

# DOUBLE CUT<sup>®</sup>

STEAK HOUSE



ROUND ROCK, TX

# A KALAHARI RESORTS & CONVENTIONS SIGNATURE RESTAURANT

**A modern steak house offering classic cuts of meat, fresh seafood dishes, and delicious sushi options. Enjoy a balanced selection of traditional favorites and exciting seasonal dishes.**

## **Expect more & still be wowed.**

Menus tailored just for you. Flexible seating. Award-winning service and surroundings. Private events at Double Cut Steak House are effortless to plan and even easier to enjoy. Designed from the ground up to meet your every requirement, each of our two group dining rooms is unique, yet all exemplify the Kalahari promise to exceed our guests' expectations. And for you, the host: count on Double Cut to provide expert planning assistance before your gathering and personal attention throughout to ensure your event is a resounding success.

## **The Double Cut Difference**

- Personal planning assistance
- Seated events & cocktail-style receptions
- Full A/V capabilities
- Flexible layouts
- Available days & evenings
- Food & beverage options including fixed & limited choice menus, appetizer-only events, & more



# CAPACITY

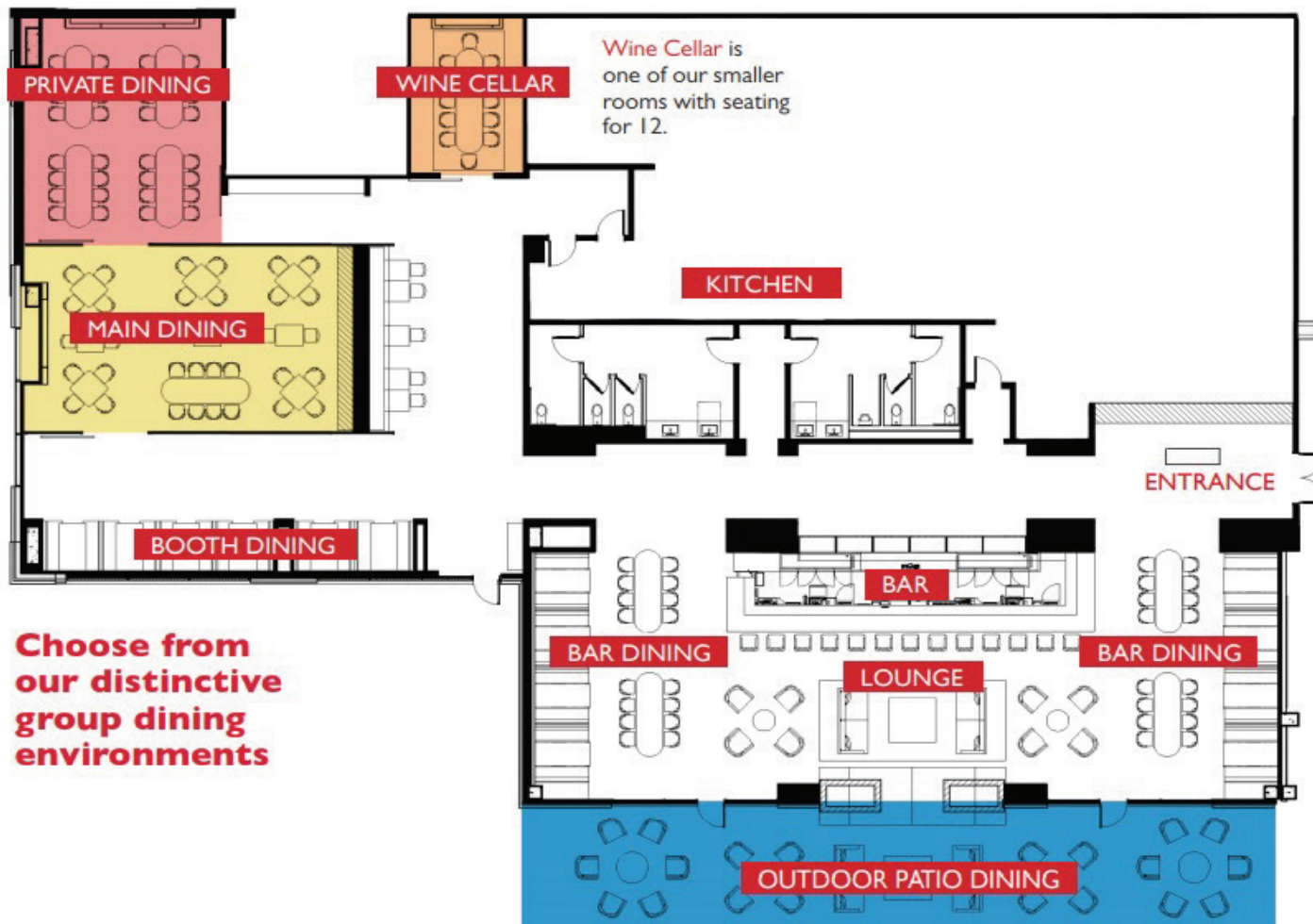
Wine Cellar - 12 Guests

Private Dining - 40 Guests

Main Dining - 60 Guests

Bar Lounge Reception - 100 Guests

Outdoor Patio - 60 Guests



**Choose from our distinctive group dining environments**



## DINING ROOM OPTIONS

### LARGE PRIVATE DINING ROOM

Seats approximately 40 guests



### PRIVATE WINE CELLAR

Seats 12 guests





## PLATED DINNER - 120

Price is per guest

### SOUP

CHEF SELECTION OF SEASONAL SOUP

### SALAD DUO

CLASSIC STEAK HOUSE CAESAR

*hearts of romaine, shaved parmesan,  
house crouton crisps, parmesan garlic dressing*

