

STARTERS

House Salad

Mixed greens, olives, tomato, croutons,
parmesan cheese, choice of dressing 7.00

Caesar

Ciabatta croutons, cracked pepper-parmesan
crisp 8.00

Add Chicken 6.00 Add shrimp 8.00

Baby Iceberg

Bacon, onion straws, tomato, blue cheese
crumbles 8.50

Calamari

Chipotle aioli, parmesan cheese, chives 12.50

Chili Lime Glazed Shrimp

Sesame cocktail sauce 17.50

Crab Cakes

Chipotle cream sauce, corn relish 17.50

Escargot

White wine garlic, mushroom caps 14.25

Diver Scallops

3 Scallops, cream corn, tomato salad 21.50

SOUPS

Lobster Bisque

Puff pastry, truffle essence 10.00

Lemon Chicken Soup

White beans, crumbled feta cheese 10.00

SALADS

Farmers Kale Salad

Muscat raisins, cherry tomatoes, maui onion,
sunflower seeds, lemon honey vinaigrette
13.75

Steak and Blue Cheese

Apple wood smoked bacon, crispy onion
straws, blue cheese vinaigrette 18.50

Vineyard Salad

Crumbled blue cheese, spiced walnuts,
smoky bacon, red grapes, zinfandel
vinaigrette 16.50

Chopped Market Salad

Crisp-chilled vegetables, cannellini beans,
arugula, romaine, light ginger dressing 15.50

SMALL PLATES

Chef's Cutting board

Selection of cured meats, artisan cheeses
olives, toasted bread 16.75

Margherita Flatbread

Plum tomato sauce, fresh mozzarella, torn
basil 11.75

Sweet Pepper & Goat Cheese Flatbread

Pancetta, pesto, arugula 12.25

Asian Noodle Bowl

Thinly sliced beef, bean sprouts, scallions,
basil 11.50

CERTIFIED PRIME STEAKS

All our steaks are  GLUTEN FREE

RARE- very red, cool center

MEDIUM RARE- red, warm center

MEDIUM- pink center

MEDIUM WELL- slightly pink center

WELL DONE- broiled throughout, no pink

Filet Mignon

8oz 41.00

New York Strip

12oz 46.00

Porterhouse

18oz 61.00

Double Lamb Chops

White bean ragout, rosemary jus,
tomatoes 41.00

Rib Chop

16oz cowboy cut bone-in Rib Eye
51.00

SIDES



Garlic Mashed Potatoes 7.50

Asparagus 8.00

Broccoli 7.50



Green Beans 8.00

Sautéed Spinach 8.00

Baked Potato 7.50

Creamed Spinach 8.00

Creamed Corn 8.00

Mac & Cheese 7.50

ENTREES

Roasted Chicken

Broccoli, potato croquettes, crispy chorizo 28.25

Surf `n Turf

8 oz blue cheese crusted filet mignon, zesty shrimp scampi, mushroom risotto 44.00

Steak with Mac & 5 Cheeses

Tomato-tarragon butter, green beans 26.50

BBQ Pork Chop

Coleslaw, baked beans, smashed potatoes 36.00

Five Spiced Seared Duck

Braised brussels sprouts, bacon, onion, plum reduction 28.00

18% gratuity will be added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.

SEAFOOD & PASTA

Seared Salmon

Summer succotash, garden pea puree 31.50

Tuna Steak

Coriander crusted, sautéed vegetables, soba noodles, ponzu sauce 36.50

Diver Scallops

6 Scallops, Cream corn, tomato salad 38.50

Mac & 5 Cheeses

Cavatappi pasta, toasted breadcrumbs 17.50

Mushroom Ravioli

Artichoke, kalamata olives, roasted tomatoes 21.50

Garganelli Primavera

Arugula, roasted tomatoes, field vegetables, basil, parmesan 17.75

Mushroom Risotto

Asparagus, mushrooms, cipollini onion, gremolata 17.50

SANDWICHES

Rustic Chicken Sandwich

Feta, roasted peppers, red onion, arugula, toasted baguette 15.75

Lobster Roll

Lobster meat tossed in chive aioli, avocado, toasted bun, cilantro coleslaw 17.50

Steak Sandwich

Roasted peppers, melted gruyere cheese, au jus 16.75

The DT Pub Burger

Certified Angus Beef® Melted blue cheese, apple wood smoked bacon, crispy onions 13.50

Stuffed Portobello & Gorgonzola Turkey Burger

Cranberry cabbage slaw, tomato, brioche bun 14.25

Vegetable Sandwich

Focaccia roll, Portobello, squash, zucchini, provolone cheese, tomato aioli 14.00