



SIGNATURE SUSHI ROLLS

*VOLCANO 24

shrimp tempura, spicy crab, scallop lava

*TOASTED TUNA 22

cream cheese, avocado, crab, brûléed spicy tuna, fried sweet potato, spicy mayo, eel sauce, chives

D/C 25

shrimp tempura, asparagus, avocado, filet mignon, eel sauce, spicy mayo, crunchy tempura

*GODFATHER 24

poached lobster, pickled daikon radish, avocado, tuna, yellowtail, saffron aioli, tobiko, chives

*INFERNO CRUNCH 23

deep fried, spicy tuna, cream cheese, shrimp, sweet eel sauce, spicy mayo

*RAINBOW 22

crab, avocado, cucumber, tuna, salmon, yellow tail, shrimp and tobiko

CLASSIC SUSHI ROLLS

*CALIFORNIA 19

blue crab, avocado, cucumber

*SPICY TUNA 18

fresh tuna, house spicy sauce, cucumber

*TUNA AVOCADO 17

fresh tuna, avocado

*TOASTED SALMON AVOCADO 17

toasted salmon, avocado, crunchy tempura

SUSHI BOWL

*POKE BOWL 28

assorted fish, wakame seaweed, avocado, cucumber, micro greens, spicy miso aioli. over rice

D/C SUSHI PLATTER 60

*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, rock shrimp tempura, creamy miso sauce

*SPICY TUNA & EEL

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

D/C GRAND SUSHI PLATTER 130

*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.

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

TX121625



BUTTER BOARDS

HONEYCOMB & ALMOND 9

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

MUSHROOM INFUSED BUTTER BOARD 9

mushroom & truffle infused butter, mixed herbs, crispy shallots, shaved radish

CHILLED SEAFOOD

CITRUS POACHED JUMBO SHRIMP 18

small dollop of horseradish on housemade cocktail sauce

*OYSTERS ON THE HALF SHELL 24 / 48

citrus chile vinaigrette, horseradish on housemade cocktail sauce

D/C FAVORITES

*AVOCADO & TUNA TARTARE 21

sweet chili soy, radishes, crispy wontons

APPETIZERS

TEMPURA SHRIMP 15

housemade cocktail sauce

ESCARCOT EN CROUTE 16

garlic, shallot, gruyère, pastry

JUMBO LUMP CRAB CAKES 28

stone ground mustard aioli

OYSTERS ROCKEFELLER (6) 25

spinach, Jones Dairy Farm bacon, garlic butter, parmesan

*BEEF TENDERLOIN CARPACCIO 17

truffle aioli, crispy capers, shaved jewel box tomatoes, bread crisp, extra virgin olive oil

NASHVILLE HOT TEXAS QUAIL 18

pickled slaw, green tomato, orange blossom honey, buttercrust bread

CRISPY BLACK PEPPER CALAMARI

& ROCK SHRIMP 19

giardiniera & lemon aioli

SHORT RIB TACOS 16

cheddar, jalapeño, ancho-tomatillo salsa, fried onion

HAND-CUT PARMESAN TRUFFLE FRIES 14

truffle aioli

CHARRED SHISHITO PEPPER 11

shaved bonito, espelette aioli

D/C FAVORITES

HANGING BACON 21

maple glaze, cracked tellicherry pepper, housemade corn bread

SOUP & SALAD

BLT WEDGE 16

crisp iceberg lettuce, bacon, heirloom tomatoes, chopped egg, blue cheese, green onion, red wine vinaigrette

D/C HOUSE SIDE SALAD 11

iceberg, spinach, radicchio, cucumber, tomato, red onion, croutons, choice of balsamic vinaigrette, Italian dressing, blue cheese, ranch, or French dressing

*CLASSIC CAESAR SALAD 15

crisp romaine, garlic-parmesan dressing, house croutons, soft boiled egg, anchovy fillet

FRENCH ONION SOUP 14

gruyere, crostini

HERITAGE TOMATO SALAD 16

farm fresh tomatoes, mozzarella, dill blooms, basil, chardonnay vinegar, extra virgin olive oil

MUSHROOM EN CROUTE 14

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

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.



