



SOUPS & SALADS

CHEF'S SEASONAL SOUP • 9

DC FRENCH ONION SOUP • 10
gruyère, provolone, croutons

CAESAR • 16
romaine, shaved parmesan, garlic focaccia croutons,
crispy anchovies, caesar dressing

CHOP CHOP SALAD • 17
romaine, tomato, cucumber, olives, pickled red onion, feta,
charred corn, brussels, citrus herb vinaigrette

THE WEDGE • 15
iceberg, applewood-smoked bacon, eggs, tomato,
pickled red onion, blue cheese cream

APPETIZERS

CRISPY CALAMARI • 18
baby peppers, creamy chipotle aioli

SUPER LUMP CRAB CAKE • 24
succotash, whole-grain mustard butter sauce

SPINACH & ARTICHOKE GRATIN • 15
black garlic sourdough, pretzel bites

SHRIMP COCKTAIL • 22
seafood chimichurri, white cocktail sauce

WINGS • 18
DC wing sauce, buffalo or garlic parmesan,
blue cheese cream

SEAFOOD CEVICHE* • 22
tostones, pickled pineapple, micro cilantro

CHARRED SCALLOPS • 24
corn mash, tasso, gremolata, chili oil

CHEESE & CHARCUTERIE • 28
artisanal cheese, cured meats, candied nuts, fig jam,
olives, crostini

SIDES

SMOKED WHITE CHEDDAR MAC & CHEESE • 11

MASHED POTATOES • 11

CONFIT FINGERLING POTATOES • 11

TRUFFLE PARMESAN FRIES • 11

GRILLED ASPARAGUS • 11

AGAVE CHILI-GLAZED CARROTS • 11

MUSHROOM CONSERVA • 11

CREAMED SPINACH • 11

ENTRÉES

DC BURGER* • 23
short rib, white american, lettuce, tomato, bacon jam,
crispy shallots, pickles, brioche
substitute the beyond burger 2

PLANT-BASED "TENDERLOIN" • 45
three-bean vegetable ragout

AMERICAN ALE FISH N' CHIPS • 29
citrus ale-battered cod, fries, tartar sauce

DC CHICKEN • 30
half chicken, smoked onion & chive mash, garlic brussels,
baby carrots, meyer lemon & thyme velouté

SLOW-BRAISED SHORT RIBS • 37
corn mash, romanesco, baby carrots, charred corn,
crispy shallots, sauce cuisson

ORA KING SALMON* • 39
warm brussels, arugula, avocado, heirloom tomatoes,
celery leaves, cilantro, blood orange gastrique

CATCH OF THE DAY • 45
succotash, corn mash, seafood chimichurri

SHRIMP & GRITS • 32
cajun tasso emulsion, sweet peppers, corn nuts

8 oz. LOBSTER TAIL • 82
asparagus, confit fingerlings, drawn butter

DAVID'S CLUB SIGNATURE CUTS

CENTER CUT FILET MIGNON* • 58

NEW YORK STRIP* • 55

22 oz. RIBEYE* • 65

14 oz. PORK CHOP* • 45

TOPPERS

CRAB OSCAR • 16

LOBSTER OSCAR • 25

BLUE CHEESE BUTTER • 4

BÉARNAISE • 4

TRUFFLE BUTTER • 6

DC SIGNATURE STEAK SAUCE • 4

gluten-friendly bread available upon request

🌾 gluten-friendly 🥬 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.