

## BUTCHER'S SELECTION

### BERETTA FARMS SKIRT 6oz 16

espresso cocoa rubbed, mole,  
berry jicama slaw

### SMOKED SHORT RIB 10oz 32

house sauce, potato crumb,  
cheesy corn

### NORTHERN GOLD RIBEYE 8oz 34 / 12oz 44

### NORTHERN GOLD STRIPLOIN 6oz 28 / 9oz 40

### NORTHERN GOLD TENDERLOIN 6oz 28

### NORTHERN GOLD T-BONE 20oz 50

### BRANT LAKE WAGYU RIBEYE 8oz 70 / 12oz 95

### BRANT LAKE WAGYU STRIPLOIN 6oz 58 / 9oz 78

### A5 IWATE WAGYU STRIPLOIN 6oz 108 / 9oz 162

#### D'OSCAR STYLE +25

Atlantic lobster, Rock crab, charred asparagus, béarnaise

*all cuts complemented  
with creamed spinach  
and roasted mushrooms*

## APPETIZERS

### BRUSSEL SPROUTS 12

rice syrup, cracked pepper,  
pancetta, cured yolk

### SHORT RIB CROQUETTES 9

tomato basil sauce

### OXTAIL POUTINE 12

pulled oxtail, oxtail gravy,  
DOSC fries, fontina, havarti,  
provolone

### SEARED SCALLOPS 21

wagyu bacon, corn, ube,  
pea & tarragon purée,  
cucumber foam

### KING SALMON CRUDO 18

tequila lime cured, sturgeon  
caviar, citrus dressing, chili,  
radish, pappadams

### BONE MARROW 14

gremolata, buttered  
baguette

### TENDERLOIN CARPACCIO 18

pickled mustard aioli, crispy  
capers, truffle oil, grana  
padano, buttered baguette

## SALAD

### SPINACH SALAD 16

puffed quinoa, pumpkin  
seeds, sunflower seeds,  
hemp, chia, cranberries,  
yuzu vinaigrette

### MELON TRIO 17

watermelon, cantaloupe,  
honeydew, frisée, pickled  
red onion, chevre spread,  
strawberry mint vinaigrette

### SAVOY CABBAGE 12

charred, dijon, honey  
balsamic glaze, thyme  
buttermilk, crispy  
prosciutto

## PLANT-BASED

### MEATLESS LOAF 26

herb roasted tomatoes,  
basil quinoa, mushroom  
gravy

## BIG CUTS

### A5 WAGYU SSAM

8oz 118

Iwate wagyu striploin,  
butterleaf, kimchi pancakes,  
pineapple ssamjang, crispy  
shallots

### NORTHERN GOLD TOMAHAWK

45oz 168

gnocchi, asparagus, savoy  
cabbage, trio pepper demi,  
béarnaise

## GAME

### LAMB RACK 42

pistachio crusted, roasted  
carrots, sumac israeli  
couscous, mint & parsley  
vinaigrette

## CHICKEN

### TANDOORI CHICKEN LEG 26

spiced potatoes, cheesy  
corn, tamarind slaw

## SAUCES

BÉARNAISE 4

TRIO PEPPER DEMI 5

OXTAIL GRAVY 4

## SEAFOOD

### ORGANIC KING SALMON 34

dill & cilantro crust,  
tomatoes, potatoes, crispy  
chickpeas, grilled zucchini,  
avocado pico

### LOBSTER & CRAB

### PAPPARDELLE 36

gem tomatoes, fennel, basil,  
parsley, chives

## PASTA

### WAGYU CARBONARA 28

dry-aged wagyu bacon,  
parmesan, egg yolk, fusilli  
lunghi bucati,  
wagyu gremolata

### GNOCCCHI 18

almond purée, garlic  
crumble, fresh basil,  
candied almonds,  
parmesan, lemon

## SIDES

### SALT-BAKED POTATOES 9

Little Potato Company  
potatoes, mornay, chives

### DOSC FRIES 5

whole wheat crusted  
Kennebec potatoes

### ASPARAGUS 14

grilled, togarashi, 63° egg,  
grana padano

### SPINACH 9

creamed, grana padano,  
kampot red peppercorn

### MUSHROOMS 12

zaatar butter roasted, garlic  
powder, tahini

### CORN 13

roasted, béchamel, cheese,  
crostini

### WILTED GREENS 9

kimchi, kale, spinach,  
sesame

### DAILY BREAD 4

locally baked

*please share any allergies or dietary restrictions with your server before ordering*