

# DOUBLE CUT

CHARCOAL GRILL / LIQUOR BAR

## PREMIUM SHELLFISH BAR

JUMBO SHRIMP COCKTAIL (4) 13

\*MARKET OYSTERS ON THE HALF SHELL (1/2 dozen) 14  
*mignonette, horseradish, cocktail sauce, lemon*

\*BLOODY MARY OYSTER SHOOTERS 3 each  
*fresh shucked oysters in a classic Bloody Mary shot*

ALASKAN KING CRAB 55 per pound  
*chilled with cocktail sauce or steamed with drawn butter and lemon*

\*ICED SHELLFISH TOWER 4-6 people 100  
*fresh oysters, jumbo shrimp, king crab, lobster and jumbo lump crabmeat with assorted housemade sauces*

## STARTERS

JUMBO LUMP CRAB CAKES 14  
*with stone ground mustard aioli*

BLACK PEPPER CALAMARI 13  
*crispy calamari and rock shrimp with lemon aioli, giardiniera*

\*BEEF CARPACCIO 15  
*aged beef tenderloin, lobster, tomatoes, chile peppers and fried capers*

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

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

\*OYSTERS ROCKEFELLER 13  
*classic broiled oysters with spinach, bacon and herbs*

CRAB NACHOS 14  
*pepper jack cheese, green chilies and seasoned sour cream*

\*CHARCOAL-GRILLED MINI BURGERS 10  
*aged cheddar, applewood smoked bacon*

SEARED SCALLOP AHI POKI 13  
*thai chili cream, sesame oil infused potato*

FRESH MOZZARELLA 11  
*served with extra virgin olive oil, sea salt, black pepper and Tuscan bread*

## SOUPS

LOBSTER BISQUE EN CROUTE 14  
*lobster bouillon, cream sherry, light pastry*

DOUBLE CUT STEAKHOUSE CHILI bowl 8 cup 5  
*braised short ribs, aged cheddar, sour cream, chili pepper and oyster crackers*

LITTLENECK CLAM CHOWDER bowl 7 cup 4  
*Nueske's smoked bacon, scallion and potato*

## SALADS

"BLT" ICEBERG WEDGE 13  
*bleu cheese, ripe tomato and Nueske's bacon and red wine vinaigrette*

\*CAESAR 10  
*romaine hearts with Caesar dressing, shaved parmesan, anchovies, soft boiled egg and garlic croutons*

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

FRESH GREENS 4  
*tomato, cucumber, red onion and choice of house-made dressings*

## FROM THE CHARCOAL GRILL

### CENTER CUT SIGNATURE STEAKS

\*FILET MIGNON  
8 ounce 38

\*BONE-IN RIBEYE  
20 ounce 48

\*PORTERHOUSE  
24 ounce 48

\*DOUBLE CUT BONE-IN  
TOMAHAWK  
30 ounce 75

### \*DOUBLE CUT PRIME RIB

*garlic jus & Gruyere popover*

12 ounce 32    16 ounce 37    20 ounce 42

### PETITE STEAKS

\*NEW YORK STRIP  
12 ounce 35

\*RIBEYE  
14 ounce 40

\*FILET MIGNON  
6 ounce 32

### SAUCES

bourbon green peppercorn 3

madera mushroom 3

\*béarnaise 3

\*hollandaise 3

horseradish cream 2

### ENHANCEMENTS

\*crab cake "oscar" 11

lobster tail 20

bleu cheese 3

jumbo shrimp scampi 9

\*over easy fried egg 2

Double Cut popover 2

### CHOPS / CHICKEN

SLOW BRAISED BONELESS BEEF SHORT RIB 29

\*DOUBLE BONE PORK CHOP 20 OUNCE 34

\*ROSEMARY GARLIC CHICKEN 27  
*lemon caper beurre blanc*

EXTRA PLATE CHARGE \$10

## SPECIALTY SEAFOOD

WARM WATER LOBSTER TAILS 65  
*charcoal grilled or broiled*

CRAB-STUFFED JUMBO SHRIMP SCAMPI 34

\*SALMON UNDER GLASS 32  
*buerre blanc, pink peppercorn, applewood smoked*

JUMBO SEA SCALLOPS 32  
*sautéed or charcoal grilled (bacon wrapped 6)*

SOY-MISO GLAZED SEABASS 36

ALASKAN KING CRAB 55 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.

