

SIGNATURE SUSHI ROLLS

- *VOLCANO 24

shrimp tempura, spicy crab, scallop lava

*TOASTED TUNA 20

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 bbq sauce, spicy mayo

*RAINBOW 20

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

CLASSIC SUSHI ROLLS

- *CALIFORNIA 17

blue crab, avocado, cucumber

*TUNA AVOCADO 14

fresh tuna, avocado

*SPICY TUNA 16

fresh tuna, house spicy sauce, cucumber

*TOASTED SALMON AVOCADO 14

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 55

- *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 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

- 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 17

small dollop of horseradish on housemade cocktail sauce
- *OYSTERS ON THE HALF SHELL 24 / 48

citrus chile vinaigrette, horseradish on housemade cocktail sauce
- POACHED OR CHILLED CRAB LEGS MP

drawn butter, lemon aioli, lemon wedges

D/C FAVORITES

*AVOCADO & TUNA TARTARE 18

sweet chili soy, radishes, crispy wontons

APPETIZERS

- TEMPURA SHRIMP 15

housemade cocktail sauce
- JUMBO LUMP CRAB CAKES 25

stone ground mustard aioli
- *BEEF TENDERLOIN CARPACCIO 17

truffle aioli, crispy capers, shaved jewel box tomatoes,
bread crisp, extra virgin olive oil
- CRISPY BLACK PEPPER CALAMARI
& ROCK SHRIMP 19

giardiniera & lemon aioli
- ESCARGOT EN CROUTE 16

garlic, shallot, gruyère, pastry
- OYSTERS ROCKEFELLER (6) 25

spinach, Jones Dairy Farm bacon, garlic butter, parmesan
- NASHVILLE HOT TEXAS QUAIL 18

pickled slaw, green tomato, orange blossom honey, buttercrust bread
- SHORT RIB TACOS 16

cheddar, jalapeño, ancho-tomatillo salsa, fried onion
- 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
- *CLASSIC CAESAR SALAD 15

crisp romaine, garlic-parmesan dressing, house croutons,
soft boiled egg, anchovy fillet
- HERITAGE TOMATO SALAD 16

farm fresh tomatoes, mozzarella, dill blooms, basil,
chardonnay vinegar, extra virgin olive oil
- 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
- FRENCH ONION SOUP 14

gruyere, crostini
- MUSHROOM EN CROUTE 14

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

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CHEF'S SPECIAL SELECTION

*BUTCHER'S CUT MP

FILET MIGNON (8 oz.)

*SIMPLY GRILLED 59

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.) 56

*PORTERHOUSE (28 oz.) 69
- *ROSEWOOD RANCH WAGYU
NEW YORK STRIP (12 oz.) 72

*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 4

- 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. 49

16 oz. 56

20 oz. 63

D/C 24 oz. 70

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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 52

pickled ginger
- TRUFFLE SCALLOPS 48

truffle cream, pan seared scallops, roasted garlic potatoes, smoked paprika
- *USDA PRIME D/C BURGER 25

butter lettuce, heirloom tomato, aged cheddar, thick cut bacon
- *PRIME RIB SANDWICH 25

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
- ALASKAN KING CRAB MP

one pound, drawn butter

SIDES

served individual or family-style

- PICK THREE 26

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

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