

## APPETIZERS

- Chicken Noodle Soup** 6  
Slow cooked with pulled chicken
- French Onion Soup** 7  
Made with 3-onions and a cheese glazed crouton
- Salt Baked German Pretzels** 10  
House made Cheese Sauce
- Buffalo Wings(5pc.)** 12  
Celery sticks and blue cheese
- Firecracker Cauliflower** 14  
Tossed in sweet sriracha BBQ sauce
- Fried Calamari** 16  
Cornmeal Crusted with Cherry Peppers, and house made marinara sauce
- Battered Chicken Tenders(5pc.)** 12  
Choice of honey-mustard or tossed in our spicy buffalo sauce
- Thai Lettuce Wraps** 16  
Crispy chicken tossed in sweet chili sauce with crushed peanuts carrot-bean thread salad, crisp cucumber and spring onion, served with cilantro lime dipping sauce
- Chicago Style Spinach Dip** 15  
Creamy baked spinach and artichokes with a Parmesan crust  
Served with celery sticks and grilled pita
- Oven Baked Nachos** 12  
Seasoned ground beef, fresh jalapenos and Monterey jack cheese  
Black beans, scallions, cilantro, corn, queso blanco and avocado cream
- Hot Honey Pizza** 14  
Mozzarella, house made plum tomato sauce, pepperoni, drizzled with hot honey
- Crispy Salmon Tacos(2 tacos)** 12  
Avocado cream, queso fresco, lettuce, pickled red onion salsa roja and soft flour tortillas
- Whipped Ricotta** 14  
Chili infused hot honey, toasted almonds, pickled red onions, charred Brooklyn baked bread

## SANDWICHES

Add Fries for \$3 Add Sweet Potato Fries \$5

- Panko Chicken Sandwich** 12  
Panko breaded chicken cutlet with fresh mozzarella  
roasted red peppers, onions, lettuce, tomato & balsamic vinaigrette  
\* Also Available with Grilled Chicken
- Whole Wheat Blackened Chicken Wrap** 13  
Bacon, muenster, avocado, lettuce, tomato, onion and chipotle mayo
- French Dip Sandwich** 17  
Thin sliced ribeye and melted muenster on a hero roll  
Served with Pan Au Jus and horseradish mayo
- Avocado BLT** 15  
Applewood bacon, lettuce, tomato and mayo on toasted multi-grain bread
- Soup Salad & 1/2 Sandwich** 16  
Choice of any Chicken Sandwich or BLT, Choice of Soup and House or Caesar Salad
- The Balboa** 17  
Thinly Sliced Filet, potato bun, caramelized onions, mushrooms & Boursin cheese

## BURGERS

Served with Fries, lettuce, tomato, onions and pickles  
Gluten Free Buns Available

- Cheeseburger** 14  
Old Fashioned American
- Bacon Cheddar Burger** 15  
Hardwood smoked bacon and Vermont cheddar
- Smokehouse Burger** 15  
Smoked bacon, Monterey jack and BBQ'd onions
- Swiss Mushroom Burger** 15  
Sautéed mushrooms, caramelized onions and Swiss cheese
- California Veggie Burger** 14  
Topped with Vermont cheddar cheese and a side of avocado cream
- Cheeseburger Wrap** 14  
Lettuce, Tomato, Onion, Chopped Pickles and Russian Dressing

## KIDS

Served with Vegetables or Fries and a Scoop of Ice Cream

- Kids Mozzarella Sticks** 8
- Kids Chicken Tenders** 9
- Kids Mac and Cheese** 8
- Kids Cheese Pizza** 8
- Kids Pasta** 8  
w/tomato sauce or butter
- Kids Grilled Cheese** 8

## SALADS

- Mixed Green Salad** 12  
Mixed Greens, cucumber, cheese, carrots, onions, peppers, croutons, and balsamic vinaigrette
  - Grilled Chicken Caesar** 16  
Romaine hearts with Parmesan Reggiano cheese and croutons
  - Country Cobb Salad** 16  
Chicken Tenders, chopped romaine, tomato, avocado, red onions, crumbled bleu cheese, bacon, and sliced egg with choice of dressing
  - Poke Bowl** 18  
Ahi tuna tartare, sticky rice, mixed greens, avocado, tomatoes, edamame beans, carrots, and cucumbers tossed in cilantro lime dressing, topped with sriracha aioli, soy sauce and rice noodles
  - Grilled Atlantic Salmon Salad** 19  
Field greens, red quinoa, fresh oranges, English cucumber and Vidalia onion queso blanco, chick peas and kiln dried cranberries tossed in Herb Vinaigrette
  - Detox Salad with Pan Roasted Crab Cake** 19  
Baby Greens kiln dried cranberries, roasted pumpkin seeds, toasted almonds and balsamic
- Dressings: Balsamic, Herb, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese, Russian
- ADD GRILLED CHICKEN \$6    *Add a Protein to Any Salad or Entree*    ADD GRILLED SHRIMP \$9  
ADD GRILLED SALMON \$12    ADD GRILLED FILET SCALLOPINI \$12    ADD CRAB CAKE \$12

