

SIGNATURE SUSHI ROLLS

- \*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*

**\* VOLCANO 24**  
*shrimp tempura, spicy crab, scallop lava*

CLASSIC SUSHI ROLLS

- \*CALIFORNIA 17**  
*blue crab, avocado, cucumber*

**\*SPICY TUNA 16**  
*fresh tuna, house spicy sauce, cucumber*
- \*TUNA AVOCADO 14**  
*fresh tuna, avocado*

**\*TOASTED SALMON AVOCADO 14**  
*toasted salmon, avocado, crunchy tempura*

SUSHI BOWLS

- \*POKE 28**  
*assorted fish, wakame seaweed, avocado, cucumber, microgreens,  
spicy miso aioli served 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*

**\*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

- TRUFFLE & CRISPY SHALLOT 8

sweet cream butter, radish, chives, mushroom duxelle
- HONEYCOMB & ALMOND 8

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

CHILLED SEAFOOD

- JUMBO SHRIMP COCKTAIL 15

housemade cocktail sauce
- \*OYSTERS ON THE HALF SHELL 18/36

citrus chile vinaigrette, housemade cocktail sauce
- ALASKAN KING CRAB MP

drawn butter, housemade cocktail sauce

D/C FAVORITES

- \*AVOCADO & TUNA TARTARE 15

sweet chili soy, radishes, crispy wontons

APPETIZERS

- CRAB CAKES 24

stone ground mustard aioli
- CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP 17

giardiniera & lemon aioli
- SHORT RIB TACOS 13

cheddar, jalapeño, ancho-tomatillo salsa, fried onion
- OYSTERS ROCKEFELLER (6) 20

Spinach, Jones Dairy Farm bacon, garlic butter, parmesan
- BROILED OYSTERS (6) 18

pink peppercorns, oregano, salted butter
- HAND-CUT PARMESAN TRUFFLE FRIES 12

truffle aioli
- \*CARPACCIO 16

beef tenderloin, truffle aioli, crispy capers, shaved jewel box tomatoes, bread crisp, extra virgin olive oil
- ESCARGOT EN CROUTE 15

garlic, shallot, gruyere, pastry
- TEMPURA FRIED SHRIMP 15

cocktail sauce
- PAN-FRIED BEEF DUMPLINGS 18

ponzu, miso aioli, scallions
- STEAMED EDAMAME 10

flake sea salt
- TATAKI 20

seasoned pan seared tuna steak, micro mizuna, perfect citrus
- CHILI HAMA 24

yellowtail, supreme orange, tobiko, chili
- CUCUMBER SEAWEED SALAD 10

cucumber, seaweed salad, house ponzu

D/C FAVORITES

- HANGING BACON 16

Jones Farm cherrywood smoked bacon, maple glaze, black pepper

SOUP & SALAD

- FRENCH ONION SOUP 12

Gruyere
- MUSHROOM EN CROUTE 14

cremini, morel, double cream, puff pastry, thyme
- HERITAGE TOMATO 14

Country Bumpkin tomato, mozzarella, dill blooms, basil, chardonnay vinegar, extra virgin olive oil
- \*CLASSIC CAESAR 9/14

crisp romaine, garlic-parmesan dressing, boiled egg, anchovies, house croutons
- BLT WEDGE 14

blue cheese, red wine vinaigrette, crispy bacon, heirloom tomato, green onion, chopped egg, iceberg lettuce
- SIGNATURE HOUSE SALAD 10

spring mix, cucumber, red onion, cherry tomato, house croutons, choice of dressing

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D/C FAVORITES

WAGNER FAMILY OF WINES FLIGHT 40

Caymus Cabernet Sauvignon, Sea Sun Pinot Noir, Caymus-Suisun ‘Walking Fool’,  
3 oz. pour of each

CHEF’S SPECIAL SELECTION

\*BUTCHER’S CUT MP

FILET MIGNON (8 oz.)

