


DINNER

 gluten friendly
 vegetarian friendly
* alternative available


SHARED


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


TENDERLOIN CARPACCIO 
AAA+ Northern Gold, microplane parm,
mustard greens, fried capers,
pickled shallots, focaccia
22


ROASTED BONE MARROW 
shishito pepper gremolata,
smoked salt, focaccia
21

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

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

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

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

HAMACHI CRUDO 
blood orange broth, pickled chillies,
cold-pressed canola, mint
19

OLIVES 
olive trio, citrus-infused olive oil,
citrus zest
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 ANGUS 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 
AAA+ Northern Gold Angus,
sautéed mushrooms and lardon,
caramelized squash purée, rotating sauce
6 oz 56


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

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

THE BURG 
6 oz dry-aged patty, applewood
smoked cheddar, special sauce, iceberg,
kosher dill, red onion, sesame bun,
choice of *DOSC fries, salad,*
or truffle fries +\$2
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


RIGATONI ALLA VODKA 
sugo rosso, burrata, calabrian chilli,
pangrattato, basil
24

STARCH & GARDEN

DOSC FRIES 
DOSC spice
8
+ cheese & gravy 4

TRUFFLE FRIES 
russet potato, truffle aioli,
parmigiano reggiano
10

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


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

CAULIFLOWER 
roasted cauliflower,
mornay sauce, raclette
15

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

BROCCOLINI 
XO sauce, crispy garlic
14

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

KALE CAESAR 
pancetta, pangrattato,
parmigiano reggiano, lemon
S 10 / L 16