

DOUBLE CUT®

HANDCRAFTED COCKTAILS

D/C FAVORITE

CHERRY SMOKED OLD FASHIONED 25

Bulleit bourbon, house-made smoked, vanilla bean demerara syrup, Pooter smoky sea salt bitters, bourbon soaked Luxardo cherries, D/C logoed ice cube, served tableside in our glass box smoker.

CHARRED GRAPEFRUIT SMASH 16

Bulleit rye, charred pink grapefruit, fresh lemon juice, basil, mint, Angostura bitters & cane syrup

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

RASPBERRY WISP 16

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

ESQUIRE 18

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

PERFECT MARGARITA 19

Patron Anejo tequila, Cointreau, Grand Marnier, fresh lime juice & cane sugar

THE CLINT EASTWOOD 16

Knob Creek bourbon, sweet vermouth, Bittercube Orange bitters, house-made brandied cherries

PYRATT'S GOLD 16

SelvaRey White rum, apricot, brown sugar, fresh lemon juice & gold flakes

ROSEMARY LEMON DROP 16

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

PASSIONATE AFFAIR 14

Ketel One Citroen vodka, Peach schnapps, pineapple & cranberry juices, simple syrup, with a sugared rim

ESPRESSO MARTINI 16

Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso
House-made Disaronno Amaretto whipped cream available upon request

MODERN MANHATTANS

D/C CLASSIC 16

Bulleit bourbon, Carpano Antica sweet vermouth, Angostura bitters, Luxardo cherries

RESERVE 16

Woodford Reserve bourbon, Carpano Antica sweet vermouth, Woodford Aromatic bitters, Luxardo cherries

BLACKBERRY 14

Jim Beam Red Stag bourbon, Grand Marnier, muddled blackberries & Angostura Orange bitters

WINE BY THE GLASS

RED	5 oz.	8 oz.	B	WHITE	5 oz.	8 oz.	B
SEA SUN BY WAGNER FAMILY <i>Pinot Noir, Fairfield</i>	13	20	52	LA MARCA <i>Prosecco, Italy</i>	15		48
BELLE GLOS 'CLARK & TELEPHONE' <i>Pinot Noir, California</i>	18	27	72	MIA DOLCE <i>Moscato, Italy</i>	12	18	48
BODEGA NORTON RESERVA <i>Malbec, Argentina</i>	12	18	48	CAVES D'ESCLANS 'WHISPERING ANGEL' <i>Rosé, France</i>	16	24	64
DECOY BY DUCKHORN <i>Merlot, California</i>	12	18	48	CHATEAU ST. MICHELLE <i>Riesling, Columbia Valley</i>	12	18	48
CONUNDRUM <i>Red Blend, California</i>	14	21	56	CONUNDRUM <i>White Blend, California</i>	14	21	56
THE PRISONER 'UNSHACKLED' <i>Red Blend, Napa Valley</i>	28	42	112	EMMOLO <i>Sauvignon Blanc, California</i>	12	18	48
BONANZA <i>Cabernet, Rutherford</i>	12	18	48	WHITEHAVEN <i>Sauvignon Blanc, New Zealand</i>	16	24	64
LOUIS M. MARTINI SONOMA <i>Cabernet Sauvignon, California</i>	18	27	72	MASO CANALI <i>Pinot Grigio, France</i>	14	21	56
CAYMUS <i>Cabernet Sauvignon, Napa Valley</i>	43	65	215	MURPHY GOODE <i>Chardonnay, California</i>	12	18	48
FIRST CHAPTER <i>Shiraz, Australia</i>	16	23	64	THOUSAND WORDS <i>Chardonnay, Australia</i>	15	23	60
FEATURE POUR FROM DOUBLE CUT'S WINE CELLAR				SONOMA CUTRER SONOMA <i>Chardonnay, California</i>	16	24	64

BEER

BOTTLED

BUD LIGHT	8	HEINEKEN	9
BUDWEISER	8	MICHELOB ULTRA	8
COORS LIGHT	8	MILLER LITE	8
CORONA	9	PERONI	9
CORONA LIGHT	9	YUENGLING	8
GUINNESS	9		

ON TAP

BARLEY WHEAT ALE	9	SAM ADAM'S SEASONAL	8
BLUE MOON BELGIAN WHITE	9	SHAWNEE SESSIONS IPA	9
GUINNESS	9	STELLA ARTOIS	9
LAGUNITAS IPA	10	VOODOO RANGER	11
MILLER LITE	8	YUENGLING	8

CHILLED SEAFOOD

- JUMBO SHRIMP COCKTAIL (4) 17
- *OYSTERS ON THE HALF SHELL 19/38
served with mignonette, horseradish, cocktail sauce, fresh lemon

D/C FAVORITE

- *CHILLED SHELLFISH PLATTER 145
Oysters, jumbo shrimp, lobster, jumbo lump crab, served with mignonette, horseradish, cocktail sauce, soy sauce, fresh lemon

STARTERS

- CRAB CAKES 24
jumbo lump crab, stone ground mustard aiol
- JUMBO DAY BOAT SCALLOPS BENEDICT 16
maple-pepper bacon, brioche, hollandaise
- *TUNA TARTARE 18
with avocado, radish, sweet chili-soy vinaigrette & crispy wonton chips
- BLACK PEPPER CALAMARI 18
crispy calamari & rock shrimp with lemon aioli, giardiniera
- BEEF SHORT RIB TACOS 16
cheddar, jalapeño & ancho-tomatillo salsa, fried onion
- HAND CUT PARMESAN TRUFFLE FRIES 12
with truffle aioli

