

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 17

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

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

THE CLINT EASTWOOD 16

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

ROSEMARY LEMON DROP 15

Grey Goose Le Citroen vodka, Cointreau, rosemary, fresh lemon juice

PYRATE'S GOLD 16

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

RUBY RED ROSE 14

Deep Eddy Ruby Red vodka, rosemary, fresh lemon juice

MANGO DRAGON MOJITO MARTINI 15

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

ESPRESSO MARTINI 16

Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso

MARSHMALLOW MARTINI 15

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

HENNESSY APPLE NIP 15

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

HIBISCUS TINI 15

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

PASSIONATE AFFAIR 16

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

ESQUIRE 16

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 16

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

CLASSIC 16

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

RESERVE 17

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

WINE BY THE GLASS

ROSE & SPARKLING

LIGHT BODIED TO MEDIUM BODIED 5 oz. 8 oz. B

LA MARCA 12 48
Prosecco, Italy

RISATA D'ASTI 12 18 48
Sparkling Moscato, Italy

CAVES D'ESCLANS 'WHISPERING ANGEL' 12 18 48
Rosé, Cotes de Provence, France

WHITE

MEDIUM BODIED TO FULL BODIED 5 oz. 8 oz. B

CHATEAU ST. MICHELLE 12 18 48
Riesling, Columbia Valley, WA

MASO CANALI 12 18 48
Pinot Grigio, Italy

EMMOLO 13 20 52
Sauvignon Blanc, Napa Valley, CA

WHITEHAVEN 16 24 64
Sauvignon Blanc, Marlborough, New Zealand

CONUNDRUM 12 18 48
White Blend, Monterey, CA

MER SOLEIL 'SILVER' 12 18 48
Chardonnay, Monterey, CA

LAMBERT 1000 WORDS 15 23 60
Chardonnay, Barossa Valley, Australia

SONOMA CUTRER 16 24 64
Chardonnay, Sonoma, CA

RED

LIGHT BODIED TO MEDIUM BODIED 5 oz. 8 oz. B

SEA SUN 13 20 52
Pinot Noir, CA

BELLE GLOS CLARK & TELEPHONE 18 27 72
Pinot Noir, Santa Maria Valley, CA

DECOY 12 18 48
Merlot, Sonoma County, CA

CONUNDRUM 12 18 48
Red Blend, CA

MEDIUM BODIED TO FULL BODIED 5 oz. 8 oz. B

BONANZA 12 18 48
Cabernet Sauvignon, Napa Valley, CA

LOUIS M. MARTINI 15 23 60
Cabernet Sauvignon, Sonoma, CA

QUILT 20 30 80
Cabernet Sauvignon, Napa Valley, CA

CAYMUS 37 55 175
Cabernet Sauvignon, Napa Valley, CA

LAMBERT FIRST CHAPTER 16 24 64
Shiraz, Barossa Valley, Australia

BOTTLED BEER

BELLS OBERON 9 **MICHELOB ULTRA** 8

BLUE MOON 9 **MILLER LITE** 8

BUD LIGHT 8 **MODELO** 9

BUDWEISER 8 **NEW BELGIUM FAT TIRE** 9

BUSCH LIGHT 8 **NEW GLARUS SPOTTED COW** 9

COORS LIGHT 8 **SAM ADAMS BOSTON LAGER** 9

CORONA 9 **SAM ADAMS SEASONAL** 9

GUINNESS 9 **STELLA ARTOIS** 9

HEINEKEN 9 **LAGUNITAS HAZY WONDER** 9

LAGUNITAS HAZY WONDER 9 **STELLA ARTOIS** 9

NON-ALCOHOLIC

ATHLETIC BREWING RUN WILD IPA 6

ATHLETIC BREWING UPSIDE DAWN 6

SAM ADAMS JUST THE HAZE IPA 6

SELTZERS & SUCH

ANGRY ORCHARD 9

TWISTED TEA 9

WHITECLAW Black Cherry or Mango 9

TRULY Strawberry Lemonade or Fruit Punch (Ask your Server for availability) 9

HIGH NOON Peach or Pineapple 10

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
gardeniera & 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

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

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.

D/C FAVORITES

WAGNER FAMILY OF WINES FLIGHT 40
Caymus Cabernet Sauvignon, Sea Sun Pinot Noir, Conundrum Red Blend,
 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

ROASTED PRIME RIB

sea salt crusted, garlic jus, horseradish cream, daily with Gruyere 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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DISTINGUISHED RESTAURANTS
OF NORTH AMERICA

We are cashless. We accept Visa, Mastercard, Discover, American Express, Apple Pay, and Google Pay.

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