

DOUBLE CUT

CHARCOAL GRILL / LIQUOR BAR

PREMIUM SHELLFISH BAR

JUMBO SHRIMP COCKTAIL (4) 14

*MARKET OYSTERS ON THE HALF SHELL
(1/2 dozen) 14 (dozen) 26
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 120
fresh oysters, jumbo shrimp, king crab, lobster and jumbo lump crabmeat with assorted house-made sauces

STARTERS

*SEA SCALLOPS BENEDICT 19
applewood smoked bacon, toasted brioche, hollandaise

JUMBO LUMP CRAB CAKES 15
with stone mustard aioli

BLACK PEPPER CALAMARI 14
crispy calamari and rock shrimp with lemon aioli, giardiniera

*TUNA TARTARE with AVOCADO and RADISH 15
with sweet chili-soy vinaigrette and crispy wonton chips

BEEF SHORT RIB TACOS 13
cheddar, jalapeño and ancho-tomatillo salsa, fried onion

*OYSTERS CASINO 14
classic broiled oysters with bacon, herbs, panko and parmesan

*BEEF TENDERLOIN TARTARE 15
with Dijon mustard and cornichons

*CHARCOAL-GRILLED MINI BURGERS 12
aged cheddar, applewood smoked bacon and 1000 Island dressing

SOUPS

LOBSTER BISQUE 15
lobster bouillon, cream sherry, and pastry crouton

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

SALADS

"BLT" ICEBERG WEDGE 13
bleu cheese, ripe tomato and applewood smoked bacon and red wine vinaigrette

*CAESAR 11
romaine hearts with Caesar dressing, shaved parmesan, anchovies, soft boiled egg and garlic croutons

TOMATO 13
heirloom tomato, white onion, fresh mozzarella and basil pesto with extra virgin olive oil

GREENS 5
tomato, cucumber, red onion and choice of house-made dressings

*SHRIMP LOUIE 17
jumbo shrimp, avocado, asparagus, tomato, soft boiled egg, 1000 Island

FROM THE CHARCOAL GRILL

CENTER CUT SIGNATURE STEAKS

*FILET MIGNON
8 ounce 38

*BONE-IN RIBEYE
20 ounce 52

*PORTERHOUSE
24 ounce 62

*THE D/C
TOMAHAWK CHOP
48 ounce bone-in ribeye for 2 120

*DOUBLE CUT PRIME RIB

garlic jus & Gruyere popover

12 ounce 30 16 ounce 35 20 ounce 40

PETITE STEAKS

*NEW YORK STRIP
12 ounce 36

*RIBEYE
14 ounce 39

*FILET MIGNON
6 ounce 32

SAUCES

bourbon green peppercorn 3

madeira 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

popover with gruyere cheese 2

CHOPS / CHICKEN

*DOUBLE BONE PORK CHOP 20 ounce 35

*LAMB CHOPS 45

*DOUBLE CUT VEAL CHOP 14 ounce 46

ROSEMARY GARLIC CHICKEN 29
lemon caper beurre blanc

EXTRA PLATE CHARGE 10

SPECIALTY SEAFOOD

LOBSTER TAILS 65
charcoal grilled or broiled

CRAB-STUFFED JUMBO SHRIMP SCAMPI 35

CEDAR PLANK ROASTED SALMON 28

*AHI TUNA STEAK 34
seared rare with nori, ponzu and wasabi

RAINBOW TROUT 30
lobster-stuffed with a lemon beurre blanc

*JUMBO SEA SCALLOPS 34
sautéed or charcoal grilled (bacon wrapped 6)

*SOY-MISO GLAZED CHILEAN SEABASS 34

ALASKAN KING CRAB 55 per pound
steamed with drawn butter and lemon

VEGETARIAN

CARAMELIZED CAULIFLOWER 21
brown butter, capers, goat cheese fondant

GNOCCHI 22
garlic mushrooms, arugula, walnut pesto

GRILLED PORTABELLA CHEESESTEAK 21
'Philly Style'; peppers, onions and melted mozzarella

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
STEAMED BRUSSELS SPROUTS

CHARCOAL GRILLED
SEASONAL VEGETABLES

11 EA

JUMBO ASPARAGUS
charcoal grilled or steamed, with hollandaise

HASH BROWNS
add onions, bacon, bleu or cheddar cheese

MAKER'S MARK MUSHROOMS

**DOUBLE
CUT**
