

# DESMOND'S

## STARTERS

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

**Charcuterie Board 17**  
*Cured meats, artisanal cheeses, candied nuts, seasonal grapes and berries, pickles, olives and crusty bread*

**Truffled Pommes Frites 16**  
*Shaved parmesan cheese, fresh parsley, tossed with white truffle oil*

**Crispy Calamari with Wasabi Aioli 17**  
*Lightly coated and deep-fried calamari served with zesty wasabi aioli and a side of marinara sauce*

**Brussels Sprouts 16**  
*Roasted Brussels sprouts tossed with crispy pancetta, drizzled with a rich balsamic reduction and sprinkled with Pecorino Romano*

**Shrimp Tempura 18**  
*Crispy petite shrimp lightly battered and deep fried tossed in a Thai chili lime sauce sprinkled with sesame seeds*

**Pimento and Feta Dip 19**  
*Creamy dip made from pimentos and feta cheese served with pita chips and fresh vegetables*

**Pork Belly 17**  
*Crispy pork belly served over corn pudding, topped with pickled shallots and apple demi*

**Buffalo Cauliflower 15**  
*Roasted cauliflower florets tossed in buffalo sauce served with house made blue cheese dressing and vegetable sticks*

**Mussels with Grilled Bread 17**  
*Sautéed with roasted fennel, lardons, anisette and coconut milk - RED or WHITE*

**Wings 19**  
*Served with celery and carrots with choice of:  
Traditional Buffalo - with blue cheese  
Honey BBQ - with chipotle aioli  
Ginger teriyaki*

## ENTRÉES

**Cast Iron Brick Chicken (GF) 24\***  
*Herb brined skin on chicken pressed in a cast iron skillet cooked crispy with herb butter served with seasonal roasted vegetables and garlic mashed potatoes*

**Baked Salmon with Herb Crust 29\***  
*Salmon filet topped with a crust of herbs and breadcrumbs, baked until crispy, served with tricolor quinoa, seasonal vegetables, lemon and fresh dill*

**Roasted Tomato Burrata Bucatini 29**  
*Bucatini pasta tossed with sweet roasted tomatoes, basil, garlic, olive oil and shaved parmesan, topped with creamy burrata and cracked pepper*

**Fish and Chips 28**  
*Crispy battered cod served with hand cut chips, coleslaw, lemon wedge with a sprinkle of malt vinegar to make it authentic*

**Seared Sea Scallops 32\***  
*Sea scallops pan seared over shaved corn succotash, bacon, fava beans, bell peppers, diced yams, drizzled with a mango coulis*

**Spicy Chicken Thigh Tacos 24\***  
*Marinated, grilled chicken thighs served in warm corn tortillas, topped with spicy slaw, avocado, pickled red onions, and cilantro-lime crema garnished with lime wedges served with black beans & yellow rice*

**Truffle Wild Mushroom Tagliatelle 26**  
*Fresh tagliatelle pasta, sauteed wild mushrooms drizzled with fragrant truffle oil and finished with aged parmesan cheese*

**Pork Chop Milanese 26**  
*14oz pounded pork chop breaded and pan fried, baby arugula, cherry heirloom tomatoes, homemade mozzarella, red onion tossed in light lemon vinaigrette, and drizzled with balsamic glaze*

**Steak Frites 36\***  
*Char crusted 10oz Skirt Steak, seared with grilled asparagus, truffled fries tossed with parmesan cheese and fresh parsley, au poivre sauce*

(Gluten Free Pasta Available)

## SIDES \$7

Grilled Asparagus

Garlic Mashed Potatoes

Tricolor Quinoa

Black Beans

Yellow rice

Sautéed Spinach

Shoestring Fries

Roasted Garlic Broccoli

Hand Cut Chips

## SALADS

**Watermelon & Feta Cheese 18**  
*Stacked watermelon and feta cheese skewers with baby arugula, grape tomatoes, balsamic red onions*

**Farmhouse Salad 15**  
*Baby arugula, blue cheese, apples, golden raisins, roasted Brussels sprouts with apple cider vinaigrette*

**Roasted Beet Salad 14**  
*Baby rainbow beets, pickled onion, hardboiled egg, crumbled goat cheese, frisée and shallot vinaigrette*

**Burrata Panzanella 16**  
*Crusty cubed Italian bread soaked in olive oil and mixed with ripe beefsteak tomato, cucumber, red onion, fresh basil and red wine vinaigrette*

**Classic Caesar 13**  
*Romaine hearts, garlic croutons, creamy dressing, shaved parmesan and grilled lemon*

**Cobb Salad 20**  
*Roasted chicken, avocado, grape tomatoes, red onion, cucumbers, applewood bacon, boiled egg, crumbled blue cheese over crisp romaine hearts with creamy ranch or choice dressing*

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

## 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.