

DESMOND'S

STARTERS

French Onion Soup \$11
Onion broth, garlic Crostini, Gruyère cheese

Charcuterie Board \$17
Cured meats, artisanal cheeses, candied nuts, seasonal grapes & berries, pickles, olives & bread

Truffled Pommes Frites \$16
Shaved Parmesan cheese, fresh parsley, tossed with white truffle oil

Crispy Calamari \$17
Lightly coated and deep-fried calamari served with zesty wasabi aioli, a side of marinara sauce

Brussels Sprouts \$16
Roasted Brussels sprouts tossed with crispy pancetta, drizzled with a pineapple and jalapeno jam, sprinkled with Pecorino Romano

Mussels with Grilled Bread \$17
Sautéed with crispy pancetta and herbs – RED or WHITE

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

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

SALADS

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

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

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

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 \$29**
Salmon filet baked until crispy, served with cauliflower mash, 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 \$32
Crispy battered cod served with hand cut chips, coleslaw, lemon wedge with a sprinkle of malt vinegar to make it authentic

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 \$38**
Char crusted 10oz Skirt Steak, seared with grilled asparagus, truffled fries tossed with Parmesan cheese and fresh parsley, au poivre sauce

SIDES \$7

Garlic Mashed Potatoes
Yellow Rice
Cauliflower Mash

Shoestring Fries
Mixed Veggies
Sautéed Spinach

Grilled Asparagus
Hand Cut Chips
Roasted Garlic Broccoli

**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

SANDWICHES & BURGERS

All sandwiches & burgers served with fries

Crispy Chicken Sandwich \$20
Crispy buttermilk fried chicken, with crunchy dill pickles, crisp lettuce, juicy tomato, with spicy mayo and a soft potato bun

Grilled Cajun Chicken Club \$20
Bacon, cheddar, lettuce and tomato, ranch aioli on toasted ciabatta baguette

***Desmond's Signature Sliders (2) \$19**
Angus burgers, pickles, bacon jam, crispy onion rings, Gruyere cheese and house sauce on toasted brioche buns

***Grilled Steak Sandwich \$23**
Sliced Flank, Gruyere cheese, mozzarella, caramelized balsamic onions – served with garlic aioli & arugula

***Grilled Corned Beef Sandwich \$20**
Layers of corned beef, melted Swiss cheese, whole grain mustard aioli, grilled on marble rye – served with cole slaw

***House Burger \$19**
Signature house blend, lettuce, tomato, onion. Choice of cheese – on a toasted brioche bun

***Chicken Burger \$19**
Signature sun-dried tomato and fresh mozzarella blend, sweet onions, crisp dill pickle chips, lettuce tomato – served with pesto mayo

Toppings: caramelized onions, bacon, mushrooms, jalapenos, fried onion, guacamole, bacon jam, pickles
Choice of Cheese: American, Gruyere, Cheddar, Mozzarella, Pepper Jack, Swiss, Blue Cheese

PERSONAL PIZZA & FLATBREAD

Our personal pizzas and flatbreads are all about big flavor in a perfectly sized portions. Each option starts with a crisp hand-stretched based, is topped with fresh, high quality ingredients – ideal for lunch, sharing, or building your own experience. Don't miss Desmond's award-winning pizzas, celebrated for their bold combinations, balanced sauces and signature crust that keeps guests coming back.

Margarita Pie \$14
Marinara, fresh mozzarella, basil

Prosciutto & Burrata \$18
Arugula, aged balsamic, roast garlic

Wild Mushroom \$18
Shredded Gruyere cheese, herbs, truffle essence

Green Pizza \$15
Sauteed broccoli rabe, green olives, spinach pesto, ricotta cheese, mozzarella

Bolognese Pizza \$18
Three meat Bolognese sauce, fresh herbs, mozzarella

Apple & Brie Flatbread \$15
Cinnamon infused olive oil, sliced apples, walnuts, drizzled with honey and fresh thyme

Mediterranean Flatbread \$15
Garlic hummus based, roasted peppers, Kalamata olives, crumbled feta cheese, red onions, cherry tomatoes and a sprinkle of oregano

Vegan Pesto & Veggie Flatbread \$15
Sun-dried tomato vegan pesto, roasted zucchini, bell peppers, artichoke hearts, olives, baby arugula

BBQ Chicken Flatbread \$15
BBQ base, grilled chicken, caramelized onions, mozzarella cheese and fresh cilantro

KID'S CORNER \$10

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

GF = Gluten Free V = Vegan

(Gluten Free Pasta Available)

**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.