



Lunch Special 19

11:30am – 3pm

FISH BOUILLABAISSSE

Manila clams, fennel & saffron infused tomato – citrus broth

MEDITERRANEAN SANDWICH

Prosciutto San Daniele, buffalo mozzarella, tomato, olives – artichoke spread & toasted baguette

Happy Hour

3pm – 5pm

LAMB SLIDERS 10

Pepper jack cheese, garlic-parsley aioli & toasted brioche

BRIE CHEESE 9

Seasonal grapes, crackers

LOBSTER MAC & CHEESE 10

Mornay sauce & crispy-cheese crumble

SPARKLING CHAMPAGNE 6

HOUSE WINES 6

Chardonnay, Cabernet Sauvignon

DOMESTIC BEERS 5

Bud Light, Budweiser, Coors Light
Miller Lite, Michelob Ultra, O'Doul's

 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.



DJT

Appetizers

5pm – 10pm

CHARCUTERIE PLATTER 24

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

GF WILD CAUGHT JUMBO SHRIMP COCKTAIL 18

Classic cocktail sauce, lemon

GF CRISPY CHICKEN WINGS 15

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

GF 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

SUSHI GRADE AHI TUNA TARTARE* 16

Hass avocado, wonton crisps, soy glaze,

Desserts

GF SEASONAL ASSORTED ICE CREAMS OR SORBETS 9

CHOCOLATE CHIP BROWNIE 10

Port wine poached pear, vanilla bean ice cream

GF HONEY CRÈME BRULEE 10

Honey comb crumble, whipped cream

COCONUT POT DE CRÈME 10

Creamy coconut custard, graham cracker crust

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Entrées

5pm – 10pm

GF **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 38

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

GF **ROASTED SALMON** 32
Truffled parmesan risotto,
braised wild mushrooms, frisee salad

GF **PESTO RISOTTO** 18
Confit tomatoes, extra virgin olive oil

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

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DJ
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Late Night Menu

Sunday – Thursday 10pm – 12am

Friday – Saturday 10pm – 2am

Ⓜ **WILD CAUGHT JUMBO
SHRIMP COCKTAIL** 17

Classic cocktail sauce, lemon

Ⓜ **BUFFALO STYLE
CHICKEN WINGS** 14

Blue cheese or ranch dressing, garden celery sticks

GRILLED CHICKEN CAESAR 19

Romaine, croutons, parmesan,
Spanish white anchovy fillet

Ⓜ **CHOPPED COBB** 19

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

TURKEY CLUB SANDWICH 18

Applewood smoked bacon, boston bibb lettuce,
tomato, avocado mayo, toasted sourdough

GRILLED BLACK ANGUS BURGER* 19

Brioche bun, Wisconsin sharp cheddar, beefsteak
tomato, perri, son's red onion, Boston bibb lettuce

Choice of fries or salad

Add smoked applewood bacon 2

Desserts

Ⓜ **SEASONAL ASSORTED
ICE CREAMS OR SORBETS** 9

CHOCOLATE CHIP BROWNIE 10

Port wine poached pear, vanilla bean ice cream

Ⓜ **HONEY CRÈME BRULEE** 10

Honey comb crumble, whipped cream

COCONUT POT DE CRÈME 10

Creamy coconut custard, graham cracker crust

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Craft Cocktails 18

CUCUMBER COLLINS

Hendricks gin, domaine de canton ginger liqueur, lime juice, simple syrup, cucumber, ginger ale

Gin makes an excellent base spirit for giving an old classic “Tom Collins” a refreshing zest

SOJU SLING

Soju, cherry brandy, fresh sour, ginger

Refreshing fruit flavors with a hint of spice

AVIATION

Gin, lemon, violette, rosemary

A tart, floral elegance will take you on a trip to early 20th century pre-prohibition

BRAMBLE

Bombay sapphire, chambord, lime juice, simple syrup, blackberries

Favored by many top bartenders due to its soft-citrusy bite with an aromatic accent creating a more interesting hint

BUCCANEER'S BLOCK

Rum, watermelon, basil shrub, crème de framboise, lemon juice, chili.

This balanced sweet and sour cocktail could put a smile on anyone's face

DEATH BY TRIAL

Orange syrup, lime juice, light and dark rum, mint.

Citrus and fruit forward with sweetness from our crafted organic rum

SID VICIOUS

Stroh, coconut rum, melon liquor, pineapple juice, flaming absinthe sugar cube

Every bit as vibrant as the rocker with a flaming kick

VIEUX CARRE

Rye, cognac, benedictine, sweet vermouth, asian pear, pur pear liquor, aromatic bitters

This cognac and rye whiskey cocktail packs a powerful punch and is delightfully complex, invented in New Orleans

SANGRE Y TIERRA

Mezcal, cherry heering, orange juice, carpano antica

A twist on a classic, fusion of unusual flavors, should give it a try

BASIL CLEMENTINE SMASH

Basil Hayden, honey, aperol, orange juice, lemon juice

A take on a Jerry Thomas classic cocktail with hints of citrus and fresh basil



Wines by the Glass

SPARKLING

- ROSÉ, **CONUNDRUM BY CAYMUS**, USA 18
- BRUT, **GERARD BERTRAND**, France 15
- PROSECCO, **LA MARCA**, Italy 15
- PEACH MOSCATO, **CAPOSALDO**, Italy 14

ROSÉ & WHITE

- CHARDONNAY, **CHATEAU DE MESSEY**, France 18
- SAUVIGNON BLANC, **KIM CRAWFORD**, New Zealand 17
- ROSÉ, **CONUNDRUM BY CAYMUS**, USA 17
- CHARDONNAY, **DAOU VINEYARDS**, USA 15
- RIESLING, **CHATEAU STE. MICHELLE**, USA 15
- SAUVIGNON BLANC, **DAOU VINEYARDS**, USA 14
- PINOT GRIGIO, **BENVOLIO**, Italy 14

RED

- PETITE SIRAH, **STAG'S LEAP VINEYARD**, USA 19
- CABERNET SAUVIGNON, **DAOU VINEYARDS**, USA 18
- RED BLEND, **PESSIMIST**, USA 18
- MALBEC, **RED SCHOONER BY CAYMUS**, Argentina 18
- PINOT NOIR, **MEIOMI**, USA 18
- PINOT NOIR, **COEUR DE TERRE HERITAGE RESERVE**, USA 17
- MERLOT, **ROTH**, USA 17

PORT

- 20 YRS OLD TAWNY, **1985 WARRE'S**, Portugal 22
- FONSECA, **BIN. NO.27**, Portugal 14

Trump Winery

CHARLOTTESVILLE, VIRGINIA

*Selections from our private and award-winning winery
in the heart of the Monticello Wine of Virginia*

- BLANC DE BLANC SPARKLING 22
- CHARDONNAY 21
- SAUVIGNON BLANC 21
- MERITAGE (*Red Varietal Blend*) 18

Beers

DOMESTIC 7

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra

IMPORT 8

- Stella Artois
- Heineken
- Guinness
- Corona
- Peroni

CRAFT 9

- Blue Moon
- Ballast Point Sculpin IPA
- New Belgium Fat Tire
- Sierra Nevada Pale Ale
- Dogfish Head 60 Minute IPA