

APPETIZERS

HAWAIIAN BIGEYE TUNA TARTARE * 18
avocado, crisp wonton, spicy ponzu, petite cilantro, sesame lavash

LUMP CRAB CAKE 18
oyster mayo, cilantro pesto, fennel-jalapeño marmalade

FRIED ARTICHOKEs 13
parmesan, oregano, sriracha mayo, lemon aioli

STEAK TARTARE * 18
black truffle, green onion, cornichons, capers, quail egg

CLASSIC DEVILED EGGS 9
bread & butter pickle relish, crispy quinoa

SOUPS + SALADS

SOUP OF THE DAY 7

SOUTHWEST COBB 13
roasted corn, grilled chicken, tomato, avocado, queso fresco, crispy tortilla, hard boiled eggs

CHICKEN NOODLE SALAD 13
mandarin orange, almonds, carrots, cabbage, sesame-soy dressing

CAESAR SALAD * 11
romaine hearts, white anchovies, croutons, crispy quinoa

BUTCHERS SALAD * 17
baby arugula, brussels sprouts, 5 oz. flatiron

DCH WEDGE 12
blue cheese, crumbled bacon, marinated cherry tomato, Texas pecans

add chicken 4 / shrimp 6 / salmon 6

FINELY TEXAN

SANDWICHES + BURGERS

all served with your choice of a side

STEAK DIP SANDWICH * 19
shaved prime rib, caramelized onions, horseradish-crème fraîche, Swiss cheese, au jus

NY PASTRAMI 18
half pound smoked pastrami, caraway bread, stone ground mustard

AHI TUNA CLUB * 18
toasted rye, sriracha mayo, smoked bacon, green leaf lettuce

DCH BURGER * 12
sassy sauce, cheddar cheese, bacon, green leaf lettuce, tomato, red onion

SOUTHWEST BURGER * 13
fire-roasted poblano peppers, pepper-jack cheese

BUFFALO CHICKEN SANDWICH 14
breaded chicken breast, tangy hot sauce, blue cheese, pickles, toasted bun

ENTRÉES

ROASTED CHICKEN 14
marble potatoes, goat cheese, capers, artichokes, chicken jus

SOUTHWEST SALMON 18
roasted corn, pablano peppers, chorizo, jalapeño butter

CAVATELLI PASTA 14
vegetables, hazelnut-pistachio romesco cream sauce

SEARED PALACIOS. TX REDFISH 19
lemon glazed Brussels sprouts

STEAKS

all served with your choice of a side

RIB EYE 12 OZ * 28
dry-aged angus beef

RIB EYE 18 OZ * 45
dry-aged angus beef

FILET MIGNON 8 OZ * 39
angus beef

FLAT IRON 10 OZ * 25
angus beef

SIDES

TRUFFLE-PARMESAN FRIES 6

SWEET POTATO FRIES 6

SAUTÉED SPINACH 6

SIDE SALAD 6

DESSERTS

SEASONAL FRUIT CRUMBLE 8
baked with an organic oatmeal streusel

LEMON CARDAMON CRÈME BRÛLÉE 8
creamy lemon custard and green cardamon

HAZELNUT CHOCOLATE TART 8
milk chocolate ganache, hazelnut crust

* Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering.

SOCIAL HOUR
Monday – Saturday 3pm to 7pm

 Red, Cool Center  Red, Warm Center  Pink, Hot Center  Dull Pink Center  Dull Grey

