

DINNER MENU

Appetizers & Salads

French Onion Soup 11

Calamari Arrabbiata 17

Fried squid with marinated hot chili peppers, lemon and marinara on the side

Cheese Board (chef's choice) 17

Jam, strawberries crostini

Caesar Salad Parmesan Basket 14

Romaine hearts, classic anchovy dressing, croutons

Beet Carpaccio Salad 15

Roasted red and golden beets, mesclun mix, candied walnuts, goat cheese, red wine vinaigrette

Burrata 14

Heirloom cherry tomatoes, aged balsamic, extra virgin olive oil, garlic crostini

Baked Stuffed Clams 16

Antipasto Salad 18

Dried salami, sliced prosciutto, artichoke hearts, fresh mozzarella, thin sliced red onion, cherry tomatoes, basil, peppers, red wine dressing

Seasonal Salad Bowl 17

Mesclun lettuce topped with caramelized sweet potato, roasted red beets, avocado, tricolor slaw, grilled red onions, spiced chick peas, tomato, carrot ginger dressing

Desmond's Salad 13

Mesclun lettuce, dried cranberries, Bartlett pears, gorgonzola, candied walnuts, raspberry dressing

Add to any of the salads shrimp, chicken or salmon +\$7

Dinner Entrées

Spaghetti allo Scoglio 32

Shrimp, calamari, mussels, little neck clams, scallops, white wine clam sauce, tomatoes, fresh herbs

Cabernet Slow Braised Short Ribs 31

Wild mushroom risotto, sautéed broccolini, crispy onions

Rosemary Garlic Marinated Roasted Half Chicken 24

Creamy parmesan polenta, caramelized onions and brussel sprouts, lemon thyme jus

Crispy Skin Pastrami Spiced Salmon 28

Sautéed spinach, Lyonnaise potatoes, red onion confit, horseradish cream

Korean Miso Honey Glazed Local Fluke 32

Forbidden rice cake, stir fried baby bok choy and beech mushrooms, sesame soy vinaigrette

Desmond's House Burger 19

Signature house blend, toasted brioche bun, lettuce, tomato, onion choice of cheese

Add on any 1 for \$2 bacon, mushroom, caramelized onion

Marinated Grilled 14oz Pork Chop 26

Garlic kale mashed potato, roast baby carrots, house made orange bourbon steak sauce

Tuscan Marinated Grilled New York Strip Steak 38

Roasted garlic butter, balsamic glazed cipollini onions, truffle smashed potatoes, sautéed broccolini

Lemon Vegetarian Tagliatelle 22

Sautéed broccoli rabe, carrot strands, exotic mushrooms, red pepper, extra virgin olive oil, topped off with whole milk ricotta from Lioni's

Chicken Pot Pie 22

Simmered tender whole chicken with aromatic vegetables and peas topped with puff pastry

Chicken Burger 19

Signature sundried tomato and fresh mozzarella blend, sautéed sweet onions, crisp dill pickle chips, lettuce, tomato, pesto mayonnaise

Children's Entrées \$10

Sliders (2 Per) with Fries
Mac and Cheese
Mini Pizza

Chicken Fingers and Fries
Pasta and Tomato Sauce
or Butter

Sides \$7

Mushroom Rissotto
Broccolini
Mashed Potato

Sauteed Spinach
Shoe String Fries
Roast Baby Carrots