



◆ DC ENTREES ◆

Crispy Skin Branzino \$36

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

DSRT Club Jamba \$28

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

Mint & Pimento Lamb Chops \$43

cinnamon pimento rubbed New Zealand lamb | golden potato mash

black kale | creamy mint-churri

Half "Red" Chicken \$33

annatto marinated free range boneless chicken | grilled squash | grilled scallion

red butter sauce

Mr. Robinson's Meatloaf \$35

phyllo & prosciutto wrapped meatloaf | whiskey-soaked cherries | crispy brussel sprouts

yukon mash potato | pilsner molasses sauce

Pork Loin & Potatoes \$29

pounded thin & breaded | mustard seed | warm potato salad | pickled onion

fresh parsley | grilled lemon

Certified Black Angus Steak \$40

8oz | 1855 filet mignon | roasted cremini mushrooms | shishito peppers

yukon mash potatoes | spiced demi-glaze

Red steak \$44

14oz | 1855 achiote marinated ribeye | olive oil mashed potatoes

pickled onion crème | fried leeks

DSRT Strozzapreti Pasta \$27

lemon | roasted garlic | spinach | baby tomato | cauliflower | parmesan broth &

butter sauce | fennel pollen | **add chicken \$12** | **add shrimp \$13**

DSRT Club Burger \$28

8oz wagyu patty OR plant-based patty | brioche bun | smoked onion jam | arugula

roma tomato | white cheddar | house fries

add bacon \$3 | add avocado \$4 | GF bun available

Chef James' Pasta Special \$ MRKT

a seasonal creation | Please ask your server

◆ SIDES \$12 ◆

Roasted Vegetable Medley

Golden Potato Mash

Half loaded Baked Potato

Side Green Salad

Charred Broccolini

Crispy Brussel Sprouts

Toasted Tomato Rice