

THE DISTRICT

SEVILLE STEAK & SEAFOOD

APPETIZERS

- COLOSSAL SHRIMP COCKTAIL** ^{GF} *fresh Gulf shrimp "Atomic" cocktail sauce, lemon* 16
- CRISPY RHODE ISLAND CALAMARI** *crispy artichoke, smoked tomato marinara, basil aioli* 15
- CHEESE AND CHARCUTERIE BOARD** *Chef's daily selections* 22
- BEEF CARPACCIO** *arugula, EVOO, shaved Grana Padano, crispy capers, crostini, lemon aioli* 16
- DISTRICT CRAB CAKE** *Award winning lump crab cake, green salad, Tabasco beurre blanc* 18
- LAMB LOLLICHOPS** *Moroccan couscous salad, Harissa yogurt, chimmichurri* 19
- OYSTERS ROCKEFELLER** *creamed spinach, applewood smoked bacon, b ernaise* 20
- OYSTERS ON THE HALF SHELL** ^{GF} *"Atomic" cocktail, champagne cucumber mignonette* MKT
- PAN SEARED SEA SCALLOPS**
George's Bank scallops, Cajun Corn Maque Choux, bourbon bacon jam, sweet potato hay 23

SALADS & SOUPS

- DISTRICT CAESAR** *romaine lettuce, house crouton, Grana Padano crisp, smoky Caesar dressing* 8
- DISTRICT WEDGE** ^{GF} *iceberg, Statesboro blue cheese dressing, bacon, tomato, chive, beet puree* 10
- GREEK SALAD** ^{GF}
Romaine, heirloom tomato, cucumber, white beans, Basque olives, red onion, feta, house Greek dressing, pepperoncini 9
- CAPRESE** ^{GF} *burrata, Tomato Joe's tomatoes, arugula, shaved red onion, basil oil, balsamic reduction* 12
- BEET SALAD**
roasted red and gold beets, pickled onion, avocado, frisee, satsuma, balsamic reduction, goat cheese fritters 11
- MAINE LOBSTER BISQUE** *brioche croutons, chive oil* 9
- DISTRICT ONION SOUP** *roasted onions, sherry, crouton, melted Gruy ere* 10

Only higher grades of meat with a large evenly distributed fat content can be dry aged. Because of this, dry-aged beef is seldom available outside of exclusive restaurants and upscale butcher shops. The key effect of dry aging is the concentration and saturation of the natural flavor, as well as the tenderization of the meat texture.

Our process changes beef by two means. Moisture is evaporated from the muscle. The resulting process creates a greater concentration of beef flavor and taste. Secondly, the beef's natural enzymes break down the connective tissue in the muscle, which leads to more tender beef. Flame broiled to perfection in our 1600  oven.

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

GF: GLUTEN-FREE

A 20% gratuity will be added to tables of six or more

The District complies with CDC, FDA and Florida Department of Health directives and guidance. Each member of our staff is also certified in sanitation and food handling in compliance with the Department of Professional Regulation. The health and safety of our guests and staff is paramount, thank you for your patronage and trust.



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. 48

DELMONICO RIBEYE 16oz. 49

NEW YORK STRIP 14oz. 42

**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

*We suggest cooking **under Medium Well***

NEW YORK STRIP 14oz. 65

TOMAHAWK RIBEYE 38oz. (Serves 2) MKT

LIMITED AVAILABILITY • ALL STEAKS ARE GLUTEN-FREE

ADD ONS

SEA SCALLOPS ^{GF} 19

OSCAR ^{GF} 15

LUMP CRAB CAKE 18

LOBSTER TAIL ^{GF} MKT

BÉARNAISE ^{GF} 5

AU POIVRE ^{GF} 4

CHIMICHURRI ^{GF} 2

BLUE CHEESE CRUST ^{GF} 7

STEAK TEMPERATURE

RARE: *Red, Cool Center*

MEDIUM RARE: *Red, Warm Center*

MEDIUM: *Pink, Hot Center*

MEDIUM WELL: *Dull Pink Center*

WELL DONE: *Not Recommended*

SHAREABLE SIDES 9

CRAWFISH RISOTTO ^{GF} +3

CREAMED SPINACH

CAJUN CORN MAQUE CHOUX ^{GF}

GRILLED ASPARAGUS, BÉARNAISE ^{GF}

DISTRICT BEER & BACON MAC N CHEESE +1

WHIPPED YUKON GOLDS ^{GF}

DISTRICT SIGNATURE CRAWFISH MASHED POTATOES MKT

LOADED BAKED POTATO ^{GF}

BOURBON WHIPPED SWEET POTATOES

SAUTÉED WILD MUSHROOMS ^{GF}

HAND CUT STEAK FRIES

TRUFFLE PARMESAN FRIES

BRUSSEL SPROUTS, BACON, WALNUTS +1

FRESH GULF CATCH OF THE DAY

Chef's locally caught seafood feature MKT

SPECIALTIES

STEAK TRIO (Limited Availability)

Three filet medallions, three toppings: Oscar, Au Poivre and Chimichurri with Yukon gold whipped potatoes and grilled asparagus 44

STEAK FRITES (Limited Availability)

Filet medallions, truffle parmesan shoestring fries, sauce béarnaise 35

STEAK SALAD (Limited Availability)

Filet medallions, choice of Wedge or Caesar Salad 35

DISTRICT DRY AGED STEAKBURGER

House ground Certified Angus Beef® 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 19

CHESHIRE FARMS DRY AGED PORK CHOP ^{GF}

Sweet tea marinated, bourbon whipped sweet potatoes, asparagus, maple gastrique 34

PARMESAN CRUSTED SEA SCALLOPS

Louisiana crawfish risotto, basil oil, balsamic reduction, marinated tomatoes 42

SCOTTISH SALMON OSCAR ^{GF}

Yukon gold whipped potatoes, roasted asparagus, crab, béarnaise 39