CHEF'S SPECIAL SELECTION

*BUTCHER'S CUT MP

FILET MIGNON (8 oz.)

*SIMPLY GRILLED 60

Special Filet Options

*PARMESAN GARLIC 4
panko crumb, butter, herbs

*BLUE CHEESE CRUST 4
port wine pear, herbs, panko crumb

*CENTRAL TEXAS MUSHROOM DUXELLE 4
shallots, herbs

*JUMBO LUMP CRAB OSCAR 25
asparagus, bearnaise sauce

*BLACKENED 4
low country cajun spice blend

*CRACKED TELLICHERRY AU POIVRE 4
Cognac creme

1200° BROILED STEAKS

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

*NEW YORK STRIP (14 oz.) 57

*PORTERHOUSE (28 oz.) 69

*RIBEYE (14 oz. / 20 oz.) 58 / 69

D/C FAVORITES

*LONG BONE TOMAHAWK STEAK (40 oz.) 210
three sides, serves 2-3

ENHANCEMENTS

8 oz. Maine Lobster Tail MP
Shrimp Scampi 18
A La "Oscar" 25
Blue Cheese 3
Bourbon Mushrooms 5

SAUCES 5

Mushroom Madeira
*Bearnaise
Bordelaise
Brandy Green Peppercorn
Horseradish Cream
Chimichurri

D/C *PRIME RIB SATURDAYS

sea salt crusted, garlic jus, horseradish cream, gruyère popover
limited availability

12 oz. 50

16 oz. 57

20 oz. 64

D/C 24 oz. 71

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.

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

TX121625



ENTRÉES

BROILED LOBSTER TAILS MP
garlic-citrus butter

GRILLED GARLIC GULF SHRIMP 33
fried green tomato, andouille sausage

*RESERVE DOUBLE PORK CHOP 39
garlic mashed potatoes, whole grain mustard demi glace

*QUICK SMOKED SUSTAINABLE SALMON 48
pink peppercorn beurre blanc

ROSEMARY GARLIC HALF CHICKEN 34
lemon caper-butter sauce

MISO GLAZED SEA BASS 54
pickled ginger

TRUFFLE SCALLOPS 48

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

*USDA PRIME D/C BURGER 29

butter lettuce, heirloom tomato, aged cheddar, thick cut bacon

*PRIME RIB SANDWICH 29

shaved prime rib, onions, provolone cheese, poblano peppers, horseradish cream, D/C bread, french onion jus

PISTACHIO PESTO LINGUINI 22

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

SIDES

served individual or family-style

PICK THREE 28

a sampling of any three individual sides
lobster mac 'n cheese +10

BRUSSELS SPROUTS 9 / 13

crispy with pancetta, white balsamic aioli

RUSSET BAKED POTATO 13

butter, sour cream

HASH BROWNS 16

add onions, bacon, blue or cheddar cheese

GARLIC MASHED POTATOES 11 / 15

sweet cream butter

HAND-CUT PARMESAN TRUFFLE FRIES 14

truffle aioli

BOURBON GLAZED MUSHROOMS 11 / 15

CREAMED SPINACH 8 / 12

ASPARAGUS 12 / 16

grilled or steamed, bearnaise sauce

STEAMED BROCCOLI 12

cheese or hollandaise sauce

CREAMED CORN & SHALLOTS 9 / 13

D/C FAVORITES

MAINE LOBSTER MAC 'N CHEESE 32

SWEETS

TRIPLE CHOCOLATE CAKE 13

gluten free flourless sponge cake, dark chocolate mousse, milk chocolate cream, white chocolate mousse, fresh raspberries, chocolate sauce

S'MORES SUNDAE 18

chocolate & vanilla ice cream, house made marshmallow, brown butter graham crumb

BANANA PUDDING CHEESECAKE 13

ROUND ROCK DONUT BREAD PUDDING 13

warm Round Rock Donut bread pudding, salted caramel, vanilla ice cream

CRÈME BRÛLÉE 13

fresh berries

HAVE ANOTHER DRINK LAVA CAKE 13

twenty minutes to prepare this decadent dessert, if you missed ordering it before your meal, sit back, relax, & have another drink

ICE CREAM SUNDAE CART 9 PER PERSON

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

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.