

DINNER MENU

Appetizers & Salads

French Onion Soup 11

Onion broth, garlic crostini, Gruyère cheese

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

Beet Carpaccio Salad 15

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

Twin Burrata 14

Gently heated heirloom cherry tomatoes and olives, sliced red onion, greens crostini balsamic and extra virgin olive oil

Baked Stuffed Clams 16

Chopped local clams, herbs, breadcrumbs, grilled lemon

Mussels in White Wine Broth 17

Shallots and garlic, chopped tomatoes, lemon juice, herbs

Grilled Romaine Hearts 13

Caesar dressing, parmesan cheese, charred lemon croutons

Antipasto Salad 18

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

Desmond's Salad 15

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

Asian Salad 14

Mesclun mix, sliced cucumbers, peppers, edamame, Napa cabbage, purple cabbage, carrots, sesame ginger vinaigrette

Add to any of the salads chicken +\$5, shrimp or salmon +\$7

Dinner Entrées

Beef Ragu Pappardelle 26

Shredded beef, wild mushrooms and Marsala sauce finished with a splash of cream

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 haricots verts, lemon thyme jus

Crispy Skin Pastrami Spiced Salmon 28

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

Potato Crusted Flounder 32

Roasted zucchini, yellow squash, broccoli, red onion, tomato, beurre blanc

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

Grilled 14oz Pork Chop 26

Garlic kale, mashed potato, roast baby carrots

Tuscan Marinated Grilled New York Strip Steak 38

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

Seafood Fettuccine 30

Shrimp, scallops, calamari, andouille sausage, spinach, Cajun garlic cream sauce

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

Sides \$7

Mushroom Risotto
Broccolini

Mashed Potato
Sautéed Spinach

Shoe String Fries
Roast Baby Carrots