



## Appetizers

### CHARCUTERIE PLATTER 24

Soppressata, coppa, house pate, artisanal cheeses, assorted olives, stone ground mustard, toasted baguette

### WILD CAUGHT JUMBO SHRIMP COCKTAIL 17

Classic cocktail sauce, lemon

### CRISPY CHICKEN WINGS 15

Choice of Asian, BBQ or Buffalo style wings, bleu cheese or ranch dressing, garden celery sticks

### CHARRED SPANISH OCTOPUS 16

Cilantro-pesto, chorizo papas bravas, extra virgin olive oil, charred lemon aioli

### RUSTIC TOMATO BRUSCHETTA 13

Olive tapenade, parmesan, basil, extra virgin olive oil, 8 year aged balsamic vinegar

### BEEF TENDERLOIN CARPACCIO\* 15

Crispy capers, extra virgin olive oil, horseradish and arugula salad

### SUSHI GRADE AHI TUNA TARTARE\* 16

Hass avocado, wonton crisps, soy glaze, pickled ginger, wasabi

## Soups

### CONFIT CHERRY TOMATO 10

### FRENCH ONION 10

Melted Gruyere, herb croutons

### CHEF'S SEASONAL INSPIRATION 9

## Entrée Salads

### CHOPPED COBB 19

Romaine, tomato, English cucumber, bleu cheese crumble, avocado, Applewood smoked bacon, chicken breast, organic hardboiled egg, brown derby dressing

### GRILLED CHICKEN CAESAR 19

Romaine, croutons, parmesan, Spanish white anchovy fillet

### TRADITIONAL WEDGE 18

Iceberg, tomato, crispy pancetta, chives, Fourme d'Ambert blue cheese dressing

## From the Butcher's Block

### ROASTED 10 oz WAGYU SKIRT STEAK\* 48

### 12 oz ARGENTINIAN STYLE PRIME HANGER STEAK\* 50

### ROASTED 12 oz PRIME NY STRIP\* 38

### GRILLED 12 oz BONE-IN TENDERLOIN\* 52

### GRILLED 18 oz BONE-IN COWBOY RIB-EYE\* 54

### 28 oz PRIME TOMAHAWK STEAK\* 88

### HERB CRUSTED LAMB RACK\* 48

### ROASTED 10 oz CHILEAN SEA BASS\* 60

### BROILED MAINE LOBSTER\* 60

### SIDES 8

CREAMED SPINACH

BUTTERY POACHED ASPARAGUS

SAUTEED WILD MUSHROOMS

SOUTHWESTERN SPICED SAUTEED CORN

CRISPY TRUFFLED FRIES

SCALLOPED POTATOES

### BUTTERS 2

GARLIC-PARSLEY

SMOKED CHIPOTLE

CAPER AND FRENCH PICKLE

### SAUCES 2

LEMON BUERRE BLANC

HORSERADISH CREAM

CHIMICHURRI

AU POIVRE

BORDELAISE

ROASTED PEPPER BEARNAISE

### STEAK TEMPERATURE

RARE *Very Red, Cool Center*  
MEDIUM RARE *Red, Warm Center*  
MEDIUM *Pink Center*  
MEDIUM WELL *Slightly Pink Center*  
WELL *Broiled Throughout, No Pink*

Ⓜ Denotes menu item is Gluten Free.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Service charge/gratuity of 18% will be added for parties of six guests or more.

## Entrées

### ROASTED HALF CHICKEN 34

Peach BBQ sauce, tomato on the vine

### TRADITIONAL FISH AND CHIPS 24

Beer battered Alaskan cod, crispy fries, Charred Meyer lemon, malt vinegar, house tartar sauce

### DJT SIGNATURE CIOPPINO\* 40

Roasted wild caught prawns, grilled octopus, clams, seasonal vegetables, tomato-red wine broth, grilled baguette

### ROASTED SALMON\* 32

Truffled parmesan risotto, braised wild mushrooms, frisee salad

### PESTO RISOTTO 18

Confit tomatoes, extra virgin olive oil

## Burgers & Sandwiches

Served with choice of roasted garlic parmesan fries or field green salad

### GRILLED BLACK ANGUS BURGER\* 19

Add Applewood smoked bacon 2

Brioche bun, Wisconsin sharp cheddar, beef steak tomato, Perri & Son's red onion, Boston bibb lettuce

### HOUSE GROUND FILET MIGNON BURGER\* 24

Brioche bun, 8oz filet patty, red onion jam, gruyere cheese, arugula

### FRENCH DIP 18

Sliced Prime NY steak, gruyere cheese, horseradish aioli, au jus, toasted baguette

### CRISPY CHICKEN SANDWICH 19

Caramelized bell peppers, onions, parmesan, chimichurri, toasted baguette

### TURKEY CLUB 18

Toasted sourdough, Applewood smoked bacon, Boston bibb lettuce, tomato, Hass avocado mayo