



SOUPS & SALADS

- CHEF'S SEASONAL SOUP ♦ 9
- DC FRENCH ONION SOUP ♦ 10
Gruyère, grafton white cheddar, provolone, croutons
- CAESAR ♦ 16
Romaine, shaved parmesan, garlic focaccia croutons, crispy anchovies, anchovy purée, caesar dressing
- CHOP CHOP SALAD (GF) ♦ 15
Romaine, tomato, cucumber, olives, red onion, feta, garbanzos, horseradish & mustard cream
- THE WEDGE (GF) ♦ 15
Iceberg, applewood-smoked bacon, eggs, tomato, red onion, winter park dairy blue cheese cream

APPETIZERS

- CRISPY CALAMARI ♦ 18
Guajillo pepper glaze, cherry peppers, coriander
- SHORT RIB SLIDERS ♦ 18
Tomato & onion jam, pickles, crispy onion, oaxaca cheese
- SPINACH & ARTICHOKE GRATIN ♦ 14
Black garlic sourdough, pretzel bites
- SHRIMP COCKTAIL (GF) ♦ 19
Tomato confit & horseradish cocktail
- WINGS (GF) ♦ 18
Ancho reduction or american barbecue, blue cheese cream
- CHICKEN TACOS ♦ 19
Chicken tinga, tajín slaw, avocado, chipotle aioli, cotija cheese, cilantro
- BEEF TACOS ♦ 20
Short rib, tajín slaw, avocado, chipotle aioli, cotija cheese, cilantro
- NACHOS ♦ 18
Queso sauce, pico de gallo, crema, guacamole, black beans, olives, jalapeños, choice of chicken or steak

HANDHELDS

Served with french fries

- DC BURGER* ♦ 22
Grafton cheddar, lettuce, tomato, applewood-smoked bacon, peppercorn jam, caramelized onions, brioche
- BEYOND BURGER (V) ♦ 17
Arugula, charred red onion, saffron vegenaïse, orange & pepper marmalade, vegan bun
- MAINE LOBSTER ROLL ♦ 26
Florida citrus aioli, cabbage slaw, herbs, brioche
- DC GRILLED CHEESE ♦ 21
Southern pimento cheese, aged white cheddar, american cheese, brie cheese, guava jam, applewood-smoked bacon

ENTRÉES

- ORA KING SALMON* (GF) ♦ 39
Old fashioned glaze, ancient grains, arugula, mushrooms, beet purée
- ROASTED CAULIFLOWER (GF) (V) ♦ 26
Ancient grains, golden raisins, pine nuts, vadouvan curry
- FLORIDA LOCAL CATCH ♦ MKT.
Succotash, poblano creamed corn, cajun crab beurre blanc
- SHRIMP & GRITS ♦ 32
Chorizo & cajun emulsion, pimento cheese grits, sweet pepper relish, corn nuts
- AMERICAN ALE FISH N' CHIPS ♦ 28
Ale-battered cod, hand-cut fries, tartar sauce
- DC CHICKEN (GF) ♦ 29
Half chicken, potato purée, baby carrots, fava beans, velouté
- SHORT RIBS (GF) ♦ 36
Silky potatoes, romanesco, wild mushrooms, red pearl onions, tobacco onions, sauce cuisson

DAVID'S CLUB
SIGNATURE STEAKS

We proudly serve Certified Angus Beef, known for enhanced flavor and tenderness; these steaks are aged up to 35 days. Served with silky potatoes or french fries.

CENTER CUT FILET MIGNON* (GF) ♦ 58

NEW YORK STRIP* (GF) ♦ 55

RIBEYE* (GF) ♦ 65

OVER THE TOP

- CRAB OSCAR ♦ 16
- LOBSTER OSCAR ♦ 21
- BLUE CHEESE CRUST ♦ 4
- HOLLANDAISE ♦ 3
- PEPPERCORN SAUCE ♦ 3

SIDES

- APPLEWOOD-SMOKED BACON MAC & CHEESE ♦ 11
- SILKY POTATOES (GF) ♦ 11
- TWICE-BAKED POTATO, GRAFTON WHITE CHEDDAR (GF) ♦ 11
- MUSHROOM CONSERVA (GF) (V) ♦ 11
- FRENCH FRIES (GF) ♦ 11
- ASPARAGUS (GF) (V) ♦ 11
- ROASTED CAULIFLOWER (GF) (V) ♦ 11
- SPINACH (GF) (V) ♦ 11
- LOBSTER TAIL ♦ MKT.

gluten-friendly bread available upon request

(GF) gluten-friendly (V) vegan

20% service charge will apply for parties of six or more. Feel free to change based on your service experience.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

WINES BY THE GLASS

6 OZ ♦ 9 OZ

WHITE & SPARKLING

SPARKLING

Lunetta 187 ML 14
PROSECCO *Italy*

Chandon 187 ML 18
ROSÉ *California*

Möet & Chandon Impérial 187 ML 28
BRUT CHAMPAGNE *France*

SAUVIGNON BLANC

Starmont Vineyards 18 ♦ 25
California

Mohua 14 ♦ 19
Marlborough, New Zealand

CHARDONNAY

Wente Vineyards 13 ♦ 18
Central Coast, California

Orin Swift Mannequin 24 ♦ 33
California

ASSORTED VARIETALS

Chateau Ste. Michelle 12 ♦ 17
RIESLING *Columbia Valley, Washington*

Conundrum 15 ♦ 21
BLEND *California*

Zenato 13 ♦ 18
PINOT GRIGIO *delle Venezie, Italy*

Santa Margherita 18 ♦ 25
PINOT GRIGIO *Alto Adige, Italy*

Château d'Esclans Whispering Angel 16 ♦ 22
ROSÉ *Côtes de Provence, France*

Pine Ridge 14 ♦ 19
CHENIN BLANC / VIOGNIER *California*

RED

PINOT NOIR

Elouan 15 ♦ 21
Oregon

Belle Glos Clark & Telephone Vineyard 20 ♦ 28
Santa Maria Valley, California

MERLOT

Benziger Family Winery 12 ♦ 17
California

Duckhorn 26 ♦ 36
Napa Valley, California

CABERNET SAUVIGNON

Tribute 14 ♦ 19
California

The Prisoner Wine Company Unshackled 17 ♦ 24
California

Robert Mondavi Winery 26 ♦ 36
Napa Valley, California

ASSORTED VARIETALS

Banfi 18 ♦ 25
CHIANTI CLASSICO RISERVA *Italy*

Catena Vista Flores 15 ♦ 21
MALBEC *Mendoza, Argentina*

J. Lohr Pure Paso 18 ♦ 25
BLEND *Paso Robles, California*

Joel Gott 12 ♦ 17
BLEND *Columbia Valley, Washington*

Orin Swift Abstract 28 ♦ 39
BLEND *California*

Penfolds Bin 28 18 ♦ 25
SHIRAZ *South Australia*