

DOUBLE CUT[®]

STEAK HOUSE



WISCONSIN DELLS, WI

AT KALAHARI RESORTS' SIGNATURE RESTAURANT

Expect more. And still be wowed.

Menus tailored just for you. Flexible seating. World-class service and surroundings. Private events at Double Cut Charcoal Grill are effortless to plan and even easier to enjoy.

Designed from the ground up to meet your every requirement, each of our three group dining venues is unique, yet all exemplify the Kalahari promise to exceed our guests' expectations. And for you, the host: count on Double Cut to provide expert planning assistance before your gathering and personal attention throughout to ensure your event is a resounding success.

**DOUBLE
CUT[®]**
STEAK HOUSE

The Double Cut Difference

- Personal planning assistance
- Seated events & cocktail-style receptions
- Full A/V capabilities
- Flexible layouts
- Available days & evenings
- Food and beverage options including fixed and limited choice menus, appetizer-only events and more.



NOTES:

DOUBLE
CUT®
STEAK HOUSE



RUSSIAN RIVER - 78

Maximum 40 Guests

Lobster Bisque

Crème Fraiche, Tarragon Oil & Sherry

Classic Steakhouse Caesar

Hearts of Romaine, Shaved Parmesan,
Sourdough Crisps & Garlic Dressing

Main Course Selection (choice of one)

8 oz Seared Filet with Bone Marrow Bordelaise

Cast Iron Salmon with Pink Peppercorn Sauce

Rosemary Garlic Chicken with Caper Beurre Blanc

Served with Garlic Mashed Potatoes & Roasted Heirloom Carrots

Dessert

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

SONOMA - 95

Maximum 40 Guests

Citrus Poached Shrimp Cocktail

House-made Cocktail Sauce

Salad Duet - Family Style

Classic Steakhouse Caesar
Hearts of Romaine, Shaved Parmesan,
Sourdough Crisps & Garlic Dressing

Tomato & Fresh Mozzarella

Vine Ripe Tomatoes, White Onions, Basil Pesto & EVOO

Main Course Selection

10 oz Seared Filet with Bone Marrow Bordelaise

Miso Glazed Seabass

Rosemary Garlic Chicken With Caper Beurre Blanc

Served with Garlic Mashed Potatoes & Roasted Heirloom Carrots

Dessert (Pre-Select One)

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

Chocolate Mousse Crunch

Dark Chocolate Ganache, Praline Crunch & Coffee Sauce

WILLAMETTE - 105

Maximum 40 Guests

Lobster Bisque

Crème Fraiche, Tarragon Oil & Sherry

Salad Duet - Family Style

Classic Steakhouse Caesar
Hearts of Romaine, Shaved Parmesan,
Sourdough Crisps & Garlic Dressing
BLT Wedge

Carr Valley Blue Cheese, Red Wine Vinaigrette,
Crispy Bacon, Heirloom Tomato, Green Onion,
Chopped Egg, and Iceberg Lettuce

Main Course Selection

10 oz Seared Filet with Bone Marrow Bordelaise

14 oz Center Cut Ribeye with Bone Marrow Bordelaise

8 oz Seared Filet with Bone Marrow Bordelaise

Cast Iron Salmon with Pink Peppercorn Sauce

Rosemary Garlic Chicken with Caper Beurre Blanc

Served with Garlic Mashed Potatoes & Roasted Heirloom Carrots

Dessert Duo

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

Flourless Chocolate Cake

Raspberry Sauce

COLUMBIA - 78

Lobster Bisque

Crème Fraiche, Tarragon Oil & Sherry

Classic Steakhouse Caesar

Hearts of Romaine, Shaved Parmesan, Sourdough Crisps & Garlic Dressing

Main Course Duet Of:

6 oz Seared Filet with Bone Marrow Bordelaise

Airline Chicken Breast with Caper Beurre Blanc

Served with Garlic Mashed Potatoes & Lemon Asparagus

Dessert

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

MONTERREY - 95

Citrus Poached Shrimp Cocktail

House-made Cocktail Sauce

Salad Duet –Family Style

Classic Steakhouse Caesar

Hearts of Romaine, Shaved Parmesan, Sourdough

Crisps & Garlic Dressing

Tomato & Fresh Mozzarella

Vine Ripe Tomatoes, White Onions, Basil Pesto & EVOO

Main Course Duet

6 oz Seared Filet with Bone Marrow Bordelaise

Miso Glazed Seabass

Served with Garlic Mashed Potatoes & Lemon Asparagus

Dessert (Pre-Select One)

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

Chocolate Mousse Crunch

Dark Chocolate Ganache, Praline Crunch & Coffee Sauce

NAPA - 105

Lobster Bisque

Crème Fraiche, Tarragon Oil & Sherry

Salad Duet –Family Style

Classic Steakhouse Caesar

Hearts of Romaine, Shaved Parmesan, Sourdough

Crisp & Garlic Dressing

BLT Wedge

Carr Valley Blue Cheese, Red Wine Vinaigrette,

Crispy Bacon, Heirloom Tomato, Green Onion,

Chopped Egg, and Iceberg Lettuce

Main Course Duet

6 oz Seared Filet with Bone Marrow Bordelaise

3 Jumbo Sea Scallops with

Garlic Butter

Served with Garlic Mashed Potatoes & Lemon Asparagus

Dessert Duo

Lemon Cheesecake

Citrus Crumble & Raspberry Sauce

Flourless Chocolate Cake

Raspberry Sauce





GREAT TOPPINGS FOR STEAK

Smoked Bleu Cheese 3

Bacon Horseradish 3

Madeira Mushrooms 3

APPETIZERS FOR THE TABLE

Priced per piece.

Citrus Poached Shrimp Cocktail 5

Shrimp Cake 7

Oysters on the Half Shell 3

Hanging Bacon 4

PASSED HORS D'OEUVRES

Priced per piece.

Charcoal Grilled Tenderloin 4

Bleu Cheese Creme Fraiche & Pickled Red Onion

Citrus Poached Shrimp Cocktail 5

Shrimp Cake 7

Tuna Tartare 4

Sweet Chili Vinaigrette and Radish on Wonton Crisp

Classic Bruschetta 4

PLATTERS & DISPLAYS

Antipasto (serves 25) 90

Grilled and Marinated vegetables, signature Wisconsin meats and cheeses

Vegetable Crudités (serves 25) 65

Buttermilk Ranch & Hummus

Seafood Raw Bar - Market Price

Oysters on The Half Shell, Citrus Poached Jumbo Shrimp, King Crab & Jumbo Lump Crab

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