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DOUBLE
CUT®

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APPETIZERS

- TATAKI 20

seasoned pan seared tuna steak, micro mizuna, perfect citrus
- CHILI HAMA 24

yellowtail, supreme orange, tobiko, chili
- CUCUMBER SEAWEED SALAD 10

cucumber, seaweed salad, house ponzu

SIGNATURE SUSHI ROLLS

- *D/C 26

shrimp tempura, asparagus, avocado, filet mignon, eel sauce, spicy mayo, crunchy tempura
- *VOLCANO 25

shrimp tempura, spicy crab, scallop lava
- *GODFATHER 25

poached lobster, pickled daikon radish, avocado, tuna, yellowtail, saffron aioli, tobiko, chives
- *RAINBOW 22

blue crab, cucumber, avocado, tuna, salmon, yellow tail
- INFERNO CRUNCH 23

deep fried, spicy tuna, cream cheese, shrimp, sweet eel BBQ sauce, spicy mayo
- *TOASTED TUNA 22

cream cheese, avocado, crab, brûléed spicy tuna, fried sweet potato, spicy mayo, eel sauce, chives
- SWEET POTATO 15

potato tempura, eel sauce, spicy mayo, crispy sweet potato

CLASSIC SUSHI ROLLS

- *CALIFORNIA 17

blue crab, avocado, cucumber
- *TUNA AVOCADO 13

fresh tuna, avocado
- *SPICY TUNA 16

fresh tuna, house spicy sauce, cucumber
- *TOASTED SALMON AVOCADO 13

Scottish salmon, avocado, crunchy tempura

SUSHI BOWL

- POKE BOWL 28

tuna, salmon, yellowtail, wakame seaweed, avocado, cucumber, microgreens, spicy miso aioli, rice

D/C SUSHI PLATTER 65

- *SEAFOOD POKE WITH CRISPY RICE

tuna, salmon, yellowtail, seaweed salad, house poke sauce, crispy rice
- *CALIFORNIA ROLL WITH ROCK SHRIMP TEMPURA

blue crab, avocado, cucumber, topped with rock shrimp, creamy miso sauce
- *SPICY TUNA & EEL

eel, cucumber, pickled radish, spicy tuna, avocado, spicy eel sauce

D/C GRAND SUSHI PLATTER 120

- *POPCORN SHRIMP

fried rock shrimp, tabasco mayo
- *SPICY TUNA WITH CRISPY RICE

crispy rice, spicy tuna, jalapeño, sweet soy
- *SUMMERSET ROLL

soy paper, salmon, cream cheese, tempura
- *SALMON SPECIAL ROLL

shrimp tempura, seared salmon, soy citrus
- *FILET & ASPARAGUS ROLL

seared tenderloin, tempura asparagus, eel sauce, spicy mayo, crispy shallots



NEW TO SUSHI?

Scan the QR code for image guide of our sushi

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 10
sweet cream butter, radish, chives, mushroom duxelle

HONEYCOMB & ALMOND 10
sweet cream & brown butter blend, marcona almonds,
cracked black pepper, sea salt

CHILLED SEAFOOD

JUMBO SHRIMP COCKTAIL (4) 18

*OYSTERS ON THE HALF SHELL 24 / 48
citrus chile vinaigrette, housemade cocktail sauce

D/C FAVORITES

*TUNA TARTARE 22

avocado, radish, sweet chili-soy vinaigrette, crispy wonton chips

APPETIZERS

CRAB CAKES 25
jumbo lump crab, stone ground mustard aiol

TEMPURA FRIED SHRIMP 16
cocktail sauce

BROILED OYSTERS (6) 24
pink peppercorns, oregano, salted butter

ESCARGOT EN CROUTE 18
garlic, shallot, gruyere, pastry

BLACK PEPPER CALAMARI 19
crispy calamari, rock shrimp, lemon aioli, giardiniera

BEEF SHORT RIB TACOS 18
cheddar, jalapeño & ancho-tomatillo salsa, fried onion

HAND-CUT PARMESAN TRUFFLE FRIES 13
truffle aioli

*CARPACCIO 18
beef tenderloin, truffle aioli, crispy capers,
heirloom cherry tomato, toasted garlic croustini,
extra virgin olive oil

OYSTERS ROCKEFELLER 24
spinach, Jones Dairy Farm bacon,
garlic butter, parmesan

D/C FAVORITES

HANGING BACON 19

maple glaze, black pepper

SOUP & SALAD

BLT WEDGE 16
blue cheese, red wine vinaigrette, crispy bacon, heirloom tomato,
green onion, chopped egg, iceberg lettuce

SIGNATURE HOUSE SALAD 13
spring mix, cucumber, red onion, cherry tomato, garlic croutons

*CAESAR SALAD 15
romaine hearts, Caesar dressing, shaved parmesan, anchovies,
soft boiled egg, garlic croutons

CITRUS SALAD 14
arugula, frisee , yuzu honey, truffle ricotta, lemon oil, almonds,
crushed sesame seeds

FRENCH ONION SOUP 15
gruyere cheese

MUSHROOM EN CROUTE 18
cremini, morrel, porcini, double cream, puff pastry, thyme

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FILET MIGNON (8 oz.)

