

# DESMOND'S

## STARTERS

### French Onion Soup 11

Onion broth, garlic crostini, Gruyère cheese

### Loaded Nachos 14

Tricolor tortilla chips, taco beef, sour cream, black beans, marinated jalapenos, cheese sauce, pico de gallo

### Loaded Quesadilla 16

Corn, bell peppers, cheddar cheese, topping trio (guacamole, pico de gallo, and sour cream)  
Add chicken \$5 add shrimp \$7

### 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, seaweed salad, soy glaze and wasabi aioli

### Cheese Board (chef's choice) 17

Jam, strawberries, crostini

### Pub Style Wings (8) 18

Top with your favorite sauce

### 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

### 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 16

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

## CHILDREN'S MENU \$10

Sliders (2 Per) with Fries

Mac and Cheese

Mini Pizza

Chicken Fingers and Fries

Pasta and Tomato Sauce or Butter

## SALADS

### Twin Burrata & Charred Citrus Salad 16

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

### Roasted Beet Salad 15

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

## 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

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.

# DESMOND'S

## 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 fricassee, grilled broccoli and cippolini 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)

## 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, mozzarella, caramelized balsamic onions, garlic aioli and arugula*

### **Brie & Red Wine Poached Pear Panini 18**

*Ciabatta bread, fig jam, arugula*

### **Panko Fried Fish Sandwich 24**

*Lettuce, tomato, banana peppers, tartar sauce, creamy coleslaw on a brioche bun*

### **Buffalo Shrimp Wrap 24**

*Crispy shrimp, lettuce, tomato, bacon, cheddar cheese, buffalo and blue cheese dressing in a garlic herb wrap*

### **Desmond's House Burger 19\***

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

### **Chicken Burger 19**

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

### **Desmond's Signature Sliders (2) 19**

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

*Add on any 1 for \$2*

*bacon, mushroom, caramelized onion*

## SIDES \$7

*Roasted Carrot Farro*

*Grilled Red Bliss Potato Discs*

*Sautéed Spinach*

*Shoestring Fries*

*Roasted Garlic Broccoli*

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