DOUBLE CUT®

SIGNATURE SUSHI ROLLS

*TOASTED TUNA 21
cream cheese, avocado, crab, brûléed spicy tuna, fried sweet potato, spicy mayo, eel sauce, chives

*D/C 26
shrimp tempura, asparagus, avocado, filet mignon, eel sauce, spicy mayo, crunchy tempura

*GODFATHER 25
poached lobster, pickled daikon radish, avocado, tuna, yellowtail, saffron aioli, tobiko, chives

*INFERNO CRUNCH 24
deep-fried, spicy tuna, cream cheese, shrimp, sweet eel BBQ sauce, spicy mayo

*RAINBOW 21
crab, avocado, cucumber, tuna, salmon, yellowtail, shrimp, and tobiko

*VOLCANO 25
shrimp tempura, spicy crab, scallop lava

CLASSIC SUSHI ROLLS

*CALIFORNIA 18
blue crab, avocado, cucumber

*SPICY TUNA 17
fresh tuna, house spicy sauce, cucumber

*TUNA AVOCADO 15
fresh tuna, avocado

*TOASTED SALMON AVOCADO 15
toasted salmon, avocado, crunchy tempura

SUSHI BOWLS

*POKE 29
assorted fish, wakame seaweed, avocado, cucumber, microgreens, spicy miso aioli served 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

ZENSAI

TATAKI 21
seasoned pan-seared tuna steak, micro mizuna, perfect citrus

PAN-FRIED BEEF DUMPLINGS 16
ponzu, miso aioli, scallions

CUCUMBER SEAWEED SALAD 11
cucumber, seaweed salad, house ponzu

TEMPURA-FRIED SHRIMP 16
cocktail sauce

NEW TO SUSHI?

Scan the QR code for an image guide of our sushi.

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APPETIZERS

CRAB CAKES 25
stone-ground mustard aioli

CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP 17
giardiniera, lemon aioli

SHORT RIB TACOS 15
cheddar, jalapeño, ancho-tomatillo salsa, fried onion

*CARPACCIO 18
beef tenderloin, truffle aioli, crispy capers, shaved jewel box tomatoes, bread crisp, extra-virgin olive oil

HAND-CUT PARMESAN TRUFFLE FRIES 12
truffle aioli

OYSTERS CASINO (6) 21
Jones Dairy Farm Bacon, bell pepper, seasoned butter

STEAMED EDAMAME 12
flake sea salt

ESCARGOT EN CROUTE 16
garlic, shallot, gruyère, pastry

WISCONSIN CHEESE CURDS 16
fried crisp, housemade ranch

D/C FAVORITES

HANGING BACON 18
Jones Dairy Farm cherrywood-smoked bacon, maple glaze, black pepper

CHILLED SEAFOOD

JUMBO SHRIMP COCKTAIL 16
housemade cocktail sauce

*OYSTERS ON THE HALF SHELL
20 HALF DOZEN / 38 DOZEN
citrus chile vinaigrette, housemade cocktail sauce

D/C FAVORITES

*AVOCADO & TUNA TARTARE 16
sweet chili soy, radishes, crispy wontons

SOUP & SALAD

FRENCH ONION SOUP 9/12
gruyère, toasted bread

NEW ENGLAND CLAM CHOWDER 9/12
littleneck clams, potatoes, scallions, applewood-smoked bacon

*CLASSIC CAESAR 9/14
crisp romaine, garlic-parmesan dressing, boiled egg, anchovies, house croutons

PRIME RIB SOUP 9/12
beef stock, seasonal vegetables

BLT WEDGE 9/14
blue cheese, red wine vinaigrette, crispy bacon, heirloom tomato, green onion, chopped egg, iceberg lettuce

SIGNATURE HOUSE SALAD 6/10
spring mix, cucumber, red onion, cherry tomato, house croutons, choice of dressing

