

DISTRICT LOUNGE

SALADS & SOUP

DISTRICT CAESAR 8

romaine lettuce, house crouton, Grana Padano crisp, smoky Caesar dressing

GREEK SALAD ^{GF}

Romaine, heirloom tomato, cucumber, white beans, Basque olives, red onion, feta, house Greek dressing, pepperoncini 9

CAPRESE ^{GF} 12

burrata, Tomato Joe's tomatoes, arugula, shaved red onion, basil oil, balsamic reduction

DISTRICT ONION SOUP 10

roasted onions, sherry, crouton, melted Gruyère

TAPAS ON TOP

THE DISTRICT BOARD 22

Chef's daily cheese, charcuterie and accompaniments

COLOSSAL SHRIMP COCKTAIL 16

fresh Gulf shrimp "Atomic" cocktail sauce, lemon

BRUSCHETTA 8

basil goat cheese, tomato confit, balsamic reduction, crostini

CHEF'S HUMMUS (VEGAN) 9

Chef's freshly made hummus, cucumber and pita

FRIED ARTICHOKEs 9

basil aioli, marinara

CRISPY RHODE ISLAND CALAMARI 15

crispy artichoke, smoked tomato marinara, basil aioli

LUMP CRABCAKE 18

Baltimore style, green salad, Tabasco beurre blanc

BEEF CARPACCIO 16

arugula, EVOO, shaved pecorino, crispy capers, crostini, lemon aioli

MARINATED STEAK SKEWERS 15

atomic horsey cream, District steak sauce

LAMB LOLLICHOPS 19

Moroccan couscous salad, Harisssa yogurt, chimmichurri

DISTRICT DRY AGED STEAK SLIDERS 19

House ground CAB steak trim, Atomic horsey creme, caramelized onions



OUR USDA PRIME AND CERTIFIED ANGUS BEEF BRAND STEAKS ARE CAREFULLY SELECTED, HAND CUT, CUSTOM AGED THEN CHARRED TO PERFECTION AT 1600 DEGREES. ALL OF OUR DRY AGED STEAKS ARE AGED IN HOUSE.

HAND CUT STEAKS

Custom Aged and Charred to Perfection

FILET MIGNON 8oz. 46

DELMONICO RIBEYE 16oz. 48

NEW YORK STRIP 14oz. 40

CERTIFIED ANGUS BEEF® PRIME
BONE IN FILET 14oz. 80

DRY AGED STEAKS

Aged In House for a minimum of 35 days
and Charred to Perfection

NEW YORK STRIP 14oz. 65

TOMAHAWK RIBEYE 38oz. (Serves 2) MKT

STEAK TEMPERATURE

RARE: Red, Cool Center MEDIUM RARE: Red, Warm Center
MEDIUM: Pink, Hot Center MEDIUM WELL: Dull Pink Center
WELL DONE: Not Recommended

LIMITED AVAILABILITY • ALL STEAKS ARE GLUTEN-FREE

SHAREABLE SIDES 9

GRILLED ASPARAGUS, BÉARNAISE ^{GF}

DISTRICT BEER & BACON MAC N CHEESE +1

WHIPPED YUKON GOLDS ^{GF}

BOURBON WHIPPED SWEET POTATOES

TRUFFLE PARMESAN FRIES

BRUSSEL SPROUTS, BACON, WALNUTS +1

SPECIALTIES

DISTRICT DRY AGED STEAKBURGER 19

House ground Certified Angus Beef® Prime steak trim, Tillamook cheddar, thick cut Nueske's apple smoked bacon, lettuce, tomato, onion, District steak sauce on brioche bun served with truffle parmesan fries

STEAK FRITES 34

Filet medallions, truffle parmesan shoestring fries, sauce béarnaise

SCOTTISH SALMON OSCAR ^{GF} 39

Yukon gold whipped potatoes, roasted asparagus, crab, béarnaise

STEAK TRIO 42

Three filet medallions, three toppings: Oscar, Au Poivre and Chimichurri with Yukon gold whipped potatoes and grilled asparagus

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness.

GF: GLUTEN-FREE

REV 1-25-2023