

DOUBLE CUT®

HANDCRAFTED COCKTAILS

D/C FAVORITES

CHERRY SMOKED OLD FASHIONED 23
*Buffalo Trace, housemade smoked vanilla bean demerara syrup,
 Crude "Pooter" smoke & sea salt bitters, bourbon soaked Luxardo cherries, D/C logoed ice cube,
 served tableside in our craft-house smoker*

COTTON CANDY COCKTAIL 16

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

PERFECT MARGARITA 19

*Patron Añejo tequila, Cointreau, Grand Marnier, fresh lime juice,
 cane sugar*

DIRTY DIRTY GOOSE 19

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

RASPBERRY WISP 18

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

THE CLINT EASTWOOD 18

*Bulleit bourbon, Carpano Antica sweet vermouth,
 Bittercube Orange bitters, housemade brandied cherries*

ROSEMARY LEMON DROP 17

Grey Goose Le Citron, Cointreau, rosemary, fresh lemon juice

PYRATE'S GOLD 17

*SelvaRay White rum, peach preserves, brown sugar,
 fresh lemon juice, edible gold flakes*

RUBY RED ROSE 15

Deep Eddy Ruby Red vodka, rosemary, fresh lemon juice

MANGO DRAGON MOJITO MARTINI 16

Bacardi Dragonberry rum, mango puree, mint syrup, fresh lime juice

ESPRESSO MARTINI 18

Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso

MARSHMALLOW MARTINI 16

*Smirnoff Vanilla vodka, Mozart Chocolate Cream liqueur, Baileys Irish cream,
 toasted marshmallow syrup, fresh toasted marshmallows on top*

HENNESSY APPLE NIP 18

Hennessy VS, Cointreau, housemade apple cinnamon syrup, fresh lemon juice

HIBISCUS TINI 16

*Ketel One Botanical Peach & Orange Blossom vodka,
 Cointreau, candied Hibiscus, fresh lime juice*

PASSIONATE AFFAIR 17

*Driftless Glen Lemon vodka, Peach schnapps, pineapple & cranberry juice,
 cane syrup, topped with La Marca Prosecco with a sugared rim*

ESQUIRE 18

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

DOOR COUNTY 14

Korbel brandy, Luxardo brandied cherries, Bittercube Cherry Bark Vanilla bitters

MODERN MANHATTANS

BLACKBERRY 17

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

CLASSIC 18

*Bulleit bourbon, Carpano Antica sweet vermouth,
 Angostura bitters*

RESERVE 20

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

WINE FLIGHTS

WHITE & ROSÉ 22

*Risata D'asti Sparkling Moscato
 Daou Rosé
 Emmolo Sauvignon Blanc*

CAYMUS 40

*Caymus Cabernet Sauvignon
 Caymus-Suisun Walking Fool
 Sea Sun Pinot Noir*

MIXED 30

*Duckhorn Merlot
 Sonoma Cutrer Chard
 Oberon Cabernet Sauvignon*

BOURBON & WHISKEY FLIGHTS

OLD FORESTER BUNDLE 30

*1870
 1897
 1910
 1920*

JACK DANIEL'S 25

*Black Label
 Gentlemen
 Single Barrel
 Sinatra*

limited availability

J HENRY 25

*Small Batch 92
 Patton Road
 La Flamme
 Four Grain Rye*

JAMESON 30

*Black Label
 18 yr.
 18 yr. Cask
 Jameson*

HIGH WEST 25

*CAMPFIRE
 CASK COLLECTION
 DOUBLE RYE
 RENDEZVOUS*

KNOB 20

*Small Batch
 10 yr.
 12 yr
 Rye*

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BUTTER BOARDS

TRUFFLE & CRISPY SHALLOT 8
sweet cream butter, radish, chives, mushroom duxelle

HONEYCOMB & ALMOND 8
sweet cream & brown butter blend, marcona almonds, cracked black pepper, sea salt

CHILLED SEAFOOD

JUMBO SHRIMP COCKTAIL 15
housemade cocktail sauce

ALASKAN KING CRAB MP
drawn butter, housemade cocktail sauce

***OYSTERS ON THE HALF SHELL 18/36**
citrus chile vinaigrette, housemade cocktail sauce

D/C FAVORITE

***AVOCADO & TUNA TARTARE 15**
sweet chili soy, radishes, crispy wontons

APPETIZERS

CRAB CAKES 24
stone ground mustard aioli

HAND CUT PARMESAN TRUFFLE FRIES 12
truffle aioli

CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP 17
giardiniera & lemon aioli

***CARPACCIO 16**
beef tenderloin, truffle aioli, crispy capers, shaved jewel box tomatoes, bread crisp, extra virgin olive oil

SHORT RIB TACOS 13
cheddar, jalapeño, ancho-tomatillo salsa, fried onion

ESCARGOT EN CROUTE 15
garlic, shallot, gruyere, pastry

OYSTERS ROCKEFELLER (6) 20
pernod, spinach, bacon, hollandaise

TEMPURA FRIED SHRIMP 15
cocktail sauce

BROILED OYSTERS (6) 18
pink peppercorns, oregano, salted butter

PAN FRIED BEEF DUMPLINGS 18
ponzu, miso aioli, scallions

D/C FAVORITE

HANGING BACON 16
Jones Farm cherrywood smoked bacon, maple glaze, black pepper

SOUP & SALAD

FRENCH ONION SOUP 12
Carr Valley gruyere

BLT WEDGE 13
Carr Valley blue cheese, red wine vinaigrette, crispy bacon, heirloom tomato, green onion, chopped egg, iceberg lettuce

