

GLUTEN FRIENDLY

CHILLED SEAFOOD

JUMBO SHRIMP 16
housemade cocktail sauce

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

SALAD

BLT WEDGE 14
Carr Valley blue cheese, red wine vinaigrette, Jones Farm Bacon, heirloom tomatoes, green onion, chopped egg, iceberg lettuce

FILET MIGNON (8 oz.)

SIMPLY GRILLED 53

Special Filet Options

*MUSHROOM CRUSTED 5
bordelaise sauce

*CAJUN STYLE 6
cajun cream sauce, red wine onions

*BLUE CHEESE 5

*AU POIVRE' 5
black pepper crust, Cognac cream

OTHER PREMIUM CUTS

*NEW YORK STRIP (14 oz.) 53

*RIBEYE (14 oz.) 54

*PORTERHOUSE (24 oz.) 68

D/C FAVORITES

*BONE-IN RIBEYE (20 oz.) 65

ENHANCEMENTS

8 oz. Broiled Lobster Tail MP
Shrimp Scampi 15
Blue Cheese 5

SAUCES 4

Mushroom Madeira
Bearnaise
Bordelaise
Brandy Green Peppercorn
Horseradish Cream

D/C FAVORITES

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

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.



GLUTEN FRIENDLY

D/C *PRIME RIB SATURDAYS

sea salt crusted, garlic jus, horseradish cream
limited availability

12 oz. 45

16 oz. 50

20 oz. 56

ENTRÉES

*BROILED LOBSTER TAILS MP
garlic citrus butter

*MISO GLAZED SEABASS 46
pickled ginger

*QUICK SMOKED SALMON STEAK 38
pink peppercorn buerre blanc

ROSEMARY GARLIC HALF CHICKEN 35
lemon caper butter sauce

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

DOUBLE BONE PORK CHOP 37
pork jus

SIDES

served individual or family-style

RUSSET BAKED POTATO 8
as you like it

GARLIC MASHED POTATOES 7/11
russet potatoes, sweet cream butter

LOADED HASH BROWNS 13
onions, bacon, blue or cheddar cheese

STEAMED BRUSSELS SPROUTS 7/11
white balsamic aioli

JUMBO ASPARAGUS 10/14
grilled or steamed, bearnaise sauce

BOURBON GLAZED MUSHROOMS 9/13

STEAMED BROCCOLI 8/12
cheddar or hollandaise

CREAMED CORN 8/12

SWEETS

VANILLA CRÈME BRÛLÉE 12

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