\*SIMPLY GRILLED 52

Special Filet Options

- \*MUSHROOM CRUSTED 4  
bordelaise sauce
- \*CAJUN STYLE 6  
cajun cream sauce, red wine onions
- \*PARMESAN GARLIC 4  
panko crumb, butter, herbs
- \*BLUE CHEESE 4

- \*‘OSCAR’ 21  
king crab, grilled asparagus, hollandaise
- \*‘AU POIVRE’ 4  
black pepper crust, Cognac cream
- \*BLACKENED 4

1200° BROILED STEAKS

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

- \*NEW YORK STRIP (14 oz.) 53
- \*RIBEYE (14 oz.) 54
- \*PORTERHOUSE (24 oz.) 68
- \*BONE-IN RIBEYE (20 oz.) 65

D/C FAVORITES

\*BONE-IN TOMAHAWK (48 oz.) 175

three sides, serves 2-3

- ENHANCEMENTS
- 8 oz. Broiled Lobster Tail MP
  - ½ lb Crab Legs MP
  - Shrimp Scampi 14
  - Oscar Style 21
  - Blue Cheese 4
  - Bourbon Mushrooms 4

- SAUCES 4
- Mushroom Madeira
  - Bearnaise
  - Bordelaise
  - Brandy Green Peppercorn
  - Horseradish Cream

D/C \*PRIME RIB SATURDAYS

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

- 12 oz. 44
- 16 oz. 49
- 20 oz. 54

D/C FAVORITES

\*CATTLEMAN’S BOARD 245

48 oz. tomahawk, shrimp scampi, mashed potatoes, bourbon mushrooms, grilled  
asparagus, truffle fries, serves 3-4

ENTRÉES

PAN FRIED WALLEYE PICATTA 30	*ALASKAN KING CRAB MP
<i>parmesan crust, lemon caper butter sauce</i>	<i>one pound, steamed with drawn butter</i>
*QUICK SMOKED SUSTAINABLE SALMON 38	*MISO GLAZED SEABASS 46
<i>pink peppercorn beurre blanc</i>	<i>pickled ginger</i>
*TRUFFLE SCALLOPS 38	*USDA PRIME D/C BURGER 25
<i>truffle cream, pan seared scallops, roasted garlic potatoes, smoked paprika</i>	<i>lettuce, heirloom tomato, aged cheddar, thick cut bacon, truffle aioli</i>
ROSEMARY GARLIC HALF CHICKEN 34	*PRIME RIB SANDWICH 25
<i>lemon caper-butter sauce</i>	<i>shaved prime rib, onions, provolone cheese, poblano peppers, horseradish cream, D/C bread, french onion jus</i>
PISTACHIO PESTO LINGUINI 22	CALABRIAN SHRIMP & ANGEL HAIR 30
<i>asparagus, peas, cured tomato, lemon add shrimp sauté + 16</i>	<i>garlic, calabrian chiles, white wine, lemon, colatura, parsley, butter</i>
BROILED LOBSTER TAILS MP	*RESERVE DOUBLE PORK CHOP 35
<i>garlic citrus butter</i>	<i>garlic mashed potato, whole grain mustard demi glace</i>

SIDES

served individual or family-style

PICK THREE 16	HAND-CUT PARMESAN TRUFFLE FRIES 12
<i>a sampling of any three individual sides</i>	<i>truffle aioli</i>
BRUSSELS SPROUTS 7/11	BOURBON GLAZED MUSHROOMS 9/13
<i>crispy with pancetta &amp; white balsamic aioli</i>	CREAMED SPINACH 7/11
RUSSET BAKED POTATO 8	ASPARAGUS 10/14
<i>butter, sour cream</i>	<i>grilled or steamed, bearnaise sauce</i>
LOADED BAKED POTATO 13	CREAMED CORN & SHALLOTS 8/12
<i>bacon, cheddar, sour cream, green onions</i>	BROCCOLI 8/10
HASH BROWNS 13	<i>served with cheddar cheese sauce or hollandaise</i>
<i>add onions, bacon, blue or cheddar cheese</i>	
GARLIC MASHED POTATOES 6/10	
<i>sweet cream butter</i>	

D/C FAVORITES

MAINE LOBSTER MAC 'N CHEESE 32

lobster cognac cream, tarragon, cheddar, butter croutons, chives

SWEETS

CHOCOLATE LAYER CAKE 12	KEY LIME PIE 12
BANANA PUDDING CHEESECAKE 12	ICE CREAM SUNDAE CART 9 PER PERSON
VANILLA CRÈME BRÛLÉE 10	<i>a table-side experience, chocolate, vanilla, strawberry ice cream with your choice of accompaniments: chocolate &amp; caramel sauce, fresh whipped cream</i>

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