



BUTTER BOARDS

D/C HOUSE BUTTER BOARD MP
ask your server about this week's butter board

MUSHROOM INFUSED BUTTER BOARD 9
mushroom & truffle infused butter, mixed herbs, crispy shallots, shaved radish

CHILLED SEAFOOD

CITRUS POACHED JUMBO SHRIMP 17
small dollop of horseradish on housemade cocktail sauce

POACHED OR CHILLED CRAB LEGS MP
drawn butter, lemon aioli, lemon wedges

***OYSTERS ON THE HALF SHELL** 24/48
citrus chile vinaigrette, housemade cocktail sauce

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

D/C FAVORITE

***SEAFOOD TOWER** 90

smoked cioppino with charred shishito peppers, clam, muscles, Vietnamese shrimp spring roll with Thai chili sauce, crudo of the day, tuna tartar, chilled oysters, shrimp, housemade cocktail sauce, citrus chile vinaigrette

APPETIZERS

JUMBO LUMP CRAB CAKES 25
stone ground mustard aioli

OYSTERS ROCKAFELLER (4) 19
broiled, pernod cream, spinach, smoked bacon, toasted panko

***BEEF TENDERLOIN CARPACCIO** 17
*truffle aioli, crispy capers, shaved jewel box tomatoes, bread crisp, extra virgin olive oil
make it "surf & turf" or lobster salad +10*

NASHVILLE HOT TEXAS QUAIL 18

pickled slaw, green tomato, orange blossom honey, buttercrust bread

CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP 19
giardiniera & lemon aioli

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 21

maple glaze, cracked tellicherry pepper, housemade corn bread

SOUP & SALAD

LOBSTER BISQUE 16
creme fraiche, tarragon, pastry, sherry

FRENCH ONION SOUP 13
gruyere, crostini

BLT WEDGE 16
crisp iceberg lettuce, bacon, heirloom tomatoes, chopped egg, blue cheese, green onion, red wine vinaigrette

***CLASSIC STEAK HOUSE CAESAR SALAD** 15
crisp romaine, garlic-parmesan dressing, house croutons, soft boiled egg, anchovy fillet

CHEF'S SEASONAL SALAD MP

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.

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**D/C FAVORITE****WAGNER FAMILY OF WINES FLIGHT 40**

Caymus Cabernet Sauvignon, Sea Sun Pinot Noir, Conundrum Red Blend
3 ounce pour of each

IN-HOUSE DRY-AGED STEAKS

limited availability

45 DAY DRY-AGED BONELESS RIBEYE (16 oz.) 85

45 DAY DRY-AGED BONE-IN RIBEYE (28 oz.) 110
44 Farms

FILET MIGNON (8 oz.)

*SIMPLY GRILLED 58

Special Filet Options

*PARMESAN GARLIC 4
panko crumb, butter, herbs

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

*CENTRAL TEXAS MUSHROOM DUXELLE 4
shallots, herbs

*BLACKENED 4
low country cajun spice blend

*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

*FILET MIGNON (8 oz.) 58

*NEW YORK STRIP (14 oz.) 56

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

*ROSEWOOD RANCH WAGYU
NEW YORK STRIP (12 oz.) 72

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

*USDA PRIME RIBEYE (14 oz.) 59

D/C FAVORITE

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

ENHANCEMENTS

6 oz. Maine Lobster Tail MP
Crawfish Etouffee 14
Shrimp Scampi 18
A La "Oscar" 25
Blue Cheese Crumble 3
Bourbon Mushrooms 5

SAUCES 4

Mushroom Madeira
Bearnaise
Bordelaise
Brandy Green Peppercorn
Horseradish Cream
Chimichurri

SAUCE TRIO 9

a sampling of three sauces

D/C *PRIME RIB

sea salt crusted, garlic jus, horseradish cream, served while it lasts, available Friday & Saturday

12 OUNCE 42

16 OUNCE 47

20 OUNCE 52

D/C 24 OUNCE 57

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ENTRÉES

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	25
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 & THREE	26
a sampling of any three individual sides	
STEAMED & BUTTERED BRUSSELS SPROUTS	9/13
RUSSET BAKED POTATO	11
as you like it	
HASH BROWNS	15
add onions, bacon, blue or cheddar cheese	
GARLIC MASHED POTATOES	11/15
sweet cream butter	

HAND CUT PARMESAN TRUFFLE FRIES	14
truffle aioli	
BOURBON GLAZED MUSHROOMS	11/15
CREAMED SPINACH	8/12
ASPARAGUS	12/16
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

TRIPLE CHOCOLATE CAKE	13
gluten free flourless sponge cake, dark chocolate mousse, milk chocolate cream, white chocolate mousse, fresh raspberries, chocolate sauce	
CRÈME BRÛLÉE	13
fresh berries	
CHEESECAKE	13
New York style with strawberries	

THREE PECAN	13
warm pecan bread pudding, pecan streusel, bourbon caramel, vanilla ice cream	
S'MORES SUNDAE	18

chocolate & vanilla ice cream, house made marshmallow, brown butter graham crumb

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