

## 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 steak, 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, poblano 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

