

# DOUBLE CUT

CHARCOAL GRILL / LIQUOR BAR

## CHILLED & RAW SEAFOOD

CITRUS POACHED JUMBO SHRIMP 16  
*house-made cocktail sauce*

\*AVOCADO & TUNA TARTARE 14  
*sweet chili soy, radishes & crispy wontons*

\*OYSTERS ON THE HALF SHELL 15|29  
*dill mignonette & house-made cocktail sauce*

ALASKAN KING CRAB LEGS 62 LB  
*steamed or chilled with cocktail sauce & lemon aioli*

### D/C FAVORITE

\*CHILLED SEAFOOD TOWER 60 | 110  
*oysters on the half shell, citrus poached jumbo shrimp, king crab legs, chilled Maine lobster, jumbo lump crab*

## STARTERS

JUMBO LUMP CRAB CAKES 16  
*DC remoulade*

ROASTED GARLIC ESCARGOT 14  
*shallot, gruyere cheese, basil oil & grilled bread*

CRISPY BLACK PEPPER CALAMARI &  
ROCK SHRIMP 14  
*giardiniera & lemon aioli*

SHRIMP TEMPURA 17  
*house-made cocktail sauce*

PANKO FRIED OYSTER 11  
*Sriracha remoulade & herb gremolata*

\*HAND CUT BEEF TARTARE 18  
*grilled bread, capers, flake salt & dijon mustard*

BRAISED BEEF SHORT RIB  
WONTON TACOS 12  
*cheddar, jalapeño, ancho-tomatillo salsa & fried onion*

\*SEARED SCALLOP & TUNA POKE 14  
*Thai chili cream, sesame infused potatoes*

\*CHARCOAL GRILLED  
PRIME BEEF SLIDERS 10  
*aged cheddar, black pepper aioli & applewood smoked bacon*

\*OYSTERS ROCKEFELLER 17  
*classic broiled oysters with spinach, bacon & herbs*

### D/C FAVORITE

THICK CUT JONES FARM BACON 11  
*Tellicherry peppercorns & maple dipped*

## SOUPS & SALADS

LOBSTER BISQUE 14  
*crème fraîche, tarragon oil & sherry*

### D/C FAVORITE

TOMATO & FRESH MOZZARELLA 8  
*vine ripe tomatoes, white onions, basil pesto & EVOO*

LITTLE NECK CLAM CHOWDER 7

CHILLED MAINE LOBSTER SALAD 15  
*avocado, little gem lettuce, winter citrus, fried leeks & lemon yogurt chive vinaigrette*

DOUBLE CUT STEAKHOUSE CHILI 7  
*short ribs, aged cheddar & crème fraiche*

BLT WEDGE 13  
*Carr Valley bleu cheese, Jones Bacon, heirloom tomato, green onion, chopped egg & iceberg lettuce*

FARM TO TABLE SALAD 11  
*field greens, jewel box tomatoes, cucumbers, shaved carrot, watermelon radish, romanesco, farmers goat cheese & lemon herb dressing*

CLASSIC STEAKHOUSE CAESAR 11  
*hearts of romaine, shaved parmesan, sour dough crisps, anchovies & garlic dressing*

## FROM THE CHARCOAL GRILL

\*8 oz FILET MIGNON 39

\*14 oz RIBEYE 45

\*14 oz NY STRIP 38

\*24 oz PORTERHOUSE 49

### D/C FAVORITE

\*20 oz BONE-IN RIBEYE 49

\*10 oz CHOP STEAK 21  
*smothered in mushrooms & onions*

\*30 oz DOUBLE CUT BONE IN  
TOMAHAWK 75

2-6oz COLD WATER  
LOBSTER TAILS 52  
*charcoal grilled or broiled*

## SAUCES

DC 16 Steak Sauce 3.5

Peppercorn Brandy 3.5

Béarnaise 3.5

Chimichurri 3.5

Madeira Mushrooms 3.5

Bordelaise 3.5

## ENHANCEMENTS

Crab Oscar 12

6 oz Cold Water Lobster Tail 25

Smoked Bleu Cheese 3.5

Bone Marrow Butter 3.5

\*Fried Egg 2

## ENTREES

### D/C FAVORITE

QUICK SMOKED SALMON STEAK 33  
*butter poached potatoes, sautéed spinach, pink peppercorn beurre blanc & pecan smoke*

GRILLED PETITE LAMB PORTERHOUSE 37  
*caramelized onion, brussel sprouts, brown butter oyster mushrooms, butternut mash & bordelaise sauce*

ROSEMARY GARLIC HALF CHICKEN 28  
*garlic herbed potatoes, roasted carrots & caper butter sauce*

\*1/2 LB PRIME STEAK BURGER 16  
*aged cheddar, hand cut fries, dijon aioli, LTO & brioche bun*

\*CAST IRON BONE-IN PORK CHOP 35  
*garlic mashed potatoes, peach pepper jam & roasted asparagus*

