



GENERAL MANAGER LINDSEY HLUBIC | EXECUTIVE CHEF SHAWN LOVING, CMC | CHEF DE CUISINE BRANDON ZARB



gluten free



vegetarian



vegan

RAW BAR

OYSTERS ON THE HALF SHELL* / 18 
Horseradish, cocktail sauce, mignonette

JUMBO GULF SHRIMP COCKTAIL / 19 
Horseradish, cocktail sauce, acapulco

SMOKED IRISH SALMON ROULADE / 13
King crab, cucumber, pickled mustard
watercress, everything spice, toasted baguette

CREEKSTONE STEAK TARTARE / 13
Pickled mustard, horseradish, Parmigiano-Reggiano
herbed breadcrumbs, egg yolk, autumn greens
toasted ciabatta

SOUP

LOBSTER BISQUE / 9.5
Chive crème fraîche

SOUP DU JOUR / 7
Seasonal preparation

POTATO LEEK / 7.5
Duck-fat rye crouton, parsley oil, espelette

CHILLED SEAFOOD TOWER* / 50 / 85

Smoked trout roe, oysters, poached shrimp
split king crab legs, traditional accompaniments

STARTERS

ESCARGOT À LA BOURGUIGNONNE / 18
Maître d' Hôtel butter, garlic, white burgundy

LAMB-BACON-WRAPPED MEDJOOOL DATES / 15 
Nduja' sausage, red pepper relish, parsley

CRISPY CHEVRE CROQUETTES / 9 
Apple butter, sage, spiced pistachio, apple balsamic

JUMBO CRAB CAKE / 18
Chorizo-tomato broth, avocado aioli, arugula

RED KURI SQUASH AGNOLOTTI / 12 
Fresh ricotta, apple cider agrodolce
roasted parsnip, crispy sunchoke

SPANISH TAPAS PLATTER / 12
Assorted Spanish charcuterie and accoutrements

SALADS

RIESLING POACHED PEAR SALAD / 9 
Brûléed brie, preserved lemon, pomegranate
marcona almond, baby kale

CAESAR / 8
Romaine, garlic crouton
grated Parmigiano-Reggiano

DAC CAFÉ / 8 
Mixed greens, feta cheese, spiced almonds
grapes, raisins, poppy-seed vinaigrette

*THIS DISH CONTAINS ITEMS SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.



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A LA CARTE

CHOOSE ONE SIDE AND ONE SAUCE

CREEKSTONE FARMS DRY-AGED PRIME

8 OZ. FILET MIGNON* / 40

16 OZ. NEW YORK* / 48

18 OZ. BONE-IN RIBEYE* / 59

10 OZ. IMPERIAL WAGYU A8/9 NY STRIP* / 65

14 OZ. STRAUSS BONE-IN VEAL RACK CHOP* / 48

Maître d' Hôtel butter, fine herbs

NEW ZEALAND RACK OF LAMB* / 40

Char-grilled, summer herb marinade

OTTO'S FARMS AIRLINE CHICKEN BREAST* / 26

Pan-roasted or buttermilk-fried

ADD-ONS

TO ANY ENTREE

SHRIMP / 5

KING CRAB LEG / 16

OSCAR STYLE / 16

LOBSTER TAIL / 18

ENTREES

BLACKENED WHITEFISH / 32 

Lump crab, white cheddar grits, asparagus
jalapeño vinaigrette, arugula

SAUTÉED GREAT LAKES PERCH / 30 / 20

Whipped potato, haricots verts
beurre blanc, smoked trout roe

POACHED HALIBUT / 38 

Red curry coconut sauce, lobster, sweet potato
kaffir lime, cilantro

BROWN BUTTER AND KALE TAGLIATELLE / 21

Baby kale, soft egg, preserved lemon
spiced pistachio, black pepper

LAMB SHANK RAGU WITH POTATO GNOCCHI / 32

Broccolini, Parmesan-Reggiano, sun-dried tomato

TWICE-COOKED SWEET POTATOES / 22  

Chipotle glaze, quinoa and wild rice pilaf
sweet corn salsa, avocado, cilantro

SIDES & SAUCES

ASPARAGUS / 8

Preserved lemon

CREAMED SPINACH / 5

Parmesan-Reggiano

ROASTED FIELD MUSHROOMS / 7 

Caramelized garlic and shallot

CARAMELIZED SUNCHOKES / 7 

Maple sherry vinaigrette, red grapes

BROCCOLINI / 6

Sun-dried tomato pesto, gremolata

QUINOA-WILD RICE PILAF / 6

Candied pecan

HOUSE FRIES / 4

House or truffle

BUTTERMILK
WHIPPED POTATO / 5

SOUTHERN GRITS / 8

8-year aged white cheddar

BAKED IDAHO POTATO / 5

Sour cream, scallion, butter, cheddar

BÉARNAISE / 3

RED WINE JUS / 3

ZIP SAUCE / 3

LEMON BEURRE BLANC / 3

HORSERADISH CRÈME FRAÎCHE / 3

BLACK TRUFFLE BUTTER / 4

DAC STEAK SAUCE / 2