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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 25

shrimp tempura, asparagus, avocado, filet mignon, eel sauce, spicy mayo, crunchy tempura
- \*VOLCANO 24

shrimp tempura, spicy crab, scallop lava
- \*GODFATHER 24

poached lobster, pickled daikon radish, avocado, tuna, yellowtail, saffron aioli, tobiko, chives
- \*RAINBOW 20

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 20

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, and spicy miso aioli over rice

D/C SUSHI PLATTER 65

- \*SEAFOOD POKE WITH CRISPY RICE

tuna, salmon, yellowtail, seaweed salad, house poke sauce, crispy rice
- \*ROCK SHRIMP TEMPURA ON CAL

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

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BUTTER BOARDS

- TRUFFLE & CRISPY SHALLOT 9

sweet cream butter, radish, chives, mushroom duxelle
- HONEYCOMB & ALMOND 9

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

CHILLED SEAFOOD

- JUMBO SHRIMP COCKTAIL (4) 17
- \*OYSTERS ON THE HALF SHELL 21/42

citrus chile vinaigrette, housemade cocktail sauce

D/C FAVORITES

- \*TUNA TARTARE 18

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

APPETIZERS

- CRAB CAKES 25

jumbo lump crab, stone ground mustard aiol
- TEMPURA FRIED SHRIMP 15

cocktail sauce
- BROILED OYSTERS (6) 24

pink peppercorns, oregano, salted butter
- ESCARGOT EN CROUTE 16

garlic, shallot, gruyere, pastry
- BLACK PEPPER CALAMARI 19

crispy calamari, rock shrimp, lemon aioli, giardiniera
- BEEF SHORT RIB TACOS 16

cheddar, jalapeño & ancho-tomatillo salsa, fried onion
- HAND-CUT PARMESAN TRUFFLE FRIES 12

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 12

spring mix, cucumber, red onion, cherry tomato, garlic croutons
- \*CAESAR SALAD 15

romaine hearts, Caesar dressing, shaved parmesan, anchovies, soft boiled egg, garlic croutons
- TOMATO SALAD 18

heirloom tomato, fresh mozzarella, blue cheese crumbles, basil pesto, arugula
- 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 +4

- BLUE CHEESE +4
- 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.) 59
- \*PORTERHOUSE (24 oz.) 72
- \*CENTER-CUT RIBEYE (14 oz.) 59
- \*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
- 1 /2 lb. Crab Legs MP
- Shrimp Scampi 12
- Oscar Style 25
- Caramelized Onions 4
- Blue Cheese 4
- Bourbon Mushrooms 5

SAUCES 4

- 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

<div>RACK OF LAMB 56</div> <div>lingonberry dijon butter demi</div>	<div>*ROSEMARY GARLIC CHICKEN 34</div> <div>lemon caper beurre blanc</div>
<div>LOBSTER TAILS MP</div> <div>broiled or steamed</div>	<div>PISTACHIO PESTO LINGUINI 23 V</div> <div>asparagus, peas, cured tomato, lemon</div> <div>add shrimp saute +16</div>
<div>CRAB-STUFFED JUMBO SHRIMP SCAMPI 44</div> <div>five jumbo shrimp with crab stuffing, topped with scampi sauce</div>	<div>*PRIME D/C BURGER 28</div> <div>butter lettuce, heirloom tomato, aged cheddar, thick-cut bacon,</div> <div>accompanied with fresh-cut fries &amp; a pickle spear</div>
<div>TRUFFLE SCALLOPS 48</div> <div>truffle cream, pan-seared scallops,</div> <div>roasted garlic potatoes, smoked paprika</div>	<div>PREMIUM RESERVE DOUBLE PORK CHOP 48</div> <div>roasted garlic potatoes, whole grain mustard demi glace</div>
<div>ALASKAN KING CRAB MP</div> <div>one pound, steamed with drawn butter</div>	<div>PRIME RIB SANDWICH 28</div> <div>shaved prime rib, onions, gruyere cheese, poblano peppers,</div> <div>horseradish cream, D/C bread, french onion jus,</div> <div>accompanied with fresh-cut fries</div>
<div>*MISO GLAZED CHILEAN SEABASS 48</div> <div>pickled ginger</div>	
<div>D/C FAVORITES</div> <div><div>*QUICK SMOKED SALMON STEAK 48</div><div>pink peppercorn beurre blanc &amp; smoke</div></div>	

SIDES

served individual or family-style

<div>BAKED POTATO 10</div> <div>loaded how you like +3</div>	<div>HAND-CUT PARMESAN TRUFFLE FRIES 12</div> <div>truffle aioli</div>
<div>STEAMED BROCCOLI 8/12</div> <div>cheddar or hollandaise</div>	<div>CREAMED SPINACH 8/12</div> <div>manchego cheese</div>
<div>GARLIC MASHED POTATOES 8/12</div> <div>Idaho potatoes, sweet cream butter</div>	<div>JUMBO ASPARAGUS 8/12</div> <div>broiled or steamed with Bearnaise</div>
<div>CREAMED CORN 8/12</div>	<div>HASH BROWNS 15</div> <div>add onions, bacon, blue or cheddar cheese +3</div>
<div>CRISPY BRUSSELS SPROUTS 8/12</div> <div>white balsamic aioli, Himalayan sea salt</div> <div>add bacon or blue cheese +3</div>	<div>BOURBON GLAZED MUSHROOMS 8/12</div>

D/C FAVORITES

LOBSTER MAC ‘N CHEESE MP

lobster cognac cream, tarragon, cheddar, butter croutons, chives

SWEETS

<div>7 LAYER CHOCOLATE CAKE 14</div> <div>milk chocolate ganache</div>	<div>KEY LIME 14</div> <div>graham cracker crust, whipped vanilla bean meringue</div>
<div>NEW YORK CHEESECAKE 14</div> <div>strawberries</div>	<div>ICE CREAM SUNDAE CART 9 PER PERSON</div> <div>a table-side experience, chocolate, vanilla, strawberry ice cream</div> <div>with your choice of accompaniments: chocolate &amp; caramel sauce,</div> <div>fresh whipped cream</div>
<div>CRÈME BRÛLÉE 14</div> <div>rich cream custard</div>	

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