

DOUBLE CUT®

HANDCRAFTED COCKTAILS

D/C FAVORITES

CHERRY SMOKED OLD FASHIONED 25

House barrel-aged Buffalo Trace bourbon, house-made smoked, vanilla bean demerara syrup, Crude "Poater" smoke & sea salt bitters, bourbon soaked Luxardo cherries, D/C logoed ice cube, served tableside in our glass box smoker

PYRATE'S GOLD 16

SelvaRey Silver rum, peach preserves, house-made brown sugar syrup, fresh lemon juice, edible gold flakes

RASPBERRY WISP 16

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

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

ESQUIRE 18

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

TX BALCONES MANHATTAN 19

D/C Signature Collection whiskey, Carpano Antica sweet vermouth, Angostura Orange bitters

PASSIONATE AFFAIR 16

Tito's Handmade vodka, Peach Schnapps, pineapple & cranberry juices, topped with La Marca Prosecco

PERFECT MARGARITA 21

Patrón Añejo tequila, Cointreau, Grand Marnier, fresh lime juice, cane sugar

DOOR COUNTY 14

Korbel brandy, house-made Luxardo cherry brandied syrup, Cherry Bark Vanilla bitters, cane sugar

CHARRED GRAPEFRUIT SMASH 16

Bulleit rye, charred pink grapefruit, fresh lemon juice, basil, mint, Angostura bitters, house-made smoked, vanilla bean demerara syrup

ROSEMARY LEMON DROP 18

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

MODERN MANHATTANS

BLACKBERRY 16

Jim Beam Red Stag bourbon, Grand Marnier, muddled fresh blackberries, housemade smoked, vanilla bean demerara syrup. Angostura bitters

CLASSIC 18

Bulleit bourbon, Carpano Antica sweet vermouth, Angostura bitters

RESERVE 21

Woodford Reserve bourbon, Carpano Antica sweet vermouth, Woodford Reserve aromatic bitters

WINE BY THE GLASS

WHITE

	5 oz.	8 oz.	B
LIGHT BODIED TO MEDIUM BODIED			
LA MARCA <i>Prosecco, Italy 187 ml</i>	15		48
CHATEAU STE. MICHELLE <i>Riesling, Washington</i>	12	18	48
RISATA D'ASTI <i>Sparkling Moscato, Italy</i>	12	18	48
CAVES D'ESCLANS <i>WHISPERING ANGEL Rose, France</i>	14	21	56
MASO CANALI <i>Pinot Grigio, Italy</i>	12	18	48
EMMOLO <i>Sauvignon Blanc, California</i>	12	18	48
MEDIUM BODIED TO FULL BODIED	5 oz.	8 oz.	B
WHITE HAVEN <i>Sauvignon Blanc, New Zealand</i>	16	24	64
CONUNDRUM <i>White Blend, California</i>	12	18	48
MER SOLEIL SILVER "UNOAKED" <i>Chardonnay, California</i>	12	18	48
THOUSAND WORDS <i>Chardonnay, Australia</i>	15	23	60
SONOMA CUTRER RUSSIAN RIVER <i>Chardonnay, California</i>	16	24	64

RED

	5 oz.	8 oz.	B
LIGHT BODIED TO MEDIUM BODIED			
SEA SUN <i>Pinot Noir, California</i>	12	18	48
BELLE GLOS CLARK & TELEPHONE <i>Pinot Noir, California</i>	18	27	72
BODEGA NORTON RESERVA <i>Malbec, Argentina</i>	15	23	60
DECOY BY DUCKHORN <i>Merlot, California</i>	12	18	48
STAGS' LEAP <i>Merlot, Napa Valley, California</i>	27	41	108
MEDIUM BODIED TO FULL BODIED	5 oz.	8 oz.	B
CONUNDRUM <i>Red Blend, California</i>	12	18	48
THE PRISONER UNSHACKLED <i>Red Blend, California</i>	23	35	92
BONANZA <i>Cabernet Sauvignon, California</i>	12	18	48
LOUIS M. MARTINI SONOMA <i>Cabernet Sauvignon, California</i>	16	24	64
QUILT <i>Cabernet Sauvignon, California</i>	25	38	100
CAYMUS <i>Cabernet Sauvignon, California</i>	43	65	175
FIRST CHAPTER <i>Shiraz, Australia</i>	16	24	64

BOTTLED BEER

BUD LIGHT	8	LAGUNITAS IPA	8
BUDWEISER	8	LONE STAR	8
COORS LIGHT	8	SAM ADAMS	8
CORONA EXTRA	9	BOSTON LAGER	
HEINEKEN	9		

DRAFT 16 oz.

