp romaine, garlic-parmesan dressing,
soft boiled egg, anchovies, house croutons

CHOICE OF ENTRÉE

All premium cut steaks served with butter whipped yukon
potatoes, grilled jumbo asparagus and red wine demi glace

8 oz. FILET MIGNON

garlic mashed potatoes, grilled asparagus

14 oz. NEW YORK STRIP STEAK

garlic mashed potatoes, grilled asparagus

PAN SEARED CHILEAN SEABASS

blood orange beurre blanc, herb roasted fingerling
potatoes, lemon-gremolata

BRAISED SHORT RIB

brown butter baby turnips and baby carrots,
hazelnut crumble, sweet corn shoots

AGED MANCHEGO AND WILD MUSHROOM TAGLIATELLE PASTA

english peas, blistered cherry tomatoes, shaved winter truffle

PAN SEARED SEA SCALLOPS

truffle cream, whipped purple potatoes, crisp bacon,
& micro arugula

HERB ROASTED HALF CHICKEN

winter squash, fingerling potato, roasted chicken au jus

ENHANCEMENTS

THE DC TOMAHAWK CHOP 120

48 oz. bone-in ribeye

MAINE LOBSTER TAIL 56

8 oz.

"OSCAR STYLE" 25

SAUCES 3

Mushroom Madeira, Bearnaise, Bordelaise,
Peppercorn, or Horseradish Cream

DESSERT DUO

BITTERSWEET CHOCOLATE MOUSSE

NEW YORK STYLE CHEESECAKE

with macerated morello cherries, hibiscus gelee
& toasted meringue

DOUBLE CUT®

STEAK HOUSE

HANDCRAFTED COCKTAILS

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 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

Makers Mark bourbon, Grand Marnier, fresh orange and lemon juices & Angostura bitters

PERFECT MARGARITA 21

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

THE CLINT EASTWOOD 18

Knob Creek, sweet vermouth, Bittercube Orange Bitters, house-made brandied cherries

PYRATT'S GOLD 17

SelvaRey white rum, apricot, brown sugar, fresh lemon juice & Gold Flakes

ROSEMARY LEMON DROP 16

Ketel One Citroen, Cointreau, rosemary & fresh lemon juice

PASSIONATE AFFAIR 17

Ketel One Citroen, Peach Schnapps, pineapple and cranberry juice, simple syrup, with a sugared rim

ESPRESSO MARTINI 17

Smirnoff Vanilla Vodka, Kahlua, Frangelico, shot of espresso

CHERRY SMOKED OLD FASHIONED 25

Bulleit bourbon, house-made smoked vanilla bean demerara syrup, Pooter smoky sea salt bitters, bourbon soaked Luxardo cherries

COTTON CANDY COCKTAIL 17

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

WINE BY THE GLASS

RED 5 oz./ 8 oz.

CHAPPELLET 28/42
Red Blend, Napa Valley

BELLE GLOS
"CLARK & TELEPHONE" 18/27
Pinot Noir, California

CAYMUS 43/65
Cabernet, Napa Valley

BONANZA 12/18
Cabernet, California

CONUNDRUM 14/21
Red Blend, California

WHITE 5 oz./ 8 oz.

CHATEAU ST MICHELLE 12/18
Riesling, Columbia Valley

MASO CANALI 14/21
Pinot Grigio, France

SONOMA CUTRER 16/24
Chardonnay, California

FROG'S LEAP 18/27
Sauvignon Blanc, Napa Valley

CHALK HILL 12/18
Chard, California

SPARKLING

RISATA MOSCATO D'ASTI 12

CHANDON BRUT 16
California

SCHRAMBERG 21
Blanc de Blancs

LAMARCA 15
Italy

PERRIER-JOUET 26
Grand Brut, France