

DOUBLE CUT

HANDCRAFTED COCKTAILS

- CHARRED GRAPEFRUIT SMASH** 16
Bulleit rye, charred pink grapefruit, fresh lemon juice, basil, mint, Angostura bitters & cane sugar
- GREEN TEA GIMLET** 16
Hendrick's gin, fresh lemon juice, cane sugar & green tea
- DIRTY DIRTY GOOSE** 16
Grey Goose vodka, olive brine & hand-stuffed blue cheese olives
- RASPBERRY WISP** 16
Grey Goose Le Citroen vodka, Chambord, fresh lemon juice & raspberries
- ESQUIRE** 18
Bulleit bourbon, Grand Marnier, fresh orange and lemon juices & Angostura bitters
- PERFECT MARGARITA** 21
Patron Anejo tequila, Cointreau, Grand Marnier, fresh lime juice & cane sugar

- DOOR COUNTY** 14
Korbel brandy, housemade Luxardo brandied cherries & Cherry Bark vanilla bitters
- PYRATE'S GOLD** 16
Kirk and Sweeney 12 yr rum, apricot, brown sugar, fresh lemon juice & Gold Flakes
- ROSEMARY LEMON DROP** 18
Ketel One Citroen vodka, Cointreau, rosemary & fresh lemon juice

D/C FAVORITE

- CHERRY SMOKED OLD FASHIONED** 25
House aged Bulleit bourbon, housemade vanilla bean Demerara, Pooter's smokey, sea-salt bitters, logoeed ice cube and served table side in our craft-house smoker

WINE BY THE GLASS

RED

- | | |
|---|--|
| J. LOHR 12
<i>'Falcon's Perch', Pinot Noir, Monterey County</i> | J. LOHR 'PURE PASO' 16
<i>Proprietary Blend, Paso Robles</i> |
| ETUDE 17
<i>Pinot Noir, Carneros</i> | STAGS' LEAP 18
<i>Merlot, Napa Valley</i> |
| SEA SUN 12
<i>Pinot Noir, California</i> | QUILT 23
<i>Cabernet, Napa Valley</i> |
| COPPOLA 'CLARET' 13
<i>Cabernet, Paso Robles</i> | ACHAVAL FERRER 16
<i>Malbec, Mendoza, Argentina</i> |
| CONUNDRUM 17
<i>Red Blend, California</i> | LA RASINA 18
<i>Sangiovese, Brunello di Montalcino</i> |
| CAYMUS 43
<i>Cabernet, Napa Valley</i> | MOUNT PEAK 'RATTLESNAKE' 22
<i>Zinfandel, Sonoma Count2</i> |
| LAMBERT ESTATE 'BLACK SHEEP' 13
<i>Red Blend, Australia</i> | |

WHITE

- | | |
|--|--|
| CHALK HILL 'ESTATE' 13
<i>Chardonnay, Chalk Hil</i> | WHISPERING ANGEL 14
<i>Rosé, Columbia Valley</i> |
| J. LOHR 'FLUME CROSSING' 12
<i>Sauvignon Blanc, Monterey, California</i> | LA MARCA 9
<i>Prosecco, Italy</i> |
| CHATEAU STE. MICHELLE 12
<i>Reisling, Washington</i> | MIA DOLCE 12
<i>Moscato di Asti</i> |

BEER

- | | |
|--------------------------|------------------------|
| BOTTLED | DRAFT 16 OZ |
| BUD LIGHT 6 | MICHELOB ULTRA 7 |
| CORONA EXTRA 7 | DOS EQUIS LAGER 8 |
| COORS LIGHT 6 | SAM ADAMS SEASONAL 8 |
| BUDWEISER 6 | MILLER LITE 7 |
| SAM ADAMS BOSTON LAGER 7 | DOGFISH - 60 MIN IPA 8 |
| LAGUNITAS IPA 7 | BLUE MOON 8 |
| LONE STAR 6 | SHINER BOCK 7 |
| ATHLETIC BREWING N/A 6 | KARBACH LOVE STREET 8 |
| 'RUN WILD' IPA | KARBACH HOPADILLO 8 |
| 'UPSIDE DAWN' ALE | STELLA ARTOIS 8 |

MODERN

MANHATTANS

- BLACKBERRY** 16
Jim Beam Red Stag bourbon, Grand Marnier, muddled blackberries & Angostura orange bitters
- MARASCHINO** 18
Knob Creek rye, Luxardo maraschino cherry liqueur, Carpano Antica sweet vermouth, cherry bitters & a Luxardo cherry ice cube
- APPLE** 17
1792 bourbon, Berentzen apple schnapps, Carpano Antica sweet vermouth, Marshall Altier's organic apple bitters & delicious apple slice

DOUBLE
CUT

SEAFOOD BAR

CITRUS POACHED JUMBO SHRIMP 17
small dollop of horseradish on house-made cocktail sauce

*OYSTERS ON THE HALF SHELL 24/48
citrus chile vinaigrette & house-made cocktail sauce

D/C FAVORITE

*AVOCADO & TUNA TARTARE 16
sweet chile soy, radishes & crispy wonton

STARTERS

JUMBO LUMP CRAB CAKES 24
stone ground mustard aioli

*BEEF TENDERLOIN CARPACCIO 17
grated parmesan cheese, tomatoes, Calabrian chilis & capers
Make it "Surf & Turf" by adding LOBSTER SALAD +10

CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP 18
giardiniera & lemon aioli

NASHVILLE HOT TEXAS QUAIL 18
pickled slaw, green tomato, orange blossom honey, buttercrust bread

