

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

*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 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

*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

- 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
- 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
- CITRUS SALAD 14

Arugula, frisee, yuzu honey, truffle ricotta, lemon oil, almonds, crushed sesame seeds
- *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

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

SIDES

served individual or family-style

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

D/C FAVORITES

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

SWEETS

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

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