

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

Berry Salad and Toasted Almonds 14

Local greens, strawberries and blueberries , crumbled goat cheese with a raspberry dressing

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

Seafood Ceviche 18 (Spicy)

Mussels, shrimp and calamari marinated in a fresh lime juice and aji limo, a Peruvian chile paste served with tricolor tortilla chips

Tuna Tartare Avocado Tower 17

Wakami salad, scallions and sesame seeds sesame soy dressing wonton chips finished with sweet soy glaze

Bruschetta Sampler 16

Cherry tomato bruschetta, prosciutto and burrata with fig jam, strawberry and goat cheese with crumbled walnuts

Burrata Grilled Peach Prosciutto Salad 14

Arugula, aged balsamic and extra virgin olive oil

Watermelon Feta Salad 14

Balsamic glazed red onions , cherry tomatoes ,arugula chunks of watermelon served with red wine vinaigrette

Grilled Romaine Hearts 13

Caesar dressing, parmesan cheese, charred lemon croutons

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

Seafood Lo Mein 29

Shrimp, calamari, scallops stir fried with Asian vegetables with garlic and ginger finished with a sesame soy sauce

Black Berry Port Braised Short Ribs 31

Creamy polenta and sauteed summer vegetables

Roasted Half Chicken 24

Truffle, herb whipped potato, garlic sauteed spinach, caramelized exotic mushrooms, white wine jus

Crispy Skin Salmon 28

Summer succotash with sweet potato gnocchi citrus sauce

Pan Seared New England Cod 29

Jasmine rice and tricolor quinoa, sautéed spinach, finished with a white wine cherry tomato basil sauce

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

Frenched 14oz Grilled Pork Chop 26

Mashed potato, bacon and cheddar pancakes, garlic sautéed broccolini, grilled peach compote

Grilled New York Strip Steak 38 (Mildly Spicy)

Red bliss potato, corn and bacon hash, grilled broccoli, ancho chili honey lime butter

Lemon Garlic Shrimp Bucatini 28

With peas and asparagus

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

Herb Smashed Crispy Potatoes
Broccolini

Mashed Potato
Sautéed Spinach

Shoe String Fries
Roast Baby Carrots