**Pre-Select One**

BLT WEDGE

*crisp iceberg, bacon, heirloom tomatoes, blue cheese,  
green onion, red wine vinaigrette*

TOMATO & MOZZARELLA

*heirloom tomatoes, white onion, fresh mozzarella,  
blue cheese, arugula, pesto*

ROASTED SQUASH SALAD

*butternut squash, cranberries, cane sugar pecan,  
pepitas, sheep's milk feta, apple cider vinaigrette*

### ENTRÉE SELECTION

ROSEMARY GARLIC CHICKEN

*caper beurre blanc*

CAST IRON SALMON

*pink peppercorn sauce*

14 oz. RIBEYE

*peppercorn sauce*

8 oz. FILET MIGNON

*mushroom madeira*

### SIDES (FAMILY STYLE)

GARLIC MASHED POTATOES

GRILLED ASPARAGUS

### DESSERT (SELECT ONE)

TRIPLE CHOCOLATE CAKE

ROUND ROCK DONUT BREAD PUDDING

SEASONAL CHEESECAKE

\*\*Unless explicitly indicated, all charges are subjected to a 25% taxable service charge & applicable taxes. Final guarantee numbers for functions are due by noon 3 business days prior to your event. If a guarantee is not received by this time, the agreed (AGR) number of people appearing on the EO will be used as the guaranteed number. Final guarantees can not be reduced after this time & increases may result in additional fees &/or substitute meal items.



## PLATED DINNER - 95

Price is per guest

### SOUP

CHEF SELECTION OF SEASONAL SOUP

### SALAD

CLASSIC STEAK HOUSE CAESAR

*hearts of romaine, shaved parmesan,  
house crouton crisps, parmesan garlic dressing*

### ENTRÉE SELECTION

8 oz. FILET MIGNON

*mushroom madeira*

ROSEMARY GARLIC CHICKEN

*caper beurre blanc*

CAST IRON SALMON

*pink peppercorn sauce*

### SIDES (FAMILY STYLE)

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## **BARREN BOARD EXPERIENCE - 1,500**

Price is per experience, serves 8-10 guests (max of 25 guests), additional guests may be serviced at \$100 per person

### **A TEXAS SIZED DINING EXPERIENCE INCLUDING:**

#### **FIRST COURSE**

TEXAS WEDGE SALAD PLATTER  
*plated offering available*

#### **SECOND COURSE**

STARTER BOARD  
*brisket burnt ends bites, pickled vegetables, sweet corn bread, nashville hot Texas quail, Texas toast, smoked brisket potato croquette, grilled shishito peppers, seafood tower, oysters, shrimp, ½ lobster, king crab legs, tuna tartare, scallop ceviche*

#### **THIRD COURSE**

ENTRÉE BOARD  
*long bone tomahawk steak, Texas wagyu beef, chimichurri sauce, brined pork chops, Frederiksberg peach pepper jam, butchers cut of the day, sustainable salmon, pink peppercorn butter sauce, head on garlic prawns, classic chateaubriand, crab oscar style, broiled lobster tails*

#### **SIDES INCLUDED**

TRUFFLE FRIES  
TRUFFLE AÏOLI  
CRISPY FRIED BRUSSELS  
LOADED HASH BROWN  
GRILLED ASPARAGUS

#### **FOURTH COURSE**

DESSERT BOARD  
*includes a variety chefs selection of seasonal dessert offerings*

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## STAGED APPETIZER - 70

Priced per dozen

### HOT

BRISKET POTATO CROQUETS

BURNT END BITES

MINI CRAB CAKES

### COLD

JUMBO GULF SHRIMP COCKTAIL

D/C TUNA

WONTON CRISPS

SIGNATURE SUSHI ROLL (2 DOZEN)

## VEGAN & VEGETARIAN FRIENDLY APPETIZER

Priced per dozen

HUMMUS DIP - 48

CHARRED SHISHITO PEPPERS - 30

MARINATED TOMATO BRUSCHETTA - 60

## SIGNATURE SUSHI - 70

Two dozen pieces per roll order, select one

GODFATHER

*poached lobster, pickled daikon radish, avocado, tuna, yellowtail, saffron aioli, tobiko, chive*

D/C ROLL

*shrimp tempura, asparagus, avocado, filet mignon, eel sauce, spicy mayo, crunchy tempura*

RAINBOW ROLL

*blue crab, cucumber, avocado, tuna, salmon, yellow tail, shrimp*

VOLCANO ROLL

*shrimp tempura, spicy crab, scallop lava*

TOASTED TUNA

*cream cheese, avocado, crab, bruléed spicy tuna, fried sweet potato, micro greens*

PINK LADY

*shrimp tempura, spicy tuna, passion fruit jelly, fried sweet potato, micro greens*

## CLASSIC SUSHI - 50

Two dozen pieces per roll order, select one

CALIFORNIA

*blue crab, avocado, cucumber*

TUNA AVOCADO

*fresh tuna, avocado*

TOASTED SALMON AVOCADO

*scottish salmon, avocado, crunchy tempura*

SPICY TUNA

*fresh tuna, house spicy sauce, cucumber*

## DOUBLE CUT SUSHI GRAND PLATTER - 120

Priced per platter. Includes:

POPCORN SHRIMP

SUMMERSET ROLL

SPICY TUNA WITH CRISPY RICE

SALMON SPECIAL ROLL

FILET & ASPARAGUS ROLL



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