



# DINNER

 gluten friendly  
 vegetarian friendly  
\* alternative available

## SHARED

**A5 WAGYU HOT STONE**   
rotating wagyu, volcanic salt, soy pickled  
onions & jalapeños  
**21 per ounce**

**TENDERLOIN CARPACCIO**   
mustard mayo, pickled shallots, parmesan,  
fried capers, micro greens, sourdough **22**

**STEAK TARTARE**  
tenderloin and ribeye tartare, egg yolk,  
Korean apple dressing, sourdough **24**

**CHARCUTERIE BOARD**   
rotational meats, three formaggio, seasonal  
house jam, house olives, figs, sourdough **40**

**BRISKET POUTINE**  
fries, beer braised brisket, gravy, cheese curds,  
scallions **S 13 / L 16**


**PRAWNS**   
sous-vide prawns, tomato dashi, chili oil,  
avocado, radish **22**

**TUNA TATAKI**  
seared tuna, yuzu ponzu slaw, avocado whip,  
radish **21**

**CHEESE BREAD**   
cream cheese, mozzarella, shallots, thyme,  
milk bread **15**

**CAULIFLOWER**   
roasted cauliflower, cauliflower purée,  
raisin, pomegranate, mint **15**

**CORN PANCAKES**  
corn pancakes, mozzarella, pickled jalapeño,  
pepper mayo, tajin **15**

**BRUSSELS SPROUTS**   
black garlic foam, cured egg yolk, orange  
glaze **15**  
+ *pancetta* **4**

**BAR SNACK TRIO** **10**  
house-marinated olives **6**  
candied walnuts **4**  
pancetta **6**

## BUTCHER'S SELECTION

**AAA+ NORTHERN GOLD ANGUS RIBEYE** 10 oz 40 / 12 oz 48

**AAA+ NORTHERN GOLD ANGUS STRIPLOIN** 10 oz 30 / 12 oz 35

**AAA+ NORTHERN GOLD TENDERLOIN** 6 oz 46

**AAA+ NORTHERN GOLD ANGUS TOMAHAWK** 45 oz 250

**A3 BRANT LAKE WAGYU RIBEYE** 10 oz 85 / 12 oz 96

**A5 WAGYU STRIPLOIN**   
rotating wagyu, volcanic salt, soy pickled onions & jalapeños  
**6 oz 127 / 9 oz 190**

## ACCOMPANIMENTS

prawns **3 pc.** **7**

au poivre **4**

demi **4**

mushroom bourbon **4**

gravy **3**

## ENTRÉE

**DRY-AGED RIBEYE**   
10 oz Northern Gold Angus ribeye, pomme  
purée, parsley oil, beef demi glace, garlic crema  
**43**


**SEARED TENDERLOIN**   
6 oz tenderloin onion crema, grilled carrots,  
bourbon peppercorn mushroom demi glace **52**

**STRIP ON 104<sup>TH</sup>**   
10 oz Northern Gold Angus striploin, DOSC  
fries, au poivre sauce **40**

**DOSC BURGER**  
5 oz house patty, buttermilk fried onions and  
jalapeños, BBQ sauce, mayo, cheddar cheese,  
butterleaf, choice of *fries or salad* **22**


**PAN SEARED CHICKEN**   
sous-vide breast, spiced potatoes, green beans,  
beef demi glace **28**

**KING SALMON**   
tomato and jalapeño jam, confit tomatoes,  
orange honey, fried rice **32**

**PUTTANESCA**   
tagliatelle pasta, tomato and caper sauce, confit  
tomatoes, olives, grana padano, parsley **18**

## STARCH & GARDEN

**DOSC FRIES**   
confit garlic, parsley **8**  
+ *cheese & gravy* **4**

**GREEN BEANS**   
sautéed green beans, miso glaze, chili oil, grana  
padano **13**

**CARROTS AGRODOLCE**   
pistachios, salsa verde, carrot purée, brown  
butter powder, carrot crisps **16**

**MASHED POTATOES**   
+ *gravy* **3**

**ZUCCHINI**   
roasted zucchini, white bean hummus,  
sunflower seeds, tzatziki, walnuts **12**

**BEET & BERRY SALAD**   
roasted beets, berries, apples, arugula,  
lavender honey yogurt, lemon vinaigrette,  
mint leaves, walnuts **S 8 / L 15**

**FINGERLING POTATOES**   
house spiced blend, lemon, chipotle mayo,  
parsley **11**

**SALAD VERT**   
seasonal greens, toasted walnuts, jalapeños,  
pickled shallots, feta, champagne vinaigrette  
**S 7 / L 14**