

DOUBLE CUT®

HANDCRAFTED COCKTAILS

PASSIONATE AFFAIR 13

Ketel One Citroen vodka, peach Schnapps, pineapple & cranberry juice, simple syrup, with a sugared rim

PERFECT MARGARITA 16

Maestro Dobel tequila, Cointreau, Grand Marnier, fresh lime juice & cane sugar

DIRTY DIRTY GOOSE 14

Grey Goose vodka, olive brine & hand-stuffed blue cheese olives

RASPBERRY WISP 13

Grey Goose Le Citroen vodka, Chambord, fresh lemon juice & raspberries

THE CLINT EASTWOOD 14

Knob Creek "Kalahari Reserve" bourbon, sweet vermouth, Bittercube orange bitters, & housemade brandied cherries

ROSEMARY LEMON DROP 14

Ketel One Citroen, Cointreau, rosemary & fresh lemon juice

COTTON CANDY COCKTAIL 15

Effen Black Cherry vodka, St. Germain Elderflower liqueur, fresh lemon juice, cane sugar, cotton candy

HIBISCUS TINI 14

Ketel One Botanical peach and orange blossom vodka, Cointreau, candied Hibiscus, fresh lime juice

ESPRESSO MARTINI 14

Smirnoff Vanilla Vodka, Kahlua, Frangelico, shot of espresso

HENNESSY APPLE NIP 15

Hennessy VO, Cointreau, house-made apple cinnamon syrup, fresh lemon juice

MANGO DRAGON MOJITO MARTINI 14

Bacardi Dragonberry rum, mango puree, mint syrup, fresh lime juice

RUBY RED ROSE 12

Deep Eddy Ruby Red vodka, rosemary, fresh lemon juice

D/C FAVORITE

CHERRY SMOKED OLD FASHIONED 21

Maker's Mark Bourbon, housemade vanilla bean Demerara, Pooters smokey sea-salt bitters, logoed ice cube & served table side in our craft-house smoker

BOTTLED BEER

MILLER LITE 6

BUD LIGHT 6

COORS LIGHT 6

NEW GLARUS

SPOTTED COW 8

DOGFISH 60 MINUTE IPA 8

CORONA 7

STELLA ARTOIS 7

MICHELOB ULTRA 6

HEINEKEN 7

WHITECLAW 8

NON-ALCOHOLIC

ATHLETIC BREWING

RUN WILD 6

ATHLETIC BREWING

UPSIDE DAWN 6

MODERN

MANHATTANS

BLACKBERRY 12

Jim Beam Red Stag bourbon, Grand Marnier, muddled fresh blackberries, bitters

MARASCHINO 14

Knob Creek rye, Luxardo maraschino cherry liqueur, Carpano Antica sweet vermouth, cherry bitters

APPLE 15

1792 Bourbon, Berentzen apple schnapps, Carpano Antica sweet vermouth, Marshall Altier's organic apple bitters & delicious apple slice

