



DINNER

 gluten friendly
 vegetarian friendly
* alternative available

SHARED

A5 WAGYU HOT STONE 
rotating Wagyu, salt, umami pickles
21 per ounce


TENDERLOIN CARPACCIO 
creamy dijon, cold pressed canola, pea shoots,
parmesan, warm focaccia **22**

STEAK TARTARE 
AAA Northern Gold, egg yolk, horseradish,
capers, kettle chips **22**
+ *sub focaccia* **3**

CHARCUTERIE BOARD 
rotational meats and cheese, house-made
preserves, various accompaniments, sourdough
40

BRISKET POUTINE 
72 hour cured and braised brisket, fries, gravy,
cheese curds **S 15 / L 17**

CAULIFLOWER 
roasted cauliflower, cauliflower purée,
golden gastrique **15**

BRUSSELS SPROUTS 
black garlic foam, cured egg yolk, orange glaze
16
+ *pancetta* **4**

OLIVES 
olive blend, marinated-in-house, served warm
7

BUTCHER'S SELECTION

A5 WAGYU STRIPLOIN 
rotating Wagyu, umami pickles **6 oz 127 / 9 oz 190**

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

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

AAA+ NORTHERN GOLD ANGUS STRIPLOIN **10 oz 34 / 12 oz 40**

AAA+ NORTHERN GOLD TENDERLOIN **6 oz 48**

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

ACCOMPANIMENTS

veal demi glace **5**

au poivre **5**

gravy **3**


duck fat mushrooms **9**

ENTRÉE


SEARED TENDERLOIN 
6 oz tenderloin, mushrooms sautéed with
lardon, caramelized squash purée, rotational
sauce **56**


STRIP ON 104TH 
Northern Gold Angus striploin, DOSC fries,
au poivre sauce
10 oz 40 / 12 oz 46

DRY-AGED RIBEYE 
10 oz Northern Gold Angus ribeye, pomme
purée, demi glace, garlic crema
10 oz 48 / 12 oz 56

THE BURG 
6 oz dry-aged patty, crispy onions and
jalapeños, applewood smoked cheddar,
butterleaf, Carolina-style BBQ sauce, brioche
choice of *fries or salad* **24**

PAN SEARED CHICKEN 
citrus and herb brined chicken breast,
crispy smashed potatoes, seasonal vegetable,
natural jus **28**

KING SALMON 
grain and pulse succotash, sun-dried tomato
and roasted chili purée, seasonal vegetable
32

PUTTANESCA 
tagliatelle pasta, marinara, olives, capers, grana
padano **22**

STARCH & GARDEN

DOSC FRIES 
DOSC spice **8**
+ *cheese & gravy* **4**

GARLIC MASHED POTATOES 
roasted garlic, heirloom garden potato **9**
+ *DOSC gravy* **3**

SMASHED POTATOES 
spice rub and roasted potatoes, horseradish
dijonnaise, black truffle salt **11**

SEASONAL VEGETABLES 
rotational ingredients and accompaniments
MP

GLAZED CARROTS 
pan-glazed heirloom carrot, carrot purée,
carrot skin crisp, pistachio dukkah **16**

GREEN SALAD 
rotational greens, spiced walnuts, fresh jalapeños,
pickled shallots, feta, shallot vinaigrette
S 7 / L 13

BET SALAD 
roasted beets, seasonal fruit, peppery greens,
spiced walnuts, rose-scented yogurt, beet
reduction
S 9 / L 17