BLUE MOON	8	MICHELOB ULTRA	8
DOS EQUIS	9	MILLER LITE	8
XX LAGER		SAM ADAMS	8
ELECTRIC	9	SEASONAL	
JELLYFISH IPA		SHINER BOCK	8
KARBACH	9	STELLA ARTOIS	9
LOVE STREET			
KARBACH	9		
HOPADILLO			

NON-ALCOHOLIC

ATHLETIC BREWING <i>Run Wild IPA</i>	7
<i>Upside Dawn Golden Ale</i>	
SAM ADAMS <i>Just the Haze IPA</i>	7

BOTTLED WATER

I LITER ACQUA PANNA	8
NATURAL SPRING WATER	
I LITER SAN PELLEGRINO	8
SPARKLING WATER	

BUTTER BOARDS

HONEYCOMB & ALMOND 9
sweet cream & brown butter blend, Marcona almonds,
cracked black pepper sea salt

MUSHROOM INFUSED BUTTER BOARD 9
mushroom & truffle infused butter, mixed herbs,
crispy shallots, shaved radish

CHILLED SEAFOOD

CITRUS POACHED JUMBO SHRIMP 17
small dollop of horseradish on housemade cocktail sauce

***OYSTERS ON THE HALF SHELL 24/48**
citrus chile vinaigrette, housemade cocktail sauce

POACHED OR CHILLED CRAB LEGS MP
drawn butter, lemon aioli, lemon wedges

D/C FAVORITE

***AVOCADO & TUNA TARTARE 16**
sweet chile soy, radishes, crispy wonton

APPETIZERS

TEMPURA SHRIMP 15
housemade cocktail sauce

ESCARGOT EN CROUTE 16
garlic, shallot, gruyère, pastry

JUMBO LUMP CRAB CAKES 25
stone ground mustard aioli

OYSTERS ROCKAFELLER (4) 19
broiled, pernod cream, spinach, smoked bacon, toasted panko

***BEEF TENDERLOIN CARPACCIO 17**
truffle aioli, crispy capers, shaved jewel box tomatoes,
bread crisp, extra virgin olive oil

NASHVILLE HOT TEXAS QUAIL 18
pickled slaw, green tomato, orange blossom honey, buttercrust bread

**CRISPY BLACK PEPPER CALAMARI
& ROCK SHRIMP 19**
giardiniera & lemon aioli

GLAZED "BURNT END" BITES 16
pickled onion, sweet corn bread, house pickle

CHARRED SHISHITO PEPPER 11
shaved bonito, espelette aioli

D/C FAVORITE

HANGING BACON 21
maple glaze, cracked tellicherry pepper, housemade corn bread

SOUP & SALAD

BLT WEDGE 16
crisp iceberg lettuce, bacon, heirloom tomatoes, chopped egg,
blue cheese, green onion, red wine vinaigrette

***CLASSIC STEAK HOUSE CAESAR SALAD 15**
crisp romaine, garlic-parmesan dressing, house croutons,
soft boiled egg, anchovy fillet

FRENCH ONION SOUP 13
gruyere, crostini

ROASTED SQUASH SALAD 15
butternut squash, cranberries, cane sugar pecan, pepitas,
sheep's milk feta, apple cider vinaigrette

D/C HOUSE SIDE SALAD 11

iceberg, spinach, radicchio, cucumber, tomato, red onion, croutons
choice of balsamic vinaigrette, italian dressing, blue cheese, ranch, french dressing

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D/C FAVORITE

WAGNER FAMILY OF WINES FLIGHT 40
Caymus Cabernet Sauvignon, Sea Sun Pinot Noir, Conundrum Red Blend
 3 ounce pour of each

IN-HOUSE DRY-AGED STEAKS

limited availability

45 DAY DRY-AGED BONELESS RIBEYE (16 oz.) 85 45 DAY DRY-AGED BONE-IN RIBEYE (28 oz.) 110

FILET MIGNON (8 oz.)

*SIMPLY GRILLED 58

Special Filet Options

- | | |
|---|--|
| <p>*PARMESAN GARLIC 4
<i>panko crumb, butter, herbs</i></p> <p>*BLUE CHEESE & PEAR 4
<i>port wine pear, herbs, panko crumb</i></p> <p>*CENTRAL TEXAS MUSHROOM DUXELLE 4
<i>shallots, herbs</i></p> <p>*BLACKENED 4
<i>low country cajun spice blend</i></p> | <p>*JUMBO LUMP CRAB OSCAR 25
<i>asparagus, bearnaise sauce</i></p> <p>*CRAWFISH ETOUFFEE 14
<i>"holy trinity", tomato, herbs</i></p> <p>*CRACKED TELLICHERRY
AU POIVRE 4
<i>Cognac creme</i></p> |
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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.) 56 | *ROSEWOOD RANCH WAGYU
NEW YORK STRIP (12 oz.) 72 |
| *PORTERHOUSE (28 oz.) 69 | *RIBEYE (14 oz./20 oz.) 58/69 |
| *BUTCHER'S CUT MP
<i>"Chef's Special Selection"</i> | |