GLAZED "BURNT END" BITES 16
pickled onion, sweet corn bread, house pickle

CHARRED SHISHITO PEPPER 11
shaved bonito, espelette aioli

D/C FAVORITE

HANGING BACON 19
maple glaze, cracked tellicherry pepper & house made corn bread

SOUPS & SALADS

LOBSTER BISQUE 16
creme fraiche, tarragon, pastry & sherry

BLT WEDGE 15
crisp iceberg lettuce, bacon, heirloom tomatoes, chopped egg,
blue cheese, green onion, red wine vinaigrette

FRENCH ONION SOUP 13
gruyere, crostini

*CLASSIC STEAKHOUSE CAESAR SALAD 14
crisp romaine, garlic-parmesan dressing, house croutons,
soft boiled egg & anchovy fillet

D/C FAVORITE

TOMATO & MOZZARELLA 15
heirloom tomato, white onion, fresh mozzarella, bleu cheese, basil pesto & arugula

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18% gratuity added to parties of 6 people or more.

DOUBLE CUT

FILET MIGNON (8oz)

*SIMPLY GRILLED 56

Special Filet Options

*PARMESAN GARLIC +3
panko crumb, butter, herbs

*BLUE CHEESE & PEAR +4
port wine pear, herbs, panko crumb

*CENTRAL TEXAS MUSHROOM DUXELLE +4
shallots, herbs

*JUMBO LUMP CRAB OSCAR +25
asparagus, bearnaise sauce

*CRAWFISH ETOUFFEE +14
"holy trinity," tomato, herbs

*CRACKED TELLICHERRY AU POIVRE +4
Cognac creme

1200° BROILED STEAKS

All our butcher's block steaks are finished with **D/C** House Butter

CLASSIC CUTS

*FILET MIGNON (8oz) 56

*NEW YORK (14oz) 54

*PORTERHOUSE (28oz) 69

*BUTCHER'S CUT MP
"Chef's Special Selection"

SPECIALTY CUTS

*ROSEWOOD RANCH WAGYU NY STRIP (12oz) 72

*USDA PRIME 20 DAY DRY AGED RIBEYE (20oz) 76

*USDA PRIME RIBEYE (14oz) 58

D/C FAVORITE

*LONG BONE TOMAHAWK STEAK 210
three sides, serves 2-3

ENHANCEMENTS

6OZ MAINE LOBSTER TAIL MP
CRAWFISH ETOUFFEE 14
SHRIMP SCAMPI 18
A LA "OSCAR" 25
BLUE CHEESE CRUMBLE 5
BOURBON MUSHROOMS 5

SAUCES \$4

MEAT & THREE "A SAMPLING OF THREE SAUCES" +5
MUSHROOM MADEIRA
BEARNAISE
BORDELAISE
BRANDY GREEN PEPPERCORN
HORSERADISH CREAM
CHIMICHURRI

D/C PRIME RIB

*sea salt crusted, garlic jus, horseradish cream
Served while it lasts*

12 OUNCE 42

16 OUNCE 47

20 OUNCE 52

D/C 24 OUNCE 57

WAGNER FAMILY WINE FLIGHT \$40

each wine has a 3 oz pour

CAYMUS CABERNET

SEA SUN PINOT NOIR

CONUNDRUM RED BLEND

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ENTREES

- BROILED LOBSTER TAILS MP
garlic-citrus butter
- GRILLED GARLIC GULF SHRIMP 33
fried green tomato, andouille sausage
- *BONE-IN **D/C** PORK CHOP 39
peach pepper jam
- *QUICK SMOKED SUSTAINABLE SALMON 48
pink peppercorn beurre blanc
- ROSEMARY GARLIC HALF CHICKEN 33
lemon caper-butter sauce

- *FISH OF THE DAY MP
ask your server about our catch of the day
- *USDA PRIME **D/C** BURGER 20
butter lettuce, heirloom tomato, aged cheddar, thick cut bacon
- *PRIME RIB SANDWICH 22
*shaved prime rib, onions, provolone cheese, poblano peppers, horseradish cream, **D/C** bread, french onion jus*
- PISTACHIO PESTO LINGUINI 22
*asparagus, peas, cured tomato, lemon
add shrimp sauté +16*

SIDES

served individual or family-style

- MEAT AND THREE 24
a sampling of any three individual sides
- STEAMED AND BUTTERED BRUSSELS SPROUTS 8/12
- RUSSET BAKED POTATO 10
as you like it
- HASH BROWNS 15
add onions, bacon, blue or cheddar cheese
- GARLIC MASHED POTATOES 9/13
sweet cream butter
- HAND CUT PARMESAN TRUFFLE FRIES 14
truffle aioli
- BOURBON GLAZED MUSHROOMS 11/15
- CREAMED SPINACH 8/12
- ASPARAGUS 11/15
grilled or steamed, bearnaise sauce
- STEAMED BROCCOLI 12
cheese or hollandaise sauce
- CREAMED CORN & SHALLOTS 9/13

D/C FAVORITE

MAINE LOBSTER MAC 'N CHEESE 30

SWEETS \$13

- DARK CHOCOLATE & CARAMEL BUTTERCREAM CAKE
carmelito ganache
- CRÈME BRÛLÉE
fresh berries
- CHEESECAKE
New York style with strawberries
- THREE PECAN
*warm pecan bread pudding, pecan streusel,
bourbon caramel, vanilla ice cream*
- S'MORES SUNDAE +5
*chocolate & vanilla ice cream, house made marshmallow,
brown butter graham crumb*

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