WINE BY THE GLASS

RED

SEGHECIO 13

Zinfandel, Sonoma, CA

LEESE FITCH 9

Cabernet Sauvignon, California

LOUIS MARTINI 13

Cabernet Sauvignon, Sonoma, CA

BONANZA 12

Cabernet Sauvignon, Napa Valley, CA

PENFOLDS BIN 389

'BABY GRANGE' 26
Shiraz Cabernet, South Australia

PARADUXX 23

Red Blend, Napa Valley, CA

COLUMBIA VALLEY 13

Merlot, Washington

DUCKHORN 30

Merlot, Napa Valley, CA

LEESE FITCH 10

Pinot Noir, California

CONUNDRUM 10

Red Blend, California

SEA SUN 13

Pinot Noir, California

MIGRATION 19

Pinot Noir, Sonoma, CA

LAMBERT 'BLACK SHEEP' 13

Red Blend, Barossa Valley, Australia

TRAPICHE 12

Malbec, Mendoza, Argentina

DUCKHORN 35

Cabernet Sauvignon, Napa Valley, CA

CAYMUS 43

Cabernet Sauvignon, Napa Valley, CA

ROSE & SPARKLING

BANFI 13

Rosa Regale, Italy

'HOGWASH' ROSÉ 11

Tuck Beckstoffer, California

STERLING 13

Italy

MIA DOLCEA 12

Moscato, Italy

LEESE FITCH 9

Chardonnay, California

SONOMA CUTRER 15

Chardonnay, California

PRISONER 'SNITCH' 18

Chardonnay, Napa Valley, CA

LAMBERT 'THOUSAND WORDS' 13

Chardonnay, Barossa Valley, Australia

EMMOLO 13

Sauvignon Blanc, Napa Valley, CA

WHITE

WHITEHAVEN 16

Sauvignon Blanc, Marlborough, NZ

QUINTESSA 'ILLUMINATION' 22

Sauvignon Blanc, California

WOLLERSHEIM 9

Prairie Fumé, Wisconsin

MASO CANALI 11

Pinot Grigio, Italy

CHATEAU ST. MICHELLE 10

Riesling, Columbia Valley, WA

CHILLED SEAFOOD

CITRUS POACHED JUMBO SHRIMP 16
house-made cocktail sauce

*OYSTERS ON THE HALF SHELL 18/36
citrus chile vinaigrette & house-made cocktail sauce

*AVOCADO & TUNA TARTARE 15
sweet chili soy, radishes & crispy wontons

APPETIZERS

CRAB CAKES 24
stone ground mustard aioli

*OYSTERS ROCKEFELLER (6) 20
pernod, spinach, bacon, hollandaise

CRISPY BLACK PEPPER CALAMARI
& ROCK SHRIMP 17
giardiniera & lemon aioli

*SEARED SCALLOP & TUNA POKE 16
thai chili cream, sesame infused potatoes

SHORT RIB TACOS 13
cheddar, jalapeno, ancho-tomatillo salsa & fried onion

HAND CUT PARMESAN TRUFFLE FRIES 12
truffle aioli

D/C FAVORITE

HANGING BACON 18
Jones Farm cherrywood smoked bacon, maple glaze, black pepper

ROLLS & SASHIMI

*D/C SUSHI ROLL 18
shrimp tempura, asparagus & avocado. wrapped in filet mignon
with eel sauce, spicy mayo & crunchy tempura.

*TOASTED TUNA ROLL 18
cream cheese, cucumber, avocado, ahi tuna,
wasabi mayo & serrano chili

*D/C VOLCANO ROLL 22
king crab, avocado, cucumber, topped with spicy crab
& scallop "lava"

SPICY DELLS ROLL 18
spicy crab cream cheese, pickled jalapeños, asparagus,
panko crusted

*SALMON SASHIMI 18
yuzu vinaigrette, serrano chili, sesame oil, lime zest,
shaved nigiri & spicy mayo

SOUP & SALAD

LOBSTER BISQUE 15
creme fraiche, pastry, tarragon oil & sherry

*CLASSIC STEAK HOUSE CAESAR 9/13
crisp romaine, garlic-parmesan dressing, boiled egg, anchovies,
house croutons

FRENCH ONION SOUP 12
Carr Valley gruyere

BLT WEDGE 13
Carr Valley Blue cheese, red wine vinaigrette, crispy bacon,
heirloom tomato, green onion, chopped egg & iceberg lettuce

D/C FAVORITE

TOMATO & MOZZARELLA 14
heirloom tomato, fresh mozzarella, Blue cheese, basil pesto & arugula

FILET MIGNON (8oz)

*SIMPLY GRILLED 52

Special Filet Options

*MUSHROOM CRUSTED 3
bordelaise sauce

*CAJUN STYLE 6
cajun cream sauce, red wine onions

*BLUE CHEESE 4

*OSCAR' 25
king crab, grilled asparagus, hollandaise

*BACON & HORSERADISH 4

*AU POIVRE' 3
black pepper crust, Cognac cream

1200° BROILED STEAKS

all our butcher's block steaks are finished with D/C house butter

*NEW YORK (14oz) 53

*RIBEYE (14oz) 58

*PORTERHOUSE (24oz) 68

*BONE-IN RIBEYE (20oz) 68

D/C FAVORITE

*BONE-IN TOMAHAWK (48oz) 165
three sides, serves 2-3

ENHANCEMENTS

8oz Broiled Lobster Tail MP
Shrimp Scampi 14
Oscar Style 25
Blue Cheese 3
Bourbon Mushrooms 5

