

# DOUBLE CUT<sup>®</sup>

STEAK HOUSE

## New Year's Prix Fixe

**150 PER PERSON**

choice of one appetizer, one soup or salad, one entrée, & one dessert  
includes champagne welcome

### APPETIZER

**CRAB-STUFFED JUMBO SHRIMP SCAMPI**

*lumb crabmeat, garlic-lemon butter*

**MAPLE & BLACK PEPPER CLASSIC SHRIMP COCKTAIL**

*housemade cocktail sauce, horseradish, fresh lemon*

**GLAZED BACON RASHER**

*served with toasted herb crostinis*

**PINK LADY SUSHI ROLL**

*shrimp tempura, spicy tuna, passion fruit jelly*

**GODFATHER SUSHI ROLL**

*poached lobster, pickled daikon radish, avocado, tuna, yellowtail, saffron aioli*

### SOUP OR SALAD

**MUSHROOM EN CROUTE**

*cremini, morel, double cream, puff pastry, thyme*

**SPICED POACHED PEAR  
& GOAT CHEESE**

*candied walnuts, frisee, champagne vinaigrette*

**STEAK HOUSE CAESAR**

*crisp romaine, garlic-parmesan dressing, soft boiled egg, anchovies, house croutons*

**SIGNATURE HOUSE SALAD**

*spring mix, cucumber, red onion, cherry tomato, garlic croutons*

### ENTRÉE

*all premium cut steaks served with butter whipped Yukon potatoes, grilled jumbo asparagus, & red wine demi glace*

**8 oz. FILET MIGNON**

*garlic mashed potatoes, grilled asparagus*

**14 oz. NEW YORK STRIP STEAK**

*garlic mashed potatoes, grilled asparagus*

**SEARED SCOTTISH SALMON**

*lyonnaise potatoes, grilled asparagus, creole cream sauce*

**PREMIUM RESERVE PORK CHOP**

*bourbon mashed sweet potatoes, baby turnips, whole grain mustard demi glace*

**AGED MANCHEGO & WILD MUSHROOM  
TAGLIATELLE PASTA**

*English peas, blistered cherry tomatoes, shaved winter truffle*

**PAN SEARED SEA SCALLOPS**

*celeriac puree, Granny Smith apple, micro arugula, crispy bacon lardon*

**HERB ROASTED HALF CHICKEN**

*winter squash, fingerling potato, roasted chicken au jus*

### ENHANCEMENTS

**D/C TOMAHAWK CHOP +120**  
*48 oz. bone-in ribeye*

**8 oz. MAINE LOBSTER TAIL +56**

**"OSCAR STYLE" +25**

**SAUCES +3**

*mushroom madeira, bearnaise, bordelaise, peppercorn, or horseradish cream*

### DESSERT

**VANILLA HONEY RICOTTA CHEESECAKE**  
*caramelized pistachio crust, spiced caramel sauce, candied pistachios*

**MILK CHOCOLATE & PERSIMMON  
TRUFFLE TORTE GF**  
*spiced caramel sauce, gold leaf*

# DOUBLE CUT®

STEAK HOUSE

## HANDCRAFTED COCKTAILS

### CHERRY SMOKED OLD FASHIONED 25

Bulleit bourbon, housemade smoked vanilla bean demerara syrup, Pooter smoky sea salt bitters, bourbon soaked Luxardo cherries

### 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 17

Grey Goose vodka, olive brine, hand-stuffed blue cheese olives

### RASPBERRY WISP 17

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 21

PATRÓN Anejo tequila, Cointreau, Grand Marnier, fresh lime juice, cane sugar

### THE CLINT EASTWOOD 18

Knob Creek, sweet vermouth, Bittercube Orange Bitters, housemade brandied cherries

### PYRATT'S GOLD 17

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

### ROSEMARY LEMON DROP 16

Ketel One Citroen, Cointreau, rosemary, fresh lemon juice

### PASSIONATE AFFAIR 17

Ketel One Citroen vodka, Peach Schnapps, pineapple & cranberry juice, simple syrup, sugared rim

### ESPRESSO MARTINI 17

Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso

### COTTON CANDY COCKTAIL 17

Effen Black Cherry vodka, St. Germain Elderflower liqueur, fresh squeezed lemon juice cane sugar, cotton candy

## WINE BY THE GLASS

### RED 5 oz. / 8 oz.

CHAPPELLET 28 / 42  
Red Blend, Napa Valley

CAMBRIA 18 / 27  
Pinot Noir, California

FAUST 43 / 65  
Cabernet, Napa Valley

TORBECK 12 / 18  
Shiraz, California

DONA PAULA 14 / 21  
Malbec California

### WHITE 5 oz. / 8 oz.

CHATEAU ST MICHELLE 12 / 18  
Riesling, Columbia Valley

MASO CANALI 14 / 21  
Pinot Grigio, France

BARON HERZOG 16/24  
Chardonnay, California

EMMOLO 18 / 27  
Sauvignon Blanc, Napa Valley

CHATEAU SOVERIAN 12 / 18  
Chardonnay, California

### SPARKLING

CHANDON BRUT 16  
California

SCHRAMSBERG 21  
Blanc de Blancs

LAMARCA 15  
Italy

PERRIER-JOUET 26  
Grand Brut, France

RISATA MOSCATO D'ASTI 12