SPINACH & PEAR SALAD 15
radicchio, spiced cashews, blackberry, cashew dressing, goat cheese

SIGNATURE HOUSE SALAD 10
spring mix, cucumber, red onion, cherry tomato, garlic croutons, choice of dressing

***CLASSIC CAESAR 9/13**
crisp romaine, garlic-parmesan dressing, boiled egg, anchovies, house croutons

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D/C FAVORITES

WAGNER FAMILY OF WINES FLIGHT 40
Caymus Cabernet Sauvignon, Sea Sun Pinot Noir, Caymus-Suisun 'Walking Fool',
3 oz. pour of each

IN-HOUSE DRY-AGED STEAKS

limited availability

45 DAY DRY-AGED NEW YORK STRIP (10 oz.) 75

45 DAY DRY-AGED BONE-IN RIBEYE (32 oz.) 104

FILET MIGNON (8 oz.)

*SIMPLY GRILLED 52

Special Filet Options

*MUSHROOM CRUSTED 4
bordelaise sauce

*CAJUN STYLE 6
cajun cream sauce, red wine onions

*BLUE CHEESE 4

*'OSCAR' 21
king crab, grilled asparagus, hollandaise

*'AU POIVRE' 4
black pepper crust, Cognac cream

*BLACKENED 4

1200° BROILED STEAKS

all our butcher's block steaks are finished with D/C house butter

*NEW YORK STRIP (14 oz.) 53

*PORTERHOUSE (24 oz.) 68

*RIBEYE (14 oz.) 54

*BONE-IN RIBEYE (20 oz.) 65

D/C FAVORITE

*BONE-IN TOMAHAWK (48 oz.) 165
three sides, serves 2-3

ENHANCEMENTS

8 oz. Broiled Lobster Tail MP
½ lb Crab Legs MP
Shrimp Scampi 14
Oscar Style 21
Blue Cheese 4
Bourbon Mushrooms 4

SAUCES 4

Mushroom Madeira
Bearnaise
Bordelaise
Brandy Green Peppercorn
Horseradish Cream

SAUCE TRIO 4
a sampling of three sauces

D/C *PRIME RIB SATURDAYS

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

12 oz. 42

16 oz. 47

20 oz. 52

D/C FAVORITE

*CATTLEMAN'S BOARD 235
48 oz. tomahawk ribeye, shrimp scampi, mashed potatoes, bourbon mushrooms,
grilled asparagus, truffle fries, serves 3-4

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ENTRÉES

PAN FRIED WALLEYE PICATTA 28
parmesan crust, lemon caper butter sauce

*QUICK SMOKED SUSTAINABLE SALMON 38
pink peppercorn beurre blanc

*TRUFFLE SCALLOPS 38
truffle cream, pan seared scallops, purple potato, smoked paprika

ROSEMARY GARLIC HALF CHICKEN 33
lemon caper-butter sauce

PISTACHIO PESTO LINGUINI 22
*asparagus, peas, cured tomato, lemon
add shrimp sauté +16*

BROILED LOBSTER TAILS MP
garlic citrus butter

*ALASKAN KING CRAB MP
one pound, steamed with drawn butter

*MISO GLAZED SEABASS 42
pickled ginger

*USDA PRIME D/C BURGER 25
lettuce, heirloom tomato, aged cheddar, thick cut bacon, truffle aioli

*PRIME RIB SANDWICH 21
*shaved prime rib, onions, provolone cheese, poblano peppers,
horseradish cream, D/C bread, french onion jus*

CALABRIAN SHRIMP & ANGEL HAIR 26
garlic, calabrian chiles, white wine, lemon, colatura, parsley, butter

*RESERVE DOUBLE PORK CHOP 31
purple potato, whole grain mustard demi glace

SIDES

served individual or family-style

MEAT & THREE 16
a sampling of any three individual sides

BRUSSELS SPROUTS 7/11
crispy with pancetta & white balsamic aioli

RUSSET BAKED POTATO 8
butter, sour cream

LOADED BAKED POTATO 13
bacon, cheddar, sour cream, green onions

HASH BROWNS 13
add onions, bacon, blue or cheddar cheese

GARLIC MASHED POTATOES 6/10
sweet cream butter

HAND CUT PARMESAN TRUFFLE FRIES 12
truffle aioli

BOURBON GLAZED MUSHROOMS 9/13

CREAMED SPINACH 7/11

ASPARAGUS 10/14
grilled or steamed, bearnaise sauce

CREAMED CORN & SHALLOTS 8/12

BROCCOLI 8/10
served with cheddar cheese sauce or hollandaise

D/C FAVORITE

MAINE LOBSTER MAC 'N CHEESE 32
lobster cognac cream, tarragon, cheddar, butter crutons, chives

SWEETS

CHOCOLATE LAYER CAKE 12

BANANA PUDDING CHEESECAKE 12

VANILLA CRÈME BRÛLÉE 10

KEY LIME PIE 12

ICE CREAM SUNDAE CART 20
*a table-side experience, chocolate, vanilla, strawberry ice cream
with your choice of accompaniments: classic treats & sweets,
chocolate & caramel sauce, fresh whipped cream*

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