SAUCES 3

Mushroom Madeira
Bearnaise
Bordelaise
Brandy Green Peppercorn
Horseradish Cream

"MEAT & THREE" 5
a sampling of three sauces

D/C FAVORITE

*CATTLEMAN'S BOARD 235
48oz tomahawk ribeye, shrimp scampi, mashed potatoes, bourbon mushrooms, grilled asparagus, truffle fries, serves 3-4

D/C *PRIME RIB

sea salt crusted, garlic jus, horseradish cream, served while it lasts, on Saturdays only

12 OUNCE 42

16 OUNCE 47

20 OUNCE 52

D/C FAVORITE

WAGNER FAMILY OF WINES FLIGHT 35
*Caymus Cabernet Sauvignon, Sea Sun Pinot Noir, Conundrum Red Blend
3 ounce pour of each*

DOUBLE
CUT®

ENTRÉES

- PAN FRIED WALLEYE PICATTA 28
parmesan crust, lemon caper butter sauce
- *QUICK SMOKED SUSTAINABLE SALMON 38
pink peppercorn beurre blanc
- *PAN SEARED SEA SCALLOPS 38
sweet corn puree, calabrian chile oil
- ROSEMARY GARLIC HALF CHICKEN 33
lemon caper-butter sauce
- PISTACHIO PESTO LINGUINI 22
*asparagus, peas, cured tomato, lemon
add shrimp sauté +16*
- *BROILED LOBSTER TAILS MP
garlic citrus butter

- *ALASKAN KING CRAB MP
one pound, steamed with drawn butter
- *MISO GLAZED SEABASS 42
pickled ginger
- *USDA PRIME D/C BURGER 20
butter lettuce, heirloom tomato, aged cheddar, thick cut bacon
- *PRIME RIB SANDWICH 21
*shaved prime rib, onions, provolone cheese, poblano peppers,
horseradish cream, D/C bread, french onion jus*
- *BROILED GARLIC SHRIMP 32
tomato, Spanish chorizo, saffron rice
- *LAMB CHOPS 44
charred onion & parsley salad

D/C FAVORITE

*CATHEDRAL TOP SIRLOIN (12oz) 48
served with mashed potatoes & asparagus

SIDES

served individual or family-style

- MEAT & THREE 16
a sampling of any three individual sides
- BRUSSELS SPROUTS 7/11
crispy with pancetta and white balsamic aioli
- RUSSET BAKED POTATO 8
butter & sour cream
- LOADED BAKED POTATO 13
bacon, cheddar, sour cream, green onions
- HASH BROWNS 13
add onions, bacon, blue or cheddar cheese
- GARLIC MASHED POTATOES 6/10
sweet cream butter

- HAND CUT PARMESAN TRUFFLE FRIES 12
truffle aioli
- BOURBON GLAZED MUSHROOMS 9/13
- CREAMED SPINACH 7/11
- ASPARAGUS 10/14
grilled or steamed, bearnaise sauce
- CREAMED CORN & SHALLOTS 8/12
- BROCCOLI 8/10
served with cheddar cheese sauce or hollandaise
- MASHED CAULIFLOWER 8/10

D/C FAVORITE

MAINE LOBSTER MAC 'N CHEESE 24

SWEETS

CRÈME BRÛLÉE DUO 8
vanilla bean & chocolate hazelnut

NY STYLE CHEESECAKE 8
brandy cherries & graham cracker crumble

LAVA CAKE 10
vanilla ice cream

D/C FAVORITE

TRIPLE CHOCOLATE LAYER CAKE 12
amaretto, Kahlua, white chocolate & vanilla ice cream

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.