LINGUINI PARMESAN 22  
*cured tomato, black pepper, Parmesan cream & basil*  
ADD SHRIMP 10

PAN SEARED JUMBO SCALLOPS 36  
*roasted tomatoes, crispy kale, Parmesan lemon risotto & Calabrian chili basil oil*

MISO GLAZED SEABASS 37  
*black cashew forbidden rice, oyster mushrooms, charred tomato & crispy ham*

ALASKAN KING CRAB 62 per pound  
*steamed with drawn butter & lemon*

SLOW BRAISED BONELESS  
BEEF SHORT RIB 29  
*garlic mashed potatoes, roasted carrots, bordelaise sauce & crispy onions*

## SIDES

### INDIVIDUAL OR FAMILY STYLE

RUSSET BAKED POTATO 7  
*as you like it*

ROASTED GARLIC MASHED POTATOES 7|11  
*Russet potatoes, sweet cream butter*

ROASTED HEIRLOOM CARROTS 5|9  
*burnt honey & rosemary*

### D/C FAVORITE

BROWN BUTTER MAC & CHEESE 7|11  
*W/ white cheddar, Campanelle pasta, brown butter bread crumb*

ADD MAINE LOBSTER 8|10

STEAMED BRUSSEL SPROUTS 7|11  
*sweet butter & sea salt*

MANCHEGO CREAMED SPINACH 7|11

BOURBON GLAZED MUSHROOMS 9|12

JUMBO ASPARAGUS 9|12  
*grilled or steamed & béarnaise sauce*

SEASONAL VEGETABLES 7|11  
*off the charcoal grill*

HAND CUT TRUFFLE FRIES 9  
*herb aioli*

CREAMED CORN 9

HASH BROWNS 11  
*add onions, bacon, bleu or cheddar cheese*

## FRIDAY FISH FRY DINNER

*fried or baked haddock, twice baked potato, asparagus & choice of garden salad, Caesar salad or clam chowder 22*

## SATURDAY PRIME RIB DINNER

*\*20oz Double Cut, 16oz King Cut or 12oz Queen Cut, twice baked potato, asparagus & choice of garden or Caesar salad 45 | 40 | 35*

\*Consuming undercooked and/or raw meats, eggs, and seafood may lead to food borne illness. 18% gratuity added to parties of 8 or more.

EXTRA PLATE CHARGE \$10

# CUSTOM COCKTAILS

## GIN

### CUCUMBER MINT GIMLET 12

*Hendrick's, fresh cucumber, mint and lime juice*

### LIMONCELLO COLLINS 10

*Tanqueray, Limoncello, fresh lemon, simple syrup, club soda*

## VODKA

### DIRTY, DIRTY GOOSE 12

*Grey Goose Vodka, Danish Bleu Cheese-stuffed olives, olive brine*

### ROSEMARY LEMON DROP 12

*Ketel One Citroen, fresh squeezed lemon, rosemary simple syrup*

### MADISON MULE 10

*Wheatley Vodka and ginger beer with fresh lime*

### BLOODY DOUBLE CUT 12

*Wheatley Vodka, tomato, spices, au jus, jumbo shrimp garnish with beer chaser*

### RASPBERRY WISP 12

*Grey Goose Le Citron, Chambord, fresh lemon and raspberries*

### PASSIONATE AFFAIR 12

*Ketel One Citroen, peach schnapps, pineapple and cranberry juice, simple syrup, with sugared rim*

## BRANDY

### DOOR COUNTY 10

*Korbel, brandied Door County cherries, orange, Bittercube*

*Cherry Bark Vanilla Bitters, crushed ice*

## WHISKEY

### THE CLINT EASTWOOD 12

*Knob Creek, sweet vermouth, Bittercube Orange Bitters, housemade brandied cherries*

### ESQUIRE 12

*Bulleit Bourbon, Grand Marnier, orange and lemon juice, Angostura Bitters*

### SAZERAC 12

*Masterson's Rye Whiskey, simple syrup, Peychaud's Bitters, absinthe rinse*

## RUM

### MAI TAI 12

*Blackbeard Spiced Rum and Myer's Dark Rum, amaretto, triple sec, pineapple*

### CITRUS MOJITO 12

*Don Q Limon, fresh mint, citrus and lime*

## TEQUILA

### PERFECT MARGARITA 12

*Don Julio and Cointreau with fresh lime and Grand Marnier in a salted rim glass*

