



**DESMOND'S**  
AT EAST WIND  
**PUB MENU**

**Appetizers & Salads**

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

**Loaded Nachos 14**  
Tricolor tortilla chips, chili, sour cream, black beans, marinated jalapenos, cheese sauce, pico de gallo

**Bang Bang Shrimp 16**  
Crunchy shrimp topped with sweet and spicy lime aioli on a bed of boston lettuce

**Calamari Arrabbiata 17**  
Fried squid with marinated hot chili peppers, lemon and marinara on the side

**Seared Tuna 18**  
Furikake seasoning, soy glaze and wasabi aioli

**Crispy Shrimp and Chive Risotto Cake 16**  
With eggplant caponata and arugula

**Cheese Board (chef's choice) 17**  
Jam, strawberries crostini

**Bacon Wrapped Chicken Tenderloins 14**  
With honey mustard dipping sauce

**Steamed Beef Dumplings 14**  
Scallions, ginger garlic, sambal with a soy dipping sauce

**Pub Style Wings 18**  
Top with your favorite sauce

**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

**Roasted Cauliflower Salad 14**  
Avocado and spiced chick pea, Arcadian mix, creamy tahini dressing

**Twin Buratta and Charred Citrus Salad 16**  
Moro orange, red grapefruit and naval orange, mint and pistachio, balsamic glaze and extra virgin olive oil

**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

**Roasted Beet and Baby Carrot Salad 14**  
Red beets, candied beets, golden beets, walnuts, pickled red onions, goat cheese, red wine vinaigrette

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

**Personal Pizzas**

**Margarita 14**  
Marinara, fresh mozzarella, basil

**Prosciutto And Burrata 18**  
Arugula, aged balsamic, roast garlic,

**Wild Mushroom 18**  
Shredded, gruyere, herbs, truffle essence

**Green Pizza 15**  
Sautéed broccoli rabe, green olives, spinach, pesto ricotta cheese, mozzarella

**Grilled Chicken & Caramelized Onion 17**  
Marinara and shredded mozzarella

**Bolognese Pizza 16**  
Meat sauce made with a mixture of three meats, mozzarella cheese

**Sandwiches**

*All sandwiches served with fries*

**Grilled Cajun Spiced Chicken Club 20**  
Bacon, cheddar, lettuce and tomato, ranch aioli on a toasted ciabatta baguette

**BBQ Pulled Pork Sandwich 20**  
Slow roasted tender pork tossed in a house BBQ sauce served on a buttered brioche bun served with sweet potato fries and coleslaw, dill pickle slices

**Steak Sandwich Grilled Sliced Flank 23**  
Gruyere cheese, caramelized balsamic onions, garlic aioli and arugula

**Brie & Red Wine Poached Pear Panini 18**  
Ciabatta bread, fig jam, arugula

**Panko Fried Fish Sandwich 24**  
American cheese and tartar sauce, creamy coleslaw, on a brioche bun

**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*

**Chicken Burger 19**  
Signature sundried tomato and fresh mozzarella blend, sautéed sweet onions, crisp dill pickle chips, lettuce, tomato, pesto mayonnaise

**Blackened Shrimp Quesadilla 22**  
Corn and bell peppers, cheddar cheese, served with a trio of sauces (guacamole, pico de gallo and sour cream)

**Dinner Entrées**

**Potato Crusted Flounder 32**  
Medley of vegetables finished with lemon cream

**Cabernet Braised Short Ribs 31**  
Garlic mashed potato and honey, cumin roasted root vegetable, fried onion, balsamic glaze

**Roasted Half Chicken 24**  
Truffle mushroom risotto, asparagus, white wine jus

**Bucatini Seafood Fra Diavolo 32**  
Shrimp, little neck clams, mussels, scallops, hot cherry peppers tossed in a white wine tomato sauce

**Mediterranean Grilled Salmon 29**  
Israeli couscous stewed with cherry tomato and fennel, topped with olive pistachio gremolata

**Cider Brined Pork Chop 26**  
Roasted root vegetables and Brussels sprouts, mashed potato, finished with caramelized apple wedges and onions

**Short Rib Pappardelle 28**  
Large noodles tossed with exotic mushrooms and oven roast tomato in a Marsala sauce finished with a splash of cream

**Char Grilled Marinated NY Strip Steak 38**  
Roasted mushrooms, twice baked potato grilled broccoli, roasted garlic and herb butter, port wine reduction

**Penne alla Vodka 22**  
Pasta tossed in tomato cream made with prosciutto shallots and garlic topped with parmesan

**Chicken Pot Pie 22**  
Simmered tender whole chicken with aromatic vegetables and peas in a velvety velouté topped with puff pastry

**Sides \$7**

Mushroom Risotto  
Mashed Potato

Sautéed Spinach  
Shoestring Fries

Roasted Root Vegetables