

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
- STRAWBERRY SHORTCAKE 17  
Pinnacle Whipped Cream vodka, Mozart Strawberry and White Chocolate liqueur,  
topped with fresh Disaronno Amaretto whipped cream

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

limited availability

- OLD FORESTER WHISKY ROW 30  
1870 Original Batch  
1897 Bottled in Bond  
1910 Old Fine Whisky  
1920 Prohibition Style
- JACK DANIEL'S 25  
Black Label  
Gentlemen Jack  
Single Barrel  
Sinatra
- 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

While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility and cross-contamination may occur. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity added to parties of 6 people or more.

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 FAVORITES

- \*AVOCADO & TUNA TARTARE 15

sweet chili soy, radishes, crispy wontons

APPETIZERS

- CRAB CAKES 24

stone ground mustard aioli
- CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP 17

giardiniera & lemon aioli
- SHORT RIB TACOS 13

cheddar, jalapeño, ancho-tomatillo salsa, fried onion
- OYSTERS ROCKEFELLER (6) 20

pernod, spinach, bacon, hollandaise
- BROILED OYSTERS (6) 18

pink peppercorns, oregano, salted butter
- HAND CUT PARMESAN TRUFFLE FRIES 12

truffle aioli
- \*CARPACCIO 16

beef tenderloin, truffle aioli, crispy capers, shaved jewel box tomatoes, bread crisp, extra virgin olive oil
- ESCARGOT EN CROUTE 15

garlic, shallot, gruyere, pastry
- TEMPURA FRIED SHRIMP 15

cocktail sauce
- PAN FRIED BEEF DUMPLINGS 18

ponzu, miso aioli, scallions

D/C FAVORITES

- HANGING BACON 16

Jones Farm cherrywood smoked bacon, maple glaze, black pepper

SOUP & SALAD

- FRENCH ONION SOUP 12

Carr Valley gruyere
- SPINACH & PEAR SALAD 15

radicchio, spiced cashews, blackberry, cashew dressing, goat cheese
- \*CLASSIC CAESAR 9/13

crisp romaine, garlic-parmesan dressing, boiled egg, anchovies, house croutons
- BLT WEDGE 13

Carr Valley blue cheese, red wine vinaigrette, crispy bacon, heirloom tomato, green onion, chopped egg, iceberg lettuce
- SIGNATURE HOUSE SALAD 10

spring mix, cucumber, red onion, cherry tomato, garlic croutons, choice of dressing

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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

\*RIBEYE (14 oz.) 54

\*PORTERHOUSE (24 oz.) 68

\*BONE-IN RIBEYE (20 oz.) 65

D/C FAVORITES

\*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 FAVORITES

\*CATTLEMAN’S BOARD 235

48 oz. tomahawk ribeye, shrimp scampi, mashed potatoes, bourbon mushrooms,  
grilled asparagus, truffle fries, serves 3-4

ENTRÉES

<div>PAN FRIED WALLEYE PICATTA 28</div> <div>parmesan crust, lemon caper butter sauce</div>	<div>*ALASKAN KING CRAB MP</div> <div>one pound, steamed with drawn butter</div>
<div>*QUICK SMOKED SUSTAINABLE SALMON 38</div> <div>pink peppercorn beurre blanc</div>	<div>*MISO GLAZED SEABASS 42</div> <div>pickled ginger</div>
<div>*TRUFFLE SCALLOPS 38</div> <div>truffle cream, pan seared scallops, roasted garlic potatoes, smoked paprika</div>	<div>*USDA PRIME D/C BURGER 25</div> <div>lettuce, heirloom tomato, aged cheddar, thick cut bacon, truffle aioli</div>
<div>ROSEMARY GARLIC HALF CHICKEN 33</div> <div>lemon caper-butter sauce</div>	<div>*PRIME RIB SANDWICH 21</div> <div>shaved prime rib, onions, provolone cheese, poblano peppers, horseradish cream, D/C bread, french onion jus</div>
<div>PISTACHIO PESTO LINGUINI 22</div> <div>asparagus, peas, cured tomato, lemon add shrimp sauté +16</div>	<div>CALABRIAN SHRIMP &amp; ANGEL HAIR 26</div> <div>garlic, calabrian chiles, white wine, lemon, colatura, parsley, butter</div>
<div>BROILED LOBSTER TAILS MP</div> <div>garlic citrus butter</div>	<div>*RESERVE DOUBLE PORK CHOP 31</div> <div>garlic mashed potato, whole grain mustard demi glace</div>

SIDES

served individual or family-style

<div>MEAT &amp; THREE 16</div> <div>a sampling of any three individual sides</div>	<div>HAND CUT PARMESAN TRUFFLE FRIES 12</div> <div>truffle aioli</div>
<div>BRUSSELS SPROUTS 7/11</div> <div>crispy with pancetta &amp; white balsamic aioli</div>	<div>BOURBON GLAZED MUSHROOMS 9/13</div>
<div>RUSSET BAKED POTATO 8</div> <div>butter, sour cream</div>	<div>CREAMED SPINACH 7/11</div>
<div>LOADED BAKED POTATO 13</div> <div>bacon, cheddar, sour cream, green onions</div>	<div>ASPARAGUS 10/14</div> <div>grilled or steamed, bearnaise sauce</div>
<div>HASH BROWNS 13</div> <div>add onions, bacon, blue or cheddar cheese</div>	<div>CREAMED CORN &amp; SHALLOTS 8/12</div>
<div>GARLIC MASHED POTATOES 6/10</div> <div>sweet cream butter</div>	<div>BROCCOLI 8/10</div> <div>served with cheddar cheese sauce or hollandaise</div>

D/C FAVORITES

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

SWEETS

<div>CHOCOLATE LAYER CAKE 12</div>	<div>KEY LIME PIE 12</div>
<div>BANANA PUDDING CHEESECAKE 12</div>	<div>ICE CREAM SUNDAE CART 20</div> <div>a table-side experience, chocolate, vanilla, strawberry ice cream with your choice of accompaniments: classic treats &amp; sweets, chocolate &amp; caramel sauce, fresh whipped cream</div>
<div>VANILLA CRÈME BRÛLÉE 10</div>	

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