



DOUBLEGATE DINNER MENU

SL Starters

SOUP DU JOUR
Culinary Team's Creation
CUP 4 BOWL 6

SNOW CRAB AND SHRIMP ^{Gf}
COCKTAIL
Lemon Wedges & Thai Chili
Cocktail Sauce
16

CREATE YOUR OWN QUESADILLA
Mozzarella and Cheddar Cheese, Sweet Peppers & Onions
7
Flank Steak 3 / Grilled Chicken 2/ Sautéed Shrimp 5

TRADITIONAL WINGS
Hand Tossed in your Favorite seasoning Or Sauce.
Served with Celery Sticks and Blue Cheese or Ranch Dressing.
6 / \$8.00 12/ \$15.00

CAPRESE SALAD
Vine Ripe Tomatoes, fresh Mozzarella, Sweet Onions, over a bed of Mixed
Fresh Greens
8
Tangy Balsamic Vinaigrette

DINNER SALADS

JERK SALMON SALAD
Jerk seasoned Grilled Salmon atop Iceberg Lettuce, Craisins, Coconut flakes,
Candied Pecans, Toasted Almonds, Grated Parmesan, Sliced Avocado
13
Orange-Pineapple Vinaigrette

ICEBERG WEDGE AND FILET ^{Gf}
iceberg lettuce, bleu cheese, bacon, grape tomatoes, red onion topped with
bleu cheese dressing, served with a 6oz grilled beef filet
21

QUINOA AND SPINACH SALAD
With Spinach, Roasted Squash, Dried Cranberries, feta cheese and Pecans
12

Herb Grilled Chicken 5 5 oz. Salmon Filet 8 Lemon Grilled Shrimp 7

Dressing Choices:
Ranch, Bleu Cheese, Honey Mustard, Italian,
Lemon Garlic Vinaigrette Balsamic Vinaigrette, House -Herb Buttermilk

DCC FAVORITES

DCC BURGER

8 oz Hand pattied Black Angus
Burger, Char-Grilled to your
desired temperature on a Toasted
Brioche Roll

13

Burger Enhancements: Applewood Bacon 1.50,
Caramelized Onions, Sautéed Mushrooms,
Jalapenos 0.50 each

SHRIMP SCAMPI FLATBREAD*

Shrimp, Garlic, fresh Herbs, and
Lemon, baked Flatbread with rich
Alfredo sauce, Parmesan and
Mozzarella Cheeses, Red onion,
Spinach, and fresh Tomatoes.

15

Cup of soup or Side salad

DCC MAINS

6 OZ. ANGUS FILET MIGNON---28

16 OZ. BONE-IN RIBEYE---32

8 OZ. ANGUS FILET MIGNON---32

All your Steaks are dressed with a Béarnaise Sauce

PRESTIGIOUS PREMIUM CHICKEN PICCATA
Surmounted with A Meyer Lemon Caper Bechamel

22

FRESH CATCH OF THE DAY

MARKET PRICE

please ask your server about our fresh Catch

CENTER CUT GRILLED PORK CHOP

Pepper Ragout

24

Choice of Two Sides: Mains

Sautéed Asparagus || Sautéed Spinach

Mashed Potatoes || Garlic Broccoli || Baked Potato

Sundried Tomato Risotto

SIMPLE & HEALTHY

24

seared salmon over, cous cous, broccoli, feta, tomato and fresh herbs

FRENCH DIP

12

Thinly Shaved, 6oz Prime Rib, Caramelized Onions, Swiss Cheese, Served on
a Hoagie Roll

Horseradish Mayo and Au Jus

CHARDONNAY CREAM TORTELLINI

17

Shallots, Roasted Bell Peppers, Spinach and Sundried Tomatoes

Herb Grilled Chicken 5 5 oz. Salmon Filet 8 Lemon Grilled Shrimp 7

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness

GF DENOTES GLUTEN FREE