

APPETIZERS

CUCUMBER SEAWEED SALAD 10 <i>cucumber, seaweed salad, house ponzu</i>	PAN FRIED BEEF DUMPLINGS 18 <i>ponzu, miso aioli, scallions</i>	
CHILI HAMA 24 <i>yellowtail, supreme orangw, tobiko, chili</i>	STEAMED EDAMAME 10 <i>flake sea salt</i>	TATAKI 20 <i>pan sered tuna steak, micro mizuna, perfect citrus</i>

SIGNATURE ROLLS

*VOLCANO 24 <i>shrimp tempura, spicy crab, scallop lava</i>	*D/C 25 <i>shrimp tempura, asparagus, avocado, filet mignon, eel sauce, spicy mayo, crunchy tempura</i>	*INFERNO CRUNCH 23 <i>deep fried, spicy tuna, cream cheese, shrimp, sweet eel bbq sauce, spicy mayo</i>
*TOASTED TUNA 20 <i>cream cheese, avocado, crab, brûl��d spicy tuna, fried sweet potato, spicy mayo, eel sauce, chives</i>	*GODFATHER 24 <i>poached lobster, pickled daikon radish, avocado, tuna, yellowtail, saffron aioli, tobiko, chives</i>	*RAINBOW 20 <i>crab, avocado, cucumber, tuna, salmon, yellow tail, shrimp and tobiko</i>

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

*SALMON SPECIAL ROLL

shrimp tempura, seared salmon, soy citrus

*SUMMERSET ROLL

soy paper, salmon, cream cheese, tempura

*FILET & ASPARAGUS ROLL

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

*SPICY TUNA WITH CRISPY RICE

crispy rice, spicy tuna, jalape  o, sweet soy

CLASSIC ROLLS

*CALIFORNIA 17 <i>blue crab, avocado, cucumber</i>	*TUNA AVOCADO 14 <i>fresh tuna, avocado</i>
*SPICY TUNA 16 <i>fresh tuna, house spicy sauce, cucumber</i>	*TOASTED SALMON AVOCADO 14 <i>toasted salmon, avocado, crunchy tempura</i>

BOWL

*POKE BOWL 28
assorted fish, wakame seaweed, avocado, cucumber, micro greens, spicy miso aioli. over rice



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 FAVORITE

*AVOCADO & TUNA TARTARE 18

sweet chile soy, radishes, crispy wonton

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 FAVORITE

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
- FRENCH ONION SOUP 14

gruyere, crostini
- MUSHROOM EN CROUTE 14

cremini, morel, porcini, double cream, puff pastry, thyme
- *CLASSIC CAESAR SALAD 15

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

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FILET MIGNON (8 oz.)

*SIMPLY GRILLED 59

Special Filet Options

*PARMESAN GARLIC 4 panko crumb, butter, herbs	*JUMBO LUMP CRAB OSCAR 25 asparagus, bearnaise sauce
*BLUE CHEESE CRUST 4 port wine pear, herbs, panko crumb	*BLACKENED 4 low country cajun spice blend
*CENTRAL TEXAS MUSHROOM DUXELLE 4 shallots, herbs	*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	*ROSEWOOD RANCH WAGYU NEW YORK STRIP (12 oz.) 72
*PORTERHOUSE (28 oz.) 69	*RIBEYE (14 oz./20 oz.) 58/69
*BUTCHER’S CUT MP “Chef’s Special Selection”	

D/C FAVORITE

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

ENHANCEMENTS	SAUCES 4
8 oz. Maine Lobster Tail MP	Mushroom Madeira
Crawfish Etouffee 14	*Bearnaise
Shrimp Scampi 18	Bordelaise
A La “Oscar” 25	Brandy Green Peppercorn
Blue Cheese 3	Horseradish Cream
Bourbon Mushrooms 5	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	TRUFFLE SCALLOPS 48
<i>garlic-citrus butter</i>	<i>truffle cream, pan seared scallops, roasted garlic potatoes, smoked paprika</i>
GRILLED GARLIC GULF SHRIMP 33	*USDA PRIME D/C BURGER 25
<i>fried green tomato, andouille sausage</i>	<i>butter lettuce, heirloom tomato, aged cheddar, thick cut bacon</i>
*RESERVE DOUBLE PORK CHOP 39	*PRIME RIB SANDWICH 25
<i>garlic mashed potatoes, whole grain mustard demi glace</i>	<i>shaved prime rib, onions, provolone cheese, poblano peppers, horseradish cream, D/C bread, french onion jus</i>
*QUICK SMOKED SUSTAINABLE SALMON 48	PISTACHIO PESTO LINGUINI 22
<i>pink peppercorn beurre blanc</i>	<i>asparagus, peas, cured tomato, lemon add shrimp sauté + 16</i>
ROSEMARY GARLIC HALF CHICKEN 34	ALASKAN KING CRAB MP
<i>lemon caper-butter sauce</i>	<i>one pound, drawn butter</i>
MISO GLAZED SEA BASS 52	
<i>pickled ginger</i>	

SIDES

served individual or family-style

PICK THREE 26	HAND-CUT PARMESAN TRUFFLE FRIES 14
<i>a sampling of any three individual sides</i>	<i>truffle aioli</i>
<i>lobster mac 'n cheese + 10</i>	
BRUSSELS SPROUTS 9/13	BOURBON GLAZED MUSHROOMS 11/15
<i>crispy with pancetta, white balsamic aioli</i>	<i>creamed spinach 8/12</i>
RUSSET BAKED POTATO 13	ASPARAGUS 12/16
<i>butter, sour cream</i>	<i>grilled or steamed, bearnaise sauce</i>
HASH BROWNS 16	STEAMED BROCCOLI 12
<i>add onions, bacon, blue or cheddar cheese</i>	<i>cheese or hollandaise sauce</i>
GARLIC MASHED POTATOES 11/15	CREAMED CORN & SHALLOTS 9/13
<i>sweet cream butter</i>	

D/C FAVORITE

MAINE LOBSTER MAC 'N CHEESE 32

SWEETS

TRIPLE CHOCOLATE CAKE 13	ROUND ROCK DONUT BREAD PUDDING 13
<i>gluten free flourless sponge cake, dark chocolate mousse, milk chocolate cream, white chocolate mousse, fresh raspberries, chocolate sauce</i>	<i>warm Round Rock Donut bread pudding, salted caramel, vanilla ice cream</i>
CRÈME BRÛLÉE 13	S'MORES SUNDAE 18
<i>fresh berries</i>	<i>chocolate & vanilla ice cream, house made marshmallow, brown butter graham crumb</i>
BANANA PUDDING CHEESECAKE 13	HAVE ANOTHER DRINK LAVA CAKE 13
ICE CREAM SUNDAE CART 9 PER PERSON	<i>twenty minutes to prepare this decadent dessert, if you missed ordering it before your meal, sit back, relax, & have another drink</i>
<i>a table-side experience, chocolate, vanilla, strawberry ice cream with your choice of accompaniments: classic treats & sweets, chocolate & caramel sauce, fresh whipped cream</i>	

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