D/C FAVORITE

- HANGING BACON 19
maple glaze, cracked black pepper

SOUPS & SALADS

- LOBSTER BISQUE bowl 16 cup 12
lobster bouillon, cream sherry, & pastry crouton
- BLT WEDGE 15
blue cheese, ripe tomato, chopped egg, green onion & applewood smoked bacon
- FRENCH ONION SOUP 15
gruyere cheese
- *CAESAR 15
romaine hearts with Caesar dressing, shaved parmesan, anchovies, soft boiled egg & garlic croutons

D/C FAVORITE

- TOMATO & MOZZARELLA 15
heirloom tomato, white onion, fresh mozzarella, & basil pesto with extra virgin olive oil

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D/C FAVORITES

WAGNER FAMILY OF WINES FLIGHT 35
*Caymus Cabernet Sauvignon, Sea Sun Pinot Noir,
 Conundrum Red Blend, 3 ounce pour of each*

1200° BROILED STEAKS

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

- *NEW YORK STRIP (14oz) 54
- *PORTERHOUSE (24oz) 68
- *CENTER CUT RIBEYE (14oz) 58
- *BONE-IN RIBEYE (20oz) 72

FILET MIGNON (8oz)

*SIMPLY GRILLED 56
Special Filet Options

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| <p>JUMBO LUMP CRAB OSCAR +25
 <i>broiled asparagus, bearnaise</i></p> <p>CAJUN STYLE +8
 <i>spiced steak, Cajun butter cream, Cipollini onion, tomato</i></p> <p>SCAMPI BACON BLUE +20
 <i>shrimp scampi, peppered bacon, gorgonzola melt</i></p> | <p>PARMESAN GARLIC +8
 <i>panko crumb, butter, herb</i></p> <p>MUSHROOM CRUSTED +8
 <i>bordelaise sauce</i></p> |
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D/C FAVORITE

*THE DC TOMAHAWK CHOP 168
48 ounce bone-in ribeye for 2

D/C ROASTED PRIME RIB

sea salt crusted, garlic jus, horseradish cream
 *Saturday only, served while it lasts

- 12 OUNCE 48
- 16 OUNCE 58
- 20 OUNCE 68

D/C FAVORITE

*CATTLEMAN'S BOARD 245
48oz Tomahawk Ribeye, shrimp scampi, mashed potatoes, bourbon mushrooms, grilled asparagus, truffle fries, serves 3-4

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| <p>ENHANCEMENTS</p> <ul style="list-style-type: none"> *crab "oscar" 25 lobster tail MP blue cheese 3 jumbo shrimp scampi 12 *over easy fried egg 3 | <p>SAUCES 4</p> <ul style="list-style-type: none"> <i>bourbon green peppercorn</i> <i>madeira mushroom</i> <i>Bearnaise</i> *hollandaise <i>horseradish cream</i> | <p>SAUCE TRIO 9</p> <ul style="list-style-type: none"> <i>a sampling of three sauces</i> |
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ENTRÉES

- RACK OF LAMB 56
lingonberry dijon butter demi
- LOBSTER TAILS MP
broiled or steamed
- ALASKAN KING CRAB MP
steamed with drawn butter & lemon
- CRAB-STUFFED JUMBO SHRIMP SCAMPI 42
five jumbo shrimp with crab stuffing, topped with scampi sauce
- JUMBO DAY BOAT SCALLOPS 42
pan butter seared, bacon hollandaise
- *AHI TUNA STEAK 35
seared rare with nori, ponzu & wasabi
- *MISO GLAZED SEABASS 42
pickled ginger
- *ROSEMARY GARLIC CHICKEN 34
lemon caper beurre blanc
- PISTACHIO PESTO LINGUINI 23 V
*asparagus, peas, cured tomato, lemon
add shrimp saute +16*

D/C FAVORITES

- *QUICK SMOKED SALMON STEAK 38
pink peppercorn beurre blanc & smoke

SIDES

served individual or family-style

- BAKED POTATO 10
loaded how you like 12
- STEAMED BROCCOLI 8/12
cheddar or hollandaise
- GARLIC MASHED POTATOES 8/12
with olive oil & roasted garlic
- CREAMED CORN 8/12
- CRISPY BRUSSELS SPROUTS 8/12
*sweet butter, himalayan sea salt
add bacon +3
or add blue cheese +3*
- MEAT & THREE 18
*pick any 3 sides, excluding lobster mac 'n cheese,
hash browns & truffle fries*
- HAND CUT PARMESAN TRUFFLE FRIES 12
truffle aioli
- CREAMED SPINACH 8/12
with manchego cheese
- JUMBO ASPARAGUS 8/12
broiled or steamed, with hollandaise
- HASH BROWNS 14
add onions, bacon, bleu or cheddar cheese +3
- BOURBON GLAZED MUSHROOMS 8/12

D/C FAVORITE

- LOBSTER MAC 'N CHEESE 26

SWEETS

- CHOCOLATE LAVA CAKE 13
with vanilla ice cream
- CHEESECAKE 13
New York style with strawberries
- ICE CREAM SUNDAE CART 22
*a table-side experience, chocolate, vanilla, strawberry ice cream
with your choice of accompaniments: classic treats & sweets,
chocolate & caramel sauce, fresh whipped cream*
- CRÈME BRÛLÉE 13
rich cream custard

D/C FAVORITE

- D/C KEY LIME PIE 13
black raspberry sauce

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