*SIMPLY GRILLED 63

Special Filet Options

JUMBO LUMP CRAB OSCAR +25
broiled asparagus, bearnaise

CAJUN STYLE +8
spiced steak, Cajun butter cream

BLACKENED +5

BLUE CHEESE +8

PARMESAN GARLIC +8
panko crumb, butter, herb

MUSHROOM CRUSTED +8
bordelaise sauce

1200° BROILED STEAKS

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

- *NEW YORK STRIP (14 oz.) 60

*CENTER-CUT RIBEYE (14 oz.) 60
- *PORTERHOUSE (24 oz.) 72

*BONE-IN RIBEYE (20 oz.) 74

D/C FAVORITES

*BONE-IN TOMAHAWK (48 oz.) 210
three sides, serves 2

ENHANCEMENTS

8 oz. Broiled Lobster Tail MP

Shrimp Scampi 15

Oscar Style 25

Caramelized Onions 8

Blue Cheese 8

SAUCES 5

Bourbon Green Peppercorn

Madeira Mushroom

Chimichurri

Bearnaise

Hollandaise

Horseradish Cream

D/C ROASTED PRIME RIB

sea salt crusted, garlic jus, horseradish cream
limited availability, Saturdays only

12 oz. 49

16 oz. 59

20 oz. 69

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ENTRÉES

- RACK OF LAMB 56

lingonberry dijon butter demi

LOBSTER TAILS MP

broiled or steamed

CRAB-STUFFED JUMBO SHRIMP SCAMPI 45

five jumbo shrimp with crab stuffing, topped with scampi sauce

TRUFFLE SCALLOPS 48

truffle cream, pan-seared scallops,
roasted garlic potatoes, smoked paprika

*MISO GLAZED CHILEAN SEABASS 48

pickled ginger

*ROSEMARY GARLIC CHICKEN 34

lemon caper beurre blanc
- PISTACHIO LINGUINE V 24

asparagus, peas, cured tomato, lemon
add shrimp saute +16

*PRIME D/C BURGER 29

butter lettuce, heirloom tomato, aged cheddar, thick-cut bacon,
accompanied with fresh-cut fries & a pickle spear

PREMIUM RESERVE DOUBLE PORK CHOP 41

roasted garlic potatoes, whole grain mustard demi glace

PRIME RIB SANDWICH 29

shaved prime rib, onions, gruyere cheese, poblano peppers,
horseradish cream, D/C bread, french onion jus,
accompanied with fresh-cut fries

D/C FAVORITES

*QUICK SMOKED SALMON STEAK 49
pink peppercorn beurre blanc & smoke

SIDES

served individual or family-style

- BAKED POTATO 10

loaded how you like +4

STEAMED BROCCOLI 8 / 12

cheddar or hollandaise

GARLIC MASHED POTATOES 9 / 13

Idaho potatoes, sweet cream butter

CREAMED CORN 9 / 13

CRISPY BRUSSELS SPROUTS 9 / 13

white balsamic aioli, Himalayan sea salt
add bacon or blue cheese +3
- HAND-CUT PARMESAN TRUFFLE FRIES 13

truffle aioli

CREAMED SPINACH 9 / 13

manchego cheese

JUMBO ASPARAGUS 9 / 13

broiled or steamed with Bearnaise

HASH BROWNS 15

add onions, bacon, blue or cheddar cheese +3

BOURBON GLAZED MUSHROOMS 9 / 13

D/C FAVORITES

LOBSTER MAC 'N CHEESE MP
lobster cognac cream, tarragon, cheddar, butter croutons, chives

SWEETS

- 7 LAYER CHOCOLATE CAKE 15

milk chocolate ganache

NEW YORK CHEESECAKE 14

strawberries

CRÈME BRÛLÉE 15

rich cream custard
- KEY LIME 15

graham cracker crust, whipped vanilla bean meringue

ICE CREAM SUNDAE CART 10 PER PERSON

a table-side experience, chocolate, vanilla, strawberry ice cream
with your choice of accompaniments: chocolate & caramel sauce,
fresh whipped cream

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