## ENTRÉE SELECTIONS

Add a House Salad, Caesar Salad or Soup to any Entree for \$4    Half/Full

- Barbecued Baby Back Ribs** 17/29  
Slow cooked and finished on the grill with our house-made BBQ sauce served with French fries and homemade coleslaw
- Panko Crusted Vodka Chicken** 28  
Breaded chicken cutlet smothered in vodka sauce topped w/Parmesan cheese over linguine
- Penne a la Vodka** 17  
Tomato cream sauce with prosciutto di Parma and triple distilled vodka, topped with Parmesan Reggiano cheese
- Cavatelli & Broccoli with Shrimp** 26  
Sautéed with roasted garlic, in a basil pesto sauce
- Wok Seared Atlantic Salmon** 30  
Scallion fried rice with edamame, asparagus, carrots, onions, mushrooms, egg and sweet soy sauce
- Sesame Crusted Ahi Tuna** 30  
Soba noodles, edamame, julienned vegetable, cilantro lime and wasabi sriracha aioli, pickled ginger and soy sauce
- Grilled Filet Mignon** 36  
Sautéed wild Mushrooms, mashed potatoes & a garlic herb butter
- Sicilian Skillet Chicken** 28  
Italian sausage, hot cherry peppers, mushrooms, asparagus, crisped artichoke hearts over Linguine in a lemon white wine sauce
- Braised Boneless Short Rib** 32  
Asparagus, Smashed Potatoes, Apple Cranberry Chutney and Demi Glace
- Beer Battered Fish & Chips** 25  
Kettle fired cod, house coleslaw, French fries, tartar sauce & fresh lemon
- Curried Cauliflower** 24  
Traditional aromatic curry stewed with chickpeas, peppers, asparagus and toasted almonds served over coconut Jasmine rice
- Shepherds Pie** 23  
Seasoned ground beef with peas, carrots, onions, mushrooms and asparagus topped with toasted mashed potatoes
- Tofu Buddha Bowl** 23  
Wheat berries, cucumbers, edamame, carrots, shaved cabbage, green onions, avocado, with a side of creamy sesame dressing and sweet glazed fried tofu

## SIDES

- Roasted Cauliflower** 8
- Seasonal Vegetables** 9
- Home-made Coleslaw** 7
- French Fries** 8
- Sweet Potato Fries** 10
- Mashed Potatoes** 7
- Broccoli** 7
- Scallion Fried Rice** 9
- Mac & Cheese** 8
- Grilled Asparagus** 10

## DESSERT

- Chocolate Chip Cookie Bomb** 10  
Warm marshmallow, Chocolate syrup & vanilla bean ice cream
- NY Style Cheesecake** 8  
Whipped Cream and Berry Coulis
- Apple Tart** 8  
Served Warm with Vanilla Bean Ice Cream and Caramel
- Cinnamon Sugar Dusted Churros** 8  
Berry Coulis & Nutella Dipping Sauce
- Sorbet, Vanilla Bean or Chocolate Ice Cream, Vegan Ice Cream** 6

## Delicious Seasonal Cocktails

### Winter Cosmo

Grey Goose Essence With Peach and Rosemary, Triple Sec, Lime Juice, White Cranberry Juice

### Tiramisu White Russian

Bacardi Spiced Rum, Kahlua, Whipped Cream, Cocoa Powder dusting, Lady Finger Garnish

### Maple Apple Bourbon Spritz

Angel's Envy Bourbon, Maple Syrup, Apple Cider, Club Soda, Cinnamon Sugar Rim

### Pear-secco

Nobalissima Prosecco, Pear Vodka, Pear Nectar, Cinnamon sugar dusted Pear

### Snow Conquito

Bacardi Spiced Rum and Bacardi Conquito, served on the rocks with Snow White Cotton Candy

