



SOUPS & SALADS

CHEF'S SEASONAL SOUP ♦ 9

DC FRENCH ONION SOUP ♦ 10

Gruyère, grafton white cheddar, provolone, croutons

CAESAR ♦ 16

Romaine, shaved parmesan, caesar dressing, garlic focaccia croutons, crispy anchovies, anchovy purée

CHOP CHOP SALAD ♦ 15

Romaine, tomato, cucumber, olives, red onion, feta, garbanzos, horseradish mustard cream

THE WEDGE ♦ 15

Iceberg, pecanwood-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

Cherry pepper dijonaise, onion jam, cotija cheese, house pickles, brioche

SPINACH & ARTICHOKE GRATIN ♦ 14

Pumpernickel and sourdough

SHRIMP COCKTAIL ♦ 19

Tomato confit & horseradish cocktail

WINGS ♦ 18

Ancho reduction or american barbecue, blue cheese cream

CHICKEN TACOS ♦ 19

Chicken tinga, cilantro slaw, cotija cheese, avocado crema, roasted salsa, birria consomé

BEEF TACOS ♦ 20

Short rib, cilantro slaw, cotija cheese, avocado crema, roasted salsa, birria consomé

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

DC BURGER* ♦ 22

Grafton cheddar, lettuce, tomato, pecanwood-smoked bacon, peppercorn jam, caramelized onions, brioche

BEYOND BURGER ♦ 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, pecanwood-smoked bacon

ENTRÉES

ORA KING SALMON* ♦ 39

Old fashioned glaze, ancient grains, arugula, mushrooms, beet purée

PAN-ROASTED CAULIFLOWER ♦ 26

Ancient grains, sultanas, pignoli, vadouvan curry

FLORIDA LOCAL CATCH ♦ MKT.

Succotash, chorizo & farro risotto, crispy kale, crab, cajun beurre blanc

SHRIMP AND 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 ♦ 29

Half chicken, corn silk, baby carrots, broccolini, cilantro pesto

SHORT RIBS ♦ 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 house-made french fries.

CENTER CUT FILET MIGNON* ♦ 58

NEW YORK STRIP* ♦ 55

RIBEYE* ♦ 65

OVER THE TOP

CRAB OSCAR ♦ 16

LOBSTER OSCAR ♦ 21

BLUE CHEESE CRUST ♦ 4

HOLLANDAISE ♦ 3

PEPPERCORN SAUCE ♦ 3

SIDES

PECANWOOD-SMOKED BACON MAC & CHEESE ♦ 11

SILKY POTATOES ♦ 11

TWICE-BAKED POTATO, GRAFTON WHITE CHEDDAR ♦ 11

HOUSE-MADE FRENCH FRIES ♦ 11

BROCCOLINI ♦ 11

ROASTED CAULIFLOWER ♦ 11

MUSHROOM CONSERVA ♦ 11

SPINACH ♦ 11

gluten-friendly 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

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*

Chateau 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

Quilt 25 ♦ 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 Max's 14 ♦ 19
SHIRAZ / CABERNET SAUVIGNON *South Australia*