




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, truffle oil, 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**

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

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

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 104TH 
10 oz Northern Gold Angus striploin, DOSC fries, au poivre sauce **40**

DOSC BURGER
6 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, seasonal vegetables, 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 
DOSC spice **8**
+ *cheese & gravy* **4**

SEASONAL VEGETABLES 
miso glaze, chili oil, cured egg yolk **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 VERTE 
seasonal greens, toasted walnuts, jalapeños, pickled shallots, feta, champagne vinaigrette
S 7 / L 14