

**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, yellow tail, 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*

**D/C GRAND SUSHI PLATTER 130**

**\*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

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 16  
*housemade cocktail sauce*

\*OYSTERS ON THE HALF SHELL 20/40  
*citrus chile vinaigrette, housemade cocktail sauce*

D/C FAVORITES

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

APPETIZERS

CRAB CAKES 25  
*stone ground mustard aioli*

TEMPURA FRIED SHRIMP 16  
*cocktail sauce*

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

PAN-FRIED BEEF DUMPLINGS 18  
*ponzu, miso aioli, scallions*

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

STEAMED EDAMAME 12  
*flake sea salt*

OYSTERS ROCKEFELLER (6) 21  
*spinach, Jones Dairy Farm bacon, garlic butter, parmesan*

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

HAND-CUT PARMESAN TRUFFLE FRIES 12  
*truffle aioli*

CHILI HAMA 24  
*yellowtail, supreme orange, tobiko, chili*

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

CUCUMBER SEAWEED SALAD 11  
*cucumber, seaweed salad, house ponzu*

ESCARGOT EN CROUTE 16  
*garlic, shallot, gruyère, pastry*

D/C FAVORITES

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

SOUP & SALAD

FRENCH ONION SOUP 12  
*gruyère*

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

MUSHROOM EN CROUTE 14  
*cremini, morel, double cream, puff pastry, thyme*

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

CITRUS SALAD 14  
*arugula, frisee, yuzu honey, truffle ricotta, lemon oil, almonds, crushed sesame seeds*

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

DOUBLE  
CUT®

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 53

Special Filet Options

\*MUSHROOM CRUSTED 5  
bordelaise sauce

\*CAJUN STYLE 6  
cajun cream sauce, red wine onions

\*PARMESAN GARLIC 5  
panko crumb, butter, herbs

\*BLUE CHEESE 5

\*OSCAR' 22  
lump crab, grilled asparagus, hollandaise

\*'AU POIVRE' 5  
black pepper crust, Cognac cream

\*BLACKENED 5

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  
Shrimp Scampi 15  
Oscar Style 22  
Blue Cheese 5  
Bourbon Mushrooms 5

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. 45

16 oz. 50

20 oz. 56

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  
*parmesan crust, lemon caper butter sauce*

\*QUICK SMOKED SUSTAINABLE SALMON 38  
*pink peppercorn beurre blanc*

\*TRUFFLE SCALLOPS 38  
*truffle cream, pan seared scallops,  
roasted garlic potatoes, smoked paprika*

ROSEMARY GARLIC HALF CHICKEN 35  
*lemon caper-butter sauce*

PISTACHIO PESTO LINGUINI 24  
*asparagus, peas, cured tomato, lemon  
add shrimp sauté +16*

BROILED LOBSTER TAILS MP  
*garlic citrus butter*

\*MISO GLAZED SEABASS 46  
*pickled ginger*

\*USDA PRIME D/C BURGER 25  
*lettuce, heirloom tomato, aged cheddar,  
thick cut bacon, truffle aioli*

\*PRIME RIB SANDWICH 26  
*shaved prime rib, onions, provolone cheese,  
poblano peppers, horseradish cream,  
D/C bread, french onion jus*

CALABRIAN SHRIMP & ANGEL HAIR 30  
*garlic, calabrian chiles, white wine, lemon,  
colatura, parsley, butter*

\*RESERVE DOUBLE PORK CHOP 37  
*garlic mashed potato, whole grain mustard demi glace*

## SIDES

*served individual or family-style*

PICK THREE 16  
*a sampling of any three individual sides*

BRUSSELS SPROUTS 7/11  
*crispy with pancetta & white balsamic aioli*

RUSSET BAKED POTATO 8  
*butter, sour cream*

LOADED BAKED POTATO 13  
*bacon, cheddar, sour cream, green onions*

HASHBROWNS 13

LOADED HASHBROWNS 18  
*onions, bacon, blue or cheddar cheese*

GARLIC MASHED POTATOES 6/10  
*sweet cream butter*

HAND-CUT PARMESAN TRUFFLE FRIES 12  
*truffle aioli*

BOURBON GLAZED MUSHROOMS 9/13

CREAMED SPINACH 7/11

ASPARAGUS 10/14  
*grilled or steamed, bearnaise sauce*

CREAMED CORN & SHALLOTS 8/12

BROCCOLI 8/10  
*served with cheddar cheese sauce or hollandaise*

## D/C FAVORITES

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

## SWEETS

CHOCOLATE LAYER CAKE 12

BANANA PUDDING CHEESECAKE 12

VANILLA CRÈME BRÛLÉE 12

KEY LIME PIE 12

ICE CREAM SUNDAE CART 9 PER PERSON  
*a table-side experience, chocolate, vanilla, strawberry ice cream  
with your choice of accompaniments: chocolate & caramel sauce,  
fresh whipped cream*

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