



SOUPS & SALADS

- CHEF'S SEASONAL SOUP ♦ 9
- “DC” FRENCH ONION SOUP ♦ 10
Gruyère, grafton white cheddar, provolone, croutons
- CAESAR ♦ 13
Romaine, shaved parmesan, crispy prosciutto, parmesan garlic dressing, croutons
- CHOP CHOP SALAD ♦ 14
Romaine, tomato, cucumber, olives, red onion, feta, garbanzos, horseradish mustard cream GF
- THE WEDGE ♦ 15
Iceberg, pecanwood smoked bacon, eggs, tomato, red onion, winter park dairy blue cheese cream GF

APPETIZERS

- CRISPY CALAMARI ♦ 18
Cherry peppers, blood orange aioli
- SHORT RIB SLIDERS* ♦ 18
Cherry pepper dijonnaise, onion jam, cotija cheese, house pickles, brioche
- SPINACH & ARTICHOKE GRATIN ♦ 14
Pumpernickel and sourdough
- SHRIMP COCKTAIL ♦ 19
Tomato confit horseradish cocktail GF
- WINGS ♦ 18
Ancho reduction or americana barbecue, winter park dairy blue cheese cream GF
- TACOS ♦ 19
Choice of steak*, chicken or fish, lime, cabbage, guacamole, piperade, cotija cheese GF
- NACHOS ♦ 18
Queso sauce, pico de gallo, crema, guacamole, black beans, olives, jalapeños, choice of chicken or steak*

HANDHELDS

- Served with house made french fries*
- THE “DC” PROPER BURGER* ♦ 20
American cheese, pecanwood smoked bacon, lettuce, tomato, red onion, special sauce, brioche
- BEYOND BURGER ♦ 17
Arugula, charred red onion, saffron vegenaïse, orange & pepper marmalade, pretzel bun V
- MAINE LOBSTER ROLL ♦ 23
Florida citrus aioli, cabbage slaw, herbs, brioche
- CAJUN SHRIMP PO'BOY ♦ 22
Arugula, blistered grape tomatoes, house remoulade, brioche

ENTRÉES

- ORA KING SALMON* ♦ 36
Quinoa, organic greens, cranberries, candied walnuts, pear compote, red pearl onions, feta, tomato, vincotto GF
- PAN ROASTED CAULIFLOWER ♦ 29
Dehydrated quinoa, pignoli, sultana, curry GF V
- SEARED FLORIDA GROUPER ♦ 36
Butternut squash purée, pancetta, broccolini, blistered tomatoes, sage brown butter GF
- SHRIMP AND GRITS ♦ 28
Cajun emulsion, pimento cheese grits, piperade
- AMERICAN ALE FISH N' CHIPS ♦ 26
Ale battered cod, hand cut fries, tartar sauce
- THE “DC” CHICKEN ♦ 29
Silky potatoes, seasonal vegetables, chicken cuisson GF
- SLOW BRAISED ANGUS SHORT RIB ♦ 35
Celery root purée, baby carrots, au jus GF

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 house made French fries.

8 OZ. CENTER CUT FILET MIGNON* GF ♦ 52

14 OZ. NEW YORK STRIP* GF ♦ 49

22 OZ. RIBEYE* GF ♦ 56

OVER THE TOP

- LOBSTER OSCAR* ♦ 19
- CAJUN SHRIMP ♦ 14
- BLUE CHEESE CRUST ♦ 4
- HOLLANDAISE ♦ 3
- PEPPERCORN SAUCE ♦ 3

SIDES

- PECANWOOD SMOKED BACON MAC & CHEESE ♦ 12
- SILKY POTATOES GF ♦ 11
- TWICE BAKED POTATO, GRAFTON WHITE CHEDDAR GF ♦ 12
- HOUSE MADE FRENCH FRIES GF ♦ 11
- BROCCOLINI GF V ♦ 11
- ROASTED CAULIFLOWER GF V ♦ 12
- MUSHROOM CONSERVA GF V ♦ 12
- SPINACH GF V ♦ 11

GF Gluten-Free V Vegan

An 18% Service Charge will apply for parties of eight 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

Möet & Chandon “Impérial” 187 ML 28
BRUT *Champagne, France*

Lunetta Prosecco 187 ML 14
Italy

Chic Barcelona 187 ML 16
CAVA *Spain*

Chandon 187 ML 14
ROSÉ *California*

SAUVIGNON BLANC

Decoy by Duckhorn 13 ♦ 18
California

Merryvale 18 ♦ 25
Napa Valley, California

Whitehaven 13 ♦ 21
New Zealand

CHARDONNAY

Wente “Estate Grown” 13 ♦ 18
California

Rombauer 26 ♦ 36
Carneros, California

ASSORTED VARIETALS

Miraval 18 ♦ 25
ROSÉ *Côtes de Provence, France*

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

Saint M 13 ♦ 18
RIESLING *Pfalz, Germany*

Kris “Artist Cuvée” 12 ♦ 17
PINOT GRIGIO *delle Venezie, Italy*

Loveblock 18 ♦ 25
PINOT GRIS *Marlborough, New Zealand*

Conundrum 15 ♦ 21
WHITE BLEND *California*

RED

PINOT NOIR

Elouan 15 ♦ 21
Oregon

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

MERLOT

Honoro Vera 12 ♦ 17
Spain

Duckhorn 22 ♦ 30
Napa Valley, California

CABERNET SAUVIGNON

Uppercut 14 ♦ 19
California

Robert Mondavi Winery 22 ♦ 30
Napa Valley, California

ASSORTED VARIETALS

Terrazas de los Andes “Altos del Plata” 15 ♦ 21
MALBEC *Argentina*

Charles Smith “Boom Boom!” 15 ♦ 21
SYRAH *Washington*

Marques de Riscal “Gran Reserva” 30 ♦ 41
RIOJA *Spain*

Altesino Rosso di Montalcino 22 ♦ 30
SANGIOVESE *Italy*

Neyers “Sage Canyon” 18 ♦ 25
BLEND *California*

Barossa Valley Estate 14 ♦ 19
BLEND *Australia*

Abstract by Orin Swift 28 ♦ 39
BLEND *California*