

DSRT CLUB offerings created  
by Executive Chef **James Nellis**



We ask that you please enjoy our dining  
experience for up to 2 hours as we would like  
waiting guests to also enjoy DSRT CLUB.  
Thank you!

◆ DC ENTREES ◆

**DSRT CLUB BURGER \$21**

8oz wagyu patty OR plant-based patty | potato kaiser bun | smoked onion jam | arugula | roma tomato |  
white cheddar | chipotle citrus aioli | house fries | **add** bacon \$3 | **add** avocado \$4

**Crispy Skin Branzino \$32**

European sea bass | toasted romesco sauce | watercress | grilled lemon | roasted cauliflower

**Hibiscus & Seared Maine Scallops \$30**

U10 scallop | white polenta | hibiscus puree | crispy leeks | red shiso | charred wood oil

**DSRT Club Jamba \$24**

prawns | andouille sausage | sweet cajun broth | toasted tomato rice | scallions

**Pork Loin & Potatoes \$24**

pounded thin & breaded | mustard seed | warm potato salad | pickled onion | fresh parsley | grilled lemon

**Mint & Pimento Lamb Chops \$39**

cinnamon pimento rubbed New Zealand lamb | golden potato mash | black kale | creamy mint-churri

**Half "Red" Chicken \$28**

annatto marinated free range boneless chicken | grilled squash | grilled scallion | red butter sauce

**Certified Black Angus 8oz Filet Mignon \$38**

roasted crimini mushrooms | shishito peppers | golden potato mash | spiced demi-glaze

**DSRT Strozzapreti Pasta \$24**

lemon | roasted garlic | spinach | baby tomato | cauliflower | white wine & butter sauce |  
parmesan crisp | fresh herb mix | **add** chicken \$9 | **add** shrimp \$11

**Chef James' Pasta Special \$ mrkt**

a seasonal creation | Please ask your server

◆ SIDES ◆

**Roasted Vegetable Medley \$10**  
*squash | mushroom | cauliflower*

**Side Green Salad \$10**

**Golden Potato Mash \$10**

**Charred Broccolini \$10**

**Toasted Tomato Rice \$10**

**Half Baked Potato \$12**

*bacon | butter | creme |  
white cheddar | green onion*