

Personal Pizzas

Margherita Pizza 13
Marinara, fresh mozzarella, basil

Classic Pizza 12
Classic Neapolitan pizza

Bianco Pizza 15
Romano, ricotta, roasted garlic, fresh mozzarella

Buffalo Chicken 15
Buffalo sauce, bleu cheese & mozzarella

Bacon Chicken Ranch 15
Applewood smoked bacon, chicken breast, cheddar and jack cheeses, zesty avocado ranch dressing

Salsiccia 15
Crumbled Italian chicken & pork sausage, broccoli rabe, roasted garlic, banana peppers

Grilled Vegetable Pizza 13
Creamy hummus spread, zucchini, squash, and eggplant, crumbled goat cheese

Sandwiches & Panini

Sliced Steak Panini 15
Sliced prime rib, sautéed onions, Gruyère cheese, au jus dipping

Shrimp Lettuce Wraps 15
Spiced grilled shrimp, mango corn salsa, pickled onions, avocado sauce

Turkey Croissant 14
Roasted turkey, bacon, tomato, alfalfa sprouts, thousand island dressing

Philly Cheese Steak 15
Shaved prime rib, sautéed peppers & onions, melted three cheese sauce

Grilled Chicken Panini 14
Mozzarella, roasted peppers, creamy pesto mayo

Ultimate Veggie Sandwich 12
Layered grilled vegetables, local greens, julienne carrots, cucumber, alfalfa sprouts, tomato, hummus spread, hearty wholegrain wheatberry bread

Desmond's House Burger 14
Signature house blend, Brioche bun, lettuce, tomato, onion

Desmond's Chicken Burger 14
Signature sundried tomato and fresh mozzarella blend, sautéed sweet onions, crisp dill pickle chips, lettuce, tomato, pesto mayonnaise

**Add bacon, mushrooms, onions, fried egg or cheese - additional \$2 each*

Appetizers & Salads

French Onion Soup 11
Onion broth, garlic crostini, Gruyère cheese

Pub Style Wings 14
Top it with your favorite sauce, Thai chili, traditional buffalo, honey barbecue

Crab Cakes 16
Heirloom cherry tomato, corn & edamame salad, Cajun remoulade

Shrimp Bruschetta 14
Sautéed Gulf shrimp, tomato, red onion, garlic crostini, aged apple balsamic

Baked Clams 12
Chopped local clams, herbs, breadcrumbs, grilled lemon

Chili Chips 12
Fresh potato coins, IPA cheddar sauce, beef & bean chili, jalapeno, pico de gallo & corn salsa

PEI Mussels 12
Creamy saffron, fra diavolo, or white wine

Crackled Calamari 15
Lychee, bean sprouts, toasted peanuts with a sweet and fiery sauce or traditional with marinara and spicy mayonnaise

Desmond's Salad* 13
Local spring mix, crumbled Gorgonzola, cranberries, pear, candied walnuts

Caesar Salad* 11
Romaine, croutons, shaved Parmesan

Mozzarella Caprese Tower 13
Grilled vegetables, beefsteak tomato, fresh mozzarella, dressed greens, balsamic glaze

Quinoa & Farro Salad* 13
Farro, red and white quinoa, dried cranberries, wilted arugula, toasted almonds, crumbled goat cheese, tossed with Agave sherry vinaigrette

**Add to any salad
chicken +\$5, shrimp +\$7, steak +\$8, salmon +\$8*

Entrées

Half Roasted Chicken 24
Marinated with a lemon thyme gremolata, cranberry wild rice risotto, blistered asparagus, natural au jus

East Wind Pork Chop 21
Double cut pork chop, grilled apple, cornbread stuffing, seasonal vegetables, Apple-Jack demi

Cioppino 25
PEI mussels, shrimp, local clams, white fish, tomato broth, garlic crostini

Cedar Plank Cod 24
Lemon pepper seasoned, sundried tomato & scallion risotto, sautéed baby spinach, white wine scampi sauce

Rigatoni Salsiccia 18
Rigatoni Italian chicken & pork sausage, broccoli rabe, garlic white wine sauce

Eggplant Rollatini 19
Plum tomato sauce, ricotta, mozzarella, rigatoni pasta

Chicken Papu 23
French breast chicken, stuffed with ricotta cheese, prosciutto and spinach, Madeira mushroom gravy, mashed potatoes and broccoli

Chicken Pot Pie 21
Savory mix of chicken & vegetable, potato, buttery flaky crust

Pan Seared Salmon 26
Gigante bean ragout, extra virgin olive oil, and roasted tomato beurre blanc

Shrimp Fettuccine 21
Sautéed gulf shrimp, fettuccine pasta, baby spinach, tomato, cream sauce

Meatloaf 23
Butchers mix of pork veal & sirloin, garlic mashed potato, sautéed green beans, classic gravy

NY Strip Steak 28
Pan seared, grilled vegetable ratatouille, pancetta roasted fingerling potato, crispy frizzled onions, pan au jus

Filet Mignon 35
Sweet potato mushroom hash-brown, Roquefort chive sauce, grilled asparagus

Sides \$8

Spinach
Broccoli

Asparagus
Sweet Potato Fries

Grilled Vegetables
Broccoli Rabe