

DOUBLE CUT

CHARCOAL GRILL / LIQUOR BAR

PREMIUM SHELLFISH BAR

*JUMBO SHRIMP COCKTAIL 16
citrus poached shrimp and cocktail sauce

*OYSTERS ON THE HALF SHELL (6) 15

*ALASKAN KING CRAB 62 PER POUND
chilled with cocktail sauce or steam with drawn butter and lemon

*ICED SHELLFISH TOWER
Fresh oysters, jumbo shrimp, king crab, lobster and jumbo lump crab meat with assorted sauces
FOR 2 PEOPLE 60, FOR 4 PEOPLE 110

STARTERS

*JUMBO LUMP CRAB CAKES 16
frisee, DC tartar sauce, pickled radish

BLACK PEPPER CALAMARI 14
squid, rock shrimp, giardiniera, lemon aioli

*FRIED OYSTER 14
citrus aioli, herb gremolata

BEEF SHORT RIB TACOS 12
cheddar, pickled jalapeño, ancho-tomatillo salsa, fried onion

*CHARCOAL – GRILLED MINI BURGERS 10
aged cheddar, black pepper aioli, applewood smoked bacon

*ESCARGOT 14
roasted garlic, shallot, gryuere, bread crumb, basil oil

*SHRIMP TEMPURA 13
house-made cocktail sauce

*BEEF TARTARE 18
crispy bread, capers, flake salt, dijon mustard

*SEARED SCALLOP AHI POKI 14
thai chili cream, sesame oil infused potato

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

*TUNA TARTARE WITH AVOCADO AND RADISH 14
with sweet chili-soy vinaigrette and crispy wonton chips

LAZY SUSAN

THE CLASSIC 16
summer sausage, Carr Valley cheddar, pickled vegetables, port cheese spread, cucumber salad radish, club crackers, bread sticks

*THE SUPPER CLUB 20
smoked salmon dip, onion and cucumber salad, Carr Valley Molby, white cheddar, cherry peppers, green onions, summer sausage, pimento cheese spread, pickled devil eggs, club crackers, bread sticks

SOUPS & SALADS

ICEBERG WEDGE 13
Carr Valley bleu cheese, candied bacon, heirloom tomato, green onion, chopped egg, bleu cheese dressing

*CAESAR 11
hearts of romaine, shaved Parmesan, sour dough crisps, anchovies, garlic dressing

TOMATO 8
heirloom tomato, white onion, fresh mozzarella and basil pesto with extra virgin olive oil

*SALMON NICOISE SALAD 13
spring potatoes, summer beans, olives, egg, jewel box tomato, poached salmon

FARMERS SALAD 11
mixed greens, jewel box tomatoes, cucumbers, shaved carrot, shaved watermelon radish, Romanesco Farmer's goat cheese, lemon herb vinaigrette

LOBSTER BISQUE 14
crème fraîche, tarragon oil, sherry

DOUBLE CUT STEAKHOUSE CHILI 7
short ribs, aged cheddar, crème fraîche

LITTLENECK CLAM CHOWDER BOWL 7 CUP 5

FROM THE CHARCOAL GRILL

CENTER CUT SIGNATURE STEAKS

*FILET MIGNON
8 ounce 39

*BONE-IN RIBEYE
20 ounce 49

*PORTERHOUSE
24 ounce 49

*DOUBLE CUT BONE-IN TOMAHAWK
30 ounce 75

*DOUBLE CUT PRIME RIB

garlic jus
12 ounce 33 16 ounce 38 20 ounce 43

PETITE STEAKS

*NEW YORK STRIP
12 ounce 36

*RIBEYE
14 ounce 41

*FILET MIGNON
6 ounce 35

SAUCES

bourbon green peppercorn 3.50

madiera mushroom 3.50

*béarnaise 3.50

*hollandaise 3.50

horseradish cream 2.50

ENHANCEMENTS

*crab cake "oscar" 12

*lobster tail 20

bleu cheese 3.50

jumbo shrimp scampi 9

*over easy fried egg 2

*crab claw 20

CHOPS / CHICKEN

SLOW BRAISED BONELESS BEEF SHORT RIB 29

*DOUBLE BONE PORK CHOP 20 OUNCE 34

*ROSEMARY GARLIC CHICKEN 27
lemon caper beurre blanc

SPECIALTY SEAFOOD

*WARM WATER LOBSTER TAILS 65
charcoal grilled or broiled

*CRAB-STUFFED JUMBO SHRIMP SCAMPI 35

*QUICK SMOKED SALMON 32
buerre blanc, pink peppercorn, applewood smoked

*JUMBO SEA SCALLOPS 36
sautéed or charcoal grilled (bacon wrapped 6)

