

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
- *SUMMERSET ROLL**
soy paper, salmon, cream cheese, tempura

- *SPICY TUNA WITH CRISPY RICE**
crispy rice, spicy tuna, jalapeño, sweet soy
- *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 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

STEAMED EDAMAME 10
flake sea salt

JUMBO LUMP CRAB CAKES 28
stone ground mustard 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

ESCARGOT EN CROUTE 16
garlic, shallot, gruyère, pastry

***BEEF TENDERLOIN CARPACCIO 17**
truffle aioli, crispy capers, shaved jewel box tomatoes,
bread crisp, extra virgin olive oil

OYSTERS ROCKEFELLER (6) 25
spinach, Jones Dairy Farm bacon, garlic butter, parmesan

CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP 19
giardiniera & lemon aioli

NASHVILLE HOT TEXAS QUAIL 18
pickled slaw, green tomato, orange blossom honey,
buttercrust bread

PAN-FRIED BEEF DUMPLINGS 18
panzu, miso aioli, scallions

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

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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

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

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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 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

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