

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 (4)

house-made cocktail sauce,
horseradish, fresh lemon

OYSTERS (6)

blue point

HANGING BACON

maple glaze, cracked black pepper

SEARED DAY BOAT SCALLOPS

parmesan risotto, creamy leeks,
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 OUNCE FILET MIGNON

garlic mashed potatoes, grilled asparagus

14 OUNCE NEW YORK STRIP STEAK

garlic mashed potatoes, grilled asparagus

PAN SEARED CHILEAN SEABASS

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

BRAISED BONE-IN SHORT RIB

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

AGED MANCHEGO & WILD MUSHROOM TAGLIATELLE PASTA

english peas, blistered cherry tomatoes,
shaved winter truffle

14 OUNCE RIBEYE

garlic mashed potatoes, grilled asparagus

HERBED STUFFED HALF CHICKEN

winter squash, fingerling potato,
roasted chicken au jus

ENHANCEMENTS

MAINE LOBSTER TAIL 56

8 Ounces

“OSCAR STYLE” 25

SAUCES 3

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

DESSERT TRIO

CHOCOLATE LAVA CAKE

VANILLA BEAN CHEESECAKE

KEY LIME TARTLET

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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 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

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

PERFECT MARGARITA 19

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

THE CLINT EASTWOOD 16

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

PYRATT'S GOLD 16

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 14

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

ESPRESSO MARTINI 14

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 15

*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.

THE PRISONER
"UNSHACKLED" 28/42
Red Blend, Napa Valley

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

CAYMUS 43/65
Cabernet, Napa Valley

NIETO 12/18
Malbec, Argentina

WATERBROOK 14/21
Merlot, Columbia Valley

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

PAUL HOBBS CROSSBARN 16/24
Chardonnay, California

FIRESTONE 12/18
Sauvignon Blanc, California

SPARKLING

RISATA MOSCATO D'ASTI 12

CHANDON BRUT 16
California

SCHRAMSBERG 21
Blanc de Blancs

LAMARCA 15
Italy

PERRIER-JOUET 26
Grand Brut, France