

# DINNER

## SHARED

### A5 Wagyu Hot Stone 🌿

rotating Wagyu, salt, umami pickles  
21 per ounce

### Oxtail Poutine 🌿

12 hours braised, DOSC fries, gravy,  
cheese curds  
18

### Glazed Carrots 🌿🌿

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

### Tenderloin Carpaccio 🌿

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

### Brussels Sprouts 🌿🌿

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

### Green Salad 🌿🌿

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

### Steak Tartare

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

### DOSC Fries 🌿🌿

DOSC spice  
8 | upgrade to truffle fries +2

### Caesar Salad

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

### Charcuterie Board 🌿

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

### Fresh Oysters 🌿

6 pc., tangerine & chili mignonette, lemon  
19

### Seasonal Vegetables 🌿🌿

rotating vegetable, onion soubise,  
crispy shallots  
15

### Olives 🌿🌿

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

## 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

Bordelaise 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

### 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

### Chilean Seabass 🌿

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

### Beef Ragù Rigatoni

dry-aged, grana padano  
26

🌿 gluten free

🌿 vegetarian friendly

• alternative available