D/C FAVORITE

*LONG BONE TOMAHAWK STEAK (40 oz.) 210
three sides, serves 2-3

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|--|---|---|
| <p>ENHANCEMENTS</p> <p>8 oz. Maine Lobster Tail MP</p> <p>Crawfish Etouffee 14</p> <p>Shrimp Scampi 18</p> <p>A La "Oscar" 25</p> <p>Blue Cheese 3</p> <p>Bourbon Mushrooms 5</p> | <p>SAUCES 4</p> <p>Mushroom Madeira</p> <p>*Bearnaise</p> <p>Bordelaise</p> <p>Brandy Green Peppercorn</p> <p>Horseradish Cream</p> <p>Chimichurri</p> | <p>SAUCE TRIO 9</p> <p><i>a sampling of three sauces</i></p> |
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D/C *PRIME RIB SATURDAYS

sea salt crusted, garlic jus, horseradish cream, gruyère popover
limited availability

12 OUNCE 42 16 OUNCE 47 20 OUNCE 52 **D/C** 24 OUNCE 57

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ENTRÉES

- BROILED LOBSTER TAILS** MP
garlic-citrus butter
- GRILLED GARLIC GULF SHRIMP** 33
fried green tomato, andouille sausage
- *BONE-IN D/C PORK CHOP** 39
peach pepper jam
- *QUICK SMOKED SUSTAINABLE SALMON** 48
pink peppercorn beurre blanc
- ROSEMARY GARLIC HALF CHICKEN** 33
lemon caper-butter sauce
- MISO GLAZED SEA BASS** 52
pickled ginger
- TRUFFLE SCALLOPS** 48
truffle cream, pan seared scallops, purple potato, smoked paprika
- *USDA PRIME D/C BURGER** 25
butter lettuce, heirloom tomato, aged cheddar, thick cut bacon
- *PRIME RIB SANDWICH** 22
shaved prime rib, onions, provolone cheese, poblano peppers, horseradish cream, D/C bread, french onion jus
- PISTACHIO PESTO LINGUINI** 22
*asparagus, peas, cured tomato, lemon
add shrimp sauté +16*
- ALASKAN KING CRAB** MP
one pound, drawn butter

SIDES

served individual or family-style

- MEAT & THREE** 26
*a sampling of any three individual sides
lobster mac 'n cheese +10*
- BRUSSELS SPROUTS** 9/13
crispy with pancetta, white balsamic aioli
- RUSSET BAKED POTATO** 10
LOAD AS YOU LIKE +2
- HASH BROWNS** 15
add onions, bacon, blue or cheddar cheese
- GARLIC MASHED POTATOES** 11/15
sweet cream butter
- HAND CUT PARMESAN TRUFFLE FRIES** 14
truffle aioli
- BOURBON GLAZED MUSHROOMS** 11/15
- CREAMED SPINACH** 8/12
- ASPARAGUS** 12/16
grilled or steamed, bearnaise sauce
- STEAMED BROCCOLI** 12
cheese or hollandaise sauce
- CREAMED CORN & SHALLOTS** 9/13

D/C FAVORITE

MAINE LOBSTER MAC 'N CHEESE 32

SWEETS

- TRIPLE CHOCOLATE CAKE** 13
*gluten free flourless sponge cake, dark chocolate mousse,
milk chocolate cream, white chocolate mousse,
fresh raspberries, chocolate sauce*
- CRÈME BRÛLÉE** 13
fresh berries
- BANANA PUDDING CHEESECAKE** 13
- ICE CREAM SUNDAE CART** 24
*a table-side experience, chocolate, vanilla, strawberry ice cream
with your choice of accompaniments: classic treats & sweets,
chocolate and caramel sauce, fresh whipped cream*
- ROUND ROCK DONUT BREAD PUDDING** 13
*warm Round Rock Donut bread pudding,
salted caramel, vanilla ice cream*
- S'MORES SUNDAE** 18
*chocolate & vanilla ice cream, house made marshmallow,
brown butter graham crumb*
- HAVE ANOTHER DRINK LAVA CAKE** 13
*twenty minutes to prepare this decadent dessert,
if you missed ordering it before your meal, sit back, relax, &
have another drink*

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