

DINNER

SHARED

A5 Wagyu Hot Stone

rotating Wagyu, salt, umami pickles
21 per ounce

Tenderloin Carpaccio

AAA+ Northern Gold Angus, parmigiano reggiano, mustard greens, fried capers, pickled shallots, focaccia
22

Steak Tartare

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

Charcuterie Board

rotating meat & cheese, house preserves, accompaniments, sourdough
40

Oxtail Poutine

12 hour cured & braised, DOSC fries, gravy, cheese curds
18

Brussels Sprouts

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

DOSC Fries

DOSC spice
8 | upgrade to truffle fries +2

Fresh Oysters

6 pc., tangerine & chili mignonette, lemon
19

Olives

olive trio, citrus-infused olive oil, citrus zest
7

Glazed Carrots

pan-glazed heirloom carrots, carrot purée, pistachio dukkah
16

Green Salad

mixed greens, heirloom tomatoes, maple vinaigrette, lemon
11 | 6 oz grilled chicken +8

Caesar Salad

kale, pancetta, pangrattato, parmigiano reggiano, lemon
12 | 6 oz grilled chicken +8

Seasonal Vegetables

rotating vegetable, onion subise, crispy shallots
15

STEAK

A3 Brant Lake Wagyu Striploin

10 oz 89 / 12 oz 98

AAA+ Northern Gold Angus Ribeye

10 oz 45 / 12 oz 54

AAA+ Northern Gold Angus Striploin

10 oz 39 / 12 oz 45

AAA+ Northern Gold Angus Tenderloin

6 oz 53

Accompaniments

Each steak cut comes with your choice of one of the following

DOSC Fries

Pommes Purée

Beef Tallow Mushrooms

Sauces

Borderlaise 5

Veal Demi Glace 5

Gravy 3

Truffle Fries +2

Smashed Potatoes +3

Lobster Tail +30

BUTCHER'S SELECT

A5 Wagyu Striploin

rotating Wagyu, salt, umami pickles
6 oz 127 / 9 oz 190

AAA+ Northern Gold Angus Tomahawk

green oil, smoke salt
45 oz 250

MAIN

Butter Poached Lobster Tail

sherry crab cream sauce, seasonal vegetable, fingerling potatoes
40

Chilean Seabass

leek & soy cream sauce, pancetta & vegetable medley succotash, fennel salad
38

The Burg

6 oz dry-aged patty, cheddar, tomato jam, DOSC steak sauce, caramelized onions, tomato, lettuce, brioche bun, choice of DOSC fries, green salad, kale salad, or truffle fries +\$2
24

Pan Seared Chicken

citrus and herb brined chicken breast, pommes purée, seasonal vegetable
28

Beef Ragù Rigatoni

dry-aged, grana padano
26

 gluten free

 vegetarian friendly

• alternative available