## D.H. Classic Cocktails

### DH Pear Martini

Pear Vodka, St. Germain and Pear Nectar, Shaken and Served Up

### Berry Fresh

Stoli Blueberi, Stoli Razberi, Cranberry Juice & Sprite

### DH Mule

Figenza Fig Vodka, Ginger Beer, & Lime

### Barrel Aged Old Fashioned

Great Jones Bourbon, Barrel Aged Maple Syrup, & Angostura Bitters

### Charred Pineapple Margarita

Tanteo Chipotle Tequila, Lime Juice, Agave Nectar, Pineapple Juice, & a Black Salt Rim

## Drinks by the Glass and Carafe

### Peach Rose Sangria

Charles & Charles Rose, Peach Nectar, House Rum, & Assorted Fruits **Glass 13**

### Red Sangria

House Blend Red Wine, Brandy, House Rum, Juices & Assorted Fruits **Carafe 35**

## Wines

### Cabernet

Santa Ema 9 33

Hess Shirtail 12 45

Hess Allomi 17 60

Kenwood Jack London 2014 85

Faust 85

### Merlot

Santa Ema 9 33

St. Francis 2018 15 55

### Malbec

Bodega Norton 1895 12 45

Bodega Norton D.O.C. 15 55

### Shiraz

Penfold's 10 36

### Pinot Noir

Montes 11 45

Lyric 12 45

Napa Cellars 2018 15 55

### Chianti

Caposaldo Chiante 12 45

### Red Zinfandel

Cline Old Vine Zinfandel 10 36

### Port

Taylor Fladgate 10 year 12

## Wines

### Pinot Grigio

Nobilissima 9 35

Santa Margherita 15 60

### Chardonnay

Santa Ema 9 33

Mon Frere 10 38

Hess Collection 15 55

Kendall Jackson 13 50

### Riesling

Seaglass 11 38

### White Zinfandel

Beringer 10 25

### Rose

Charles & Charles 11 38

### Sauvignon Blanc

Santa Ema 9 33

Matua 11 38

Kim Crawford 15 50

### Sparkling

Nobilissima Prosecco 11 38

Kenwood Yulupa Brut 9 30

Domaine Chandon Brut 15 55

## Bottled Beer

13

### Ales

Lagunitas Lil' Sumpin' Sumpin' Pale Ale 7.5% 7

13

Magic Hat #9 Pale Ale 5.1% 6

Rogue Dead Guy Ale 6.6% 7

13

Sierra Nevada Pale Ale 5.6% 7

Fat Tire Amber Ale 5.2% 6

13

### Lagers

13

Amstel Light 4.1% 6

Beck's 4.9% 6

Blue Point Toasted Lager 5.5% 6

Brooklyn Lager 5.2% 7

13

Budweiser 5.0% 5

Bud Light 4.2% 5

13

Coors Light 4.2% 5

Corona 4.5% 6

Corona Light 4.1% 6

13

Heineken Light 3.3% 6

Heineken 0.0 0.0% 6

13

Eagle Banana Bread 5.2% 6

Michelob Ultra 4.2% 6

Miller Lite 4.6% 5

13

Molson Canadian 5.0% 6

Sam Adams Boston 5.0% 6

Redbridge **Gluten Free** 4.0% 6

### IPA's

Dogfish Head 60 Minute 6.0% 7

Founders All Day IPA 4.7% 7

Stone IPA 6.9% 7

Victory Dirtwolf Double IPA 8.7% 7

### Wheat/Other

Allagash White 5.1% 7

Chimay Red 7.0% 12

Hoegaarden 4.9% 6

Sam Cherry Wheat 4.1% 6

Magners Hard Cider 4.5% 6

White Claw Hard Seltzer 5.0% 7

Dogfish Head Blueberry Shrub Vodka Soda 7.0% 9

Dogfish Head Strawberry Lemonade 7.0% 9

### Porter/Stouts

Breckenridge Vanilla Porter 5.4% 6

Founders Porter 6.5% 6

Founders Breakfast Stout 8.3% 8

## Espresso Bar

Coffee 3.5

Tea 3

Hot Chocolate 3.5

Single Espresso 4

Double Espresso 5.5

Cappuccino 5.5

## Beverages

Brewed Iced Tea 3

Lemonade 3

Soft Drinks 3

Bottled Water Lg. 3.5

Bottled Water Sm. 5.5

Sparkling Water Lg. 3.5

Sparkling Water 5.5

