


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, parmigiano reggiano,
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


beef tallow 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, American cheese,
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,
garlic mash, 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, crispy shallot
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 12 / L 16