

# DESMOND'S

## STARTERS

### 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

### Baked Stuffed Clams (4) 16

Chopped local clams, herbs, breadcrumbs, grilled lemon

### Mussels in White Wine Broth 17

Shallots and garlic, chopped tomatoes, lemon juice, herbs

### Chicken Lemon Grass Dumplings (6) 14

Steamed and served with soy ginger garlic dipping sauce

### Seared Tuna 18\*

Furikake seasoning, seaweed salad, soy glaze and wasabi aioli

### Wild Mushroom Risotto Cakes (V) 15

Shiitake, cremini, oyster mushrooms and vegan mozzarella panko breaded and fried over julienne summer squash, topped with plum tomato jam, white truffle essence and micro basil

### Pastrami Eggrolls (2) 16

thinly sliced pastrami, gruyere and caramelized onion with honey Dijon dipping sauce

### Desmond's Signature Sliders (2) 18

Toasted brioche buns, Angus burgers, pickles, bacon jam, crispy onion rings, Gruyere, and house sauce

## SALADS

### Twin Buratta & Charred Citrus Salad 16

Moro orange, red grapefruit and naval orange, mint and pistachio, balsamic glaze and extra virgin olive oil

### Roasted Beet Salad 14

Baby rainbow beets, pickled onion, hardboiled egg, crumbled goat cheese, frisée and shallot vinaigrette

### Grilled or Classic Caesar 13

Romaine hearts, garlic croutons, creamy dressing, shaved parmesan and lemon

### 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

### Strawberry Spinach Salad 14

Fresh strawberries, baby spinach, candied pecans, feta cheese with light berry vinaigrette

### Cobb Salad 20

Roasted chicken, avocado, grape tomatoes, red onion, cucumbers, applewood bacon, boiled egg, crumbled blue cheese over crisp romaine hearts with house balsamic dressing

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

## ENTRÉES

### Fresh Local Flounder 32

Parmesan Crusted Flounder tender baby arugula, tricolor heirloom cherry tomatoes, red onion, mango, shaved pecorino Romano and lemon vinaigrette

### Braised Short Ribs (GF) 31

Grilled red bliss potato discs, roasted garlic broccoli with a plum tomato chutney and pickled red onion

### Roasted Half Chicken (GF) 24

Grilled summer zucchini and squash, blistered grape tomatoes, pee wee potato, and carrot purees

### Crispy Skin Salmon (GF) 29\*

Roasted carrot farro, golden beet salad with tarragon vinaigrette and sautéed baby spinach

### Mango Rubbed Pork Chop (14oz) (GF) 26

Sweet corn succotash, shaved corn, bacon lardons, fava beans, bell peppers, carrots, and diced yams, finished with a mango coulis

### Shrimp & Scallop Pappardelle 32

Sautéed shrimp and scallops, peppadew peppers, fresh basil, white wine and butter, topped with lemon zest

### Char Grilled NY Strip Steak (GF) 38\*

Roasted mushroom and fingerling potato fricasee, grilled broccoli and cipolini onion with garlic herb butter

### Chicken & Sausage Fusilli 24

Fresh calabrese fusilli, sautéed chicken, parsley & cheese sausage, grape tomato, baby spinach and roasted peppers in a light cream sauce. Shaved parmesan

### Bucatini & Little Necks 29

Tender chopped clams, chorizo, sliced garlic, fresh parsley, buttery white wine broth with a pinch of crushed red pepper and a hint of lemon, shaved pecorino, panko bread crumbs

### Penne alla Vodka 22

Pasta tossed in tomato cream made with prosciutto shallots and garlic topped with parmesan

### Mediterranean Cauliflower Steak (V) 24

Pan roasted in garlic oil and served over vegetable quinoa, topped with grape tomatoes, kalamata olives, red onion and artichokes

(Gluten Free Pasta Available)

## SIDES \$7

Roasted Carrot Farro  
Grilled Red Bliss Potato Discs  
Sautéed Spinach  
Shoestring Fries  
Roasted Garlic Broccoli

## CHILDREN'S ENTRÉES \$10

Sliders (2 Per) with Fries  
Mac and Cheese  
Mini Pizza  
Chicken Fingers and Fries  
Pasta and Tomato Sauce or Butter

GF = Gluten Free V = Vegan

\*Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items are cooked to order.

Before placing your order, please inform your server if a person in your party has a food allergy.