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CHEF'S STEAK SELECTION

broiled at 1200 (degree symbol), our steaks are seasoned with our signature spice blend and finished with garlic-herb butter, grilled asparagus & your choice of side

*FILET MIGNON (8 oz.) 56

*NEW YORK STRIP (14 oz.) 55

*RIBEYE (14 oz.) 56

*PORTERHOUSE (24 oz.) 68

*BONE-IN RIBEYE (20 oz.) 65

D/C FAVORITES

*BONE-IN TOMAHAWK (48 oz.) 175
three sides, serves 2–3

STYLE IT $5
blackened, peppercorn or mushroom crusted, blue cheese crust

SAUCE IT $5
hollandaise, mushroom maderia, horseradish cream, brandy green peppercorn

ENHANCE IT

OSCAR STYLE 25 | GRILLED JUMBO SHRIMP 15 | MAINE LOBSTER TAIL 8OZ MP,

CARAMELIZED MUSHROOM & ONIONS 6

ENTRÉES

Served with grilled asparagus & your choice of side

PAN-FRIED WALLEYE PICCATA 32
parmesan crust, lemon caper-butter sauce

*QUICK-SMOKED SUSTAINABLE SALMON 38
pink peppercorn beurre blanc

ROSEMARY GARLIC HALF CHICKEN 35
lemon caper-butter sauce

BROILED LOBSTER TAILS MP
garlic citrus butter

*RESERVE DOUBLE PORK CHOP 39
whole grain mustard demi-glace

*MISO-GLAZED SEA BASS 46
pickled ginger

SIDES

MAC 'N CHEESE

ROASTED GARLIC MASHED POTATOES
loaded with bacon, cheddar, green onion +5

JUMBO BAKED POTATO W/ BUTTER & SOUR CREAM
loaded with bacon, cheddar, green onion +5

CREAMED SPINACH

GRILLED ASPARAGUS

HASHBROWNS
loaded with bacon, cheddar, green onion +5

STEAMED BROCCOLI
cheese sauce or hollandaise sauce +3

CREAMED CORN

ROASTED BRUSSEL SPROUTS

HAND-CUT FRENCH FRIES
Parmesan truffle +5

CHEF'S SPECIAL | FOR THE TABLE

MAINE LOBSTER MAC 'N CHEESE 32
lobster cognac cream, tarragon, cheddar, butter croutons, chives

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*SLOW ROASTED PRIME RIB

Served with horseradish cream sauce, au jus, Yorkshire pudding & grilled asparagus

12 OZ. 50 | 16 OZ. 56 | 24 OZ. 78 | 28 OZ. 89

PASTA & MORE

CALABRIAN SHRIMP & ANGEL HAIR 32
garlic, Calabrian chiles, white wine, lemon, colatura, parsley, butter

HARVEST BOWL 25
asparagus, wood-fired mushrooms, avocado, tomato, brussels sprouts, spicy chickpeas, rice blend, miso-tahini sauce
Add Chicken +8 | Add Shrimp +10 | Add Salmon +15

*SCALLOP & CRISPY PORK BELLY 39
carrot puree, spiced braised pork belly, butter-seared diver scallops, frisée, chili garlic oil

*USDA PRIME D/C BURGER 25
lettuce, heirloom tomato, aged cheddar, thick-cut bacon, truffle aioli, served with hand-cut French fries

*PRIME RIB SANDWICH 26
shaved prime rib, onions, provolone cheese, poblano peppers, horseradish cream, D/C bread, French onion jus, served with hand-cut French fries

24-HOUR SHORT RIB POT ROAST 38
red wine-braised, crispy shallot, roasted garlic mashed potatoes

HOUSE-MADE SWEETS

CHOCOLATE LAYER CAKE 12

BANANA PUDDING CHEESECAKE 12

KEY LIME PIE 12

VANILLA CRÈME BRÛLÉE 12

SCOOP OF VANILLA OR CHOCOLATE ICE CREAM 6/9
single or double scoop, chocolate sauce available

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