## TABLE SIZED DESSERTS

All served family style for sharing 9.00

**D/C FAVORITE**

### KEY LIME

*graham cracker crust, real key lime*

### CHEESECAKE

*New York style, plain or with strawberries*

### CRÈME BRÛLÉE

*rich cream custard prepared a la minute*

### CHOCOLATE VOLCANO CAKE

*with vanilla bean ice cream*

### DOUBLE CUT CHOCOLATE LAYER CAKE

*trio of silks: Amaretto, milk chocolate, Kahlua white chocolate and praline with hot fudge and vanilla ice cream*

## COFFEES

FRESH BREWED COFFEE 2.50  
CAPPUCCINO 5.25  
LATTE 5.25  
ESPRESSO 3.50

KEOKE COFFEE 8.00  
JAMAICAN COFFEE 8.00  
IRISH COFFEE 8.00

## CORDIALS

ABSINTHE 15  
BAILEY'S 10  
GRAND MARNIER 11  
B&B 11

AMARETTO DI SARONNO 10  
FRANGELICO 10  
DRAMBUIE 10

## BRANDY

DRIFTLESS GLEN 14

## AFTER DINNER

### COCKTAILS \$8.00

BRANDY ALEXANDER  
*Brandy, Dark Crème de Cacao and ice cream*

GOLDEN CADILLAC  
*White Crème de Cacao, Galliano, ice cream*

GRASSHOPPER  
*Crème de Menthe, White Crème de Cacao, ice cream*

PEPPERMINT PATTY  
*Rumpleminze and hot chocolate*

SALTY BELLE  
*Maker's Mark, caramel sauce, sea salt, ice cream*

COCONUT CLUSTER  
*Godiva chocolate, Amaretto, Coco Lopez, ice cream*

## COGNAC & SCOTCH

2oz. POUR

### COGNAC

COURVOISIER VS 12  
COURVOISIER XO 50  
HENNESSY VS 15  
LOUIS XIII 225  
REMY MARTIN VSOP 15

### RUM

KIRK & SWEENY 10

### SCOTCH

BALVENIE DOUBLEWOOD 12 YR 15  
BALVENIE SHERRY CASK 15 YR 18  
BALVENIE DOUBLEWOOD SHERRY 17 YR 20  
BALVENIE PORTWOOD 21 YR 40  
CHIVAS 12  
DEWARS 10  
GLENFIDDICH 15  
GLENLIVET 12 YR 14  
GLENLIVET 18 YR 24  
GLENLIVET NADURA 16 YR 20  
GLENMORANGIE 18 YR 23

HIGHLAND PARK 12 YR 18  
HIGHLAND PARK 18 YR 30  
JOHNNIE WALKER BLACK 14  
JOHNNIE WALKER BLUE 43  
LAGAVULIN 16 YR 22  
MACALLAN 18 YR 33  
OBAN 14 YR 18  
ROYAL SALUTE 27  
TALISKER 10 YR 16  
TALISKER 18 YR 32  
MACALLAN RARE CASK 70

## BOURBON & WHISKEY

2oz. POUR

### BOURBON

BASIL HAYDEN 13  
BLANTON'S 13  
KNOB CREEK 13  
MAKERS MARK 12  
WOODFORD RESERVE 13  
BULLEIT 13  
DRIFTLESS GLEN 16  
GEORGE T. STAGG 30

### WHISKEY

GENTLEMAN JACK 10  
HIGH WEST 11  
JACK DANIELS SINGLE 11  
JACK DANIEL'S SINATRA 40  
MASTERSON'S RYE 13  
ANGEL'S ENVY 17  
HIGH WEST 'MIDWINTER NIGHTS DRAM' 26  
SMOOTH AMBLER 'OLD SCOUT' 12  
LITTLE BOOK 27

### IRISH WHISKEY

JAMESON 10  
JAMESON 18 YR 25  
JAMESON GOLD 19  
REDBREAST 16  
MIDLETON VERY RARE 35

## PORTS & DESSERT WINES

GRAHAMS 6 GRAPE PORT 8  
GRAHAMS 10 YR TAWNY 10  
GRAHAMS 20 YR TAWNY 18  
GRAHAMS 30 YR TAWNY 30

GRAHAMS 40 YR TAWNY 40  
WOLLERSHEIM ICE WINE .375L 110  
ZINFANDEL PORT Terra d'Oro 12