### JALISCO SOUR 10

*Sauza tequila and agave nectar with fresh lemon and raspberries*

## REDS

SEGHASIO Zinfandel, Sonoma, CA	12
MOUNT PEAK 'RATTLESNAKE' Zinfandel, California	22
DONA PAULA Malbec, Argentina	12
LEESE FITCH Cabernet Sauvignon, California	8
LOUIS MARTINI Cabernet, Sonoma, CA	12
GRGICH HILLS Cabernet Sauvignon, Napa Valley, CA	34
PENFOLDS 'BABY GRANGE' Shiraz Cabernet, South Australia	25
CHAPPELLET 'CUVÉE' Red Blend, Saint Helena, CA	16
HESS COLLECTION 19 BLOCK Red Blend, Napa Valley, CA	16
PARADUX Red Blend, Napa Valley, CA	22
COLUMBIA VALLEY Merlot, Washington	12
EMMOLO Merlot, Napa Valley, CA	22
DUCKHORN Merlot, Napa Valley, CA	23
LEESE FITCH Pinot Noir, California	8
MACMURRAY ESTATE Pinot Noir, Central Coast, CA	12
MER SOLEIL Pinot Noir, California	18
MEIOMI Pinot Noir, California	12
MIGRATION Pinot Noir, Sonoma, CA	18

## WHITES

MER SOLEIL SILVER UNOAKED Chardonnay, Monterey, CA	12
LEESE FITCH Chardonnay, California	8
CHATEAU SOUVERAIN Chardonnay, Central Coast, CA	12
ORIN SWIFT 'MANNEQUIN' Chardonnay, California	22
EMMOLO Sauvignon Blanc, Napa Valley, CA	12
WHITEHAVEN Sauvignon Blanc, Marlborough, New Zealand	15
QUINTESSA 'ILLUMINATION' Sauvignon Blanc, California	21
WOLLERSHEIM Prairie Fume, Wisconsin	8
MASO CANALI Pinot Grigio, Italy	10
CHATEAU ST. MICHELLE Riesling, Columbia Valley, WA	8
EROICA Riesling, Columbia Valley, WA	12

## ROSÉ & SPARKLING

BANFI Rosa Regale, Italy	12
EDNA VALLEY Rose, California	12
'HOGWASH' ROSÉ" Tuck Beckstoffer, California	10
LA MARCA Prosecco, Italy	12
MIA DOLCEA Moscato, Italy	10

## BOURBON

BASIL HAYDEN	10
BLANTON'S	10
KNOB CREEK	10
MAKER'S MARK	9
WOODFORD RESERVE	10
BULLEIT	10
DRIFTLESS GLEN	10
GEORGE T. STAGG	20

## WHISKEY

GENTLEMAN JACK	8
HIGH WEST	8
JACK DANIEL'S	7.50
JACK DANIEL'S SINGLE	10
JACK DANIEL'S SINATRA	27
ANGEL'S ENVY	11
MASTERSON'S RYE	9
HIGH WEST 'MIDWINTER NIGHTS DRAM'	15
SMOOTH AMBLER 'OLD SCOUT'	7
LITTLE BOOK	16
JAMESON	7
JAMESON 18 YR	15
JAMESON GOLD	12
REDBREAST	10
MIDLETON VERY RARE	25

## SCOTCH

BALVENIE DOUBLEWOOD 12 YR	10
BALVENIE SHERRY CASK 14 YR	12
BALVENIE SHERRY CASK 15 YR	12
BALVENIE DOUBLEWOOD SHERRY 17 YR	13
BALVENIE PORTWOOD 21 YR	25
CHIVAS	8
DEWARS	7.50
GLENFIDDICH	11
GLENLIVET 12 YR	11
GLENLIVET 18 YR	15
GLENLIVET NADURA 16 YR	12
GLENMORANGIE 18 YR	15
HIGHLAND PARK 12 YR	11
HIGHLAND PARK 18 YR	21
JOHNNIE WALKER BLACK	9
JOHNNIE WALKER BLUE	29
LAGAVULIN 16 YR	14
MACALLAN 18 YR	21
OBAN 14 YR	12
ROYAL SALUTE	17
TALISKER 10 YR	10
TALISKER 18 YR	21
MACALLAN RELEXION	100
MACALLAN 25	150
MACALLAN RARE CASK	40

## BEER

### ON TAP

BALLAST POINT	.....	8
WISCONSIN BREWING CO. BADGER CLUB AMBER	.....	6
NEW GLARUS SPOTTED COW	.....	6
BLUE MOON BELGIAN WHITE	.....	6
DOGFISH 60 MINUTE IPA	.....	6
GUINNESS	.....	6
MILLER LITE	.....	5

**ASK YOUR SERVER ABOUT OUR SEASONAL BEERS!**

### BOTTLED

MILLER LITE	.....	4.5
BUD LIGHT	.....	4.5
BUDWEISER	.....	4.5
COORS LIGHT	.....	4.5
PABST BLUE RIBBON	.....	4.5
BUCKER N/A	.....	4.5
CORONA	.....	6
CORONA LIGHT	.....	6
STELLA ARTOIS	.....	6
MICHELOB ULTRA	.....	4.5
HEINEKEN	.....	6.

# DOUBLE CUT®

## CHARCOAL GRILL / LIQUOR BAR