*SOY-MISO GLAZED SEABASS 36

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

VEGETARIAN

CARAMELIZED CAULIFLOWER 21
brown butter, capers, goat cheese fondue

GNOCCHI 22
garlic mushrooms, arugula, walnut pesto

SIDES FOR SHARING

D/C FAVORITE LOBSTER MAC 'N CHEESE 16

PICK ONE FROM EACH CATEGORY FOR \$24

7 EA

BAKED POTATO
loaded if you like

STEAMED BROCCOLI
cheddar or hollandaise

9 EA

GARLIC MASHED POTATOES
with olive oil and roasted garlic

CREAMED SPINACH
with manchego cheese

CREAMED CORN

CHARCOAL GRILLED SEASONAL VEGETABLES

STEAMED BRUSSELS SPROUTS

11 EA

JUMBO ASPARAGUS
charcoal grilled or steamed, with hollandaise

HASH BROWNS
add onions, bacon, bleu or cheddar cheese

MAKER'S MARK MUSHROOMS

*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

CABERNET SAUVIGNON Leese Fitch	\$8
CABERNET SAUVIGNON Wente Southern Hills	\$12
MERLOT Whitehall Lane	\$12
PINOT NOIR Leese Fitch	\$8
PINOT NOIR Meiomi	\$12
PINOT NOIR Bonterra '15 'Organic Grapes'	\$12
MALBEC Dona Paula	\$12
RED BLEND Chappellet 'Cuvée'	\$16
ZINFANDEL Seghasio Sonoma	\$12
JACK NICKLAUS '09 Cabernet Sauvignon	\$34
GRGICH HILLS '11 Cabernet Sauvignon	\$34
MIGRATION '14 Pinot Noir	\$18
GOLDENEYE '13 Pinot Noir	\$28
EMMOLO '11 Merlot	\$22
DUCKHORN '12 Merlot	\$23
HESS COLLECTION 19 BLOCK '11 Red Blend	\$16
PARADUXX '13 Red Blend	\$22

WHITES

CHARDONNAY Leese Fitch	\$8
CHARDONNAY Sonoma Cutrer	\$12
CHARDONNAY Mer Soleil Silver Unoaked	\$12
SAUVIGNON BLANC Emmolo	\$12
RIESLING Chateau St. Michelle	\$8
PRAIRIE FUME Wollersheim	\$8
CAVA Freixenet	\$8
MOSCATO Mia Dolcea	\$10
PINOT GRIGIO Maso Canali	\$10
WHITE BLEND Conundrum	\$9
MIGRATION '12 Chardonnay	\$22
EROICA '13 Riesling	\$12
QUINTESSA 'ILLUMINATION' '14 Sauvignon Blanc	\$21

BOURBON

BASIL HAYDEN 10
BLANTON'S 10
KNOB CREEK 10
MAKER'S MARK 9
WOODFORD RESERVE 10
BULLEIT 7.50
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

ROSÉ

CABERNET SAUVIGNON ROSÉ Mulderbosch	\$8
BANFI Rosa Regale	\$12
PINOT NOIR BLANC Belle Glos	\$13
"BRICKS & ROSES" ROSÉ Klinker Brick	\$10

COFFEES



CAFFÈ AMERICANO	3.50
CAFFÈ LATTE	4.50
CAPPUCCINO	4.50
ESPRESSO 2.00 SOLO, 2.50 DOPPIO	
FRENCH PRESS	5.00 <i>regular and decaf</i>
TEAVANA® ICED TEA	2.50
BREWED TAZO® HOT TEA	2.50

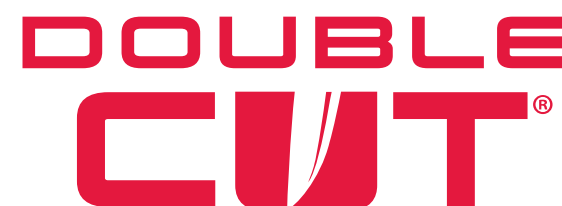
SCOTCH

BALVENIE DOUBLEWOOD 12 YR 10
BALVENIE SHERRY CASK 14 YR 12
BALVENIE SHERRY CASK 15 YR 12
BALVENIE DOUBLEWOOD SHERRY17 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 BOTTLE BEERS

BALLAST POINT	\$8	MILLER LITE	\$4.50
WISCONSIN BREWING CO.	\$6	BUD LIGHT	\$4.50
BADGER CLUB AMBER			BUDWEISER	\$4.50
NEW GLARUS SPOTTED COW	\$6	COORS LIGHT	\$4.50
POTOSI TANGERINE IPA	\$6	PABST BLUE RIBBON	\$4.50
BLUE MOON BELGIAN WHITE	\$6	BUCKER N/A	\$4.50
DOGFISH 60 MINUTE IPA	\$6	CORONA	\$6.00
GUINNESS	\$6	CORONA LIGHT	\$6.00
MILLER LITE	\$5	STELLA ARTOIS	\$6.00
			MICHELOB ULTRA	\$4.50
			HEINEKEN	\$6.00

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



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