

APPETIZERS

Chicken Noodle Soup

Slow cooked with root vegetables

French Onion Soup

Made with three onions and a cheese glazed crouton

Salt Baked German Pretzels

House made Pilsner cheese sauce

Wagyu Beef Sliders

Cheddar cheese, bacon aioli, house chips

Buffalo Wings(5pc.)

Celery sticks and blue cheese

Firecracker Cauliflower

Tossed in sweet sriracha BBQ sauce

Fried Calamari

Cornmeal Crusted with Cherry Peppers, and house made marinara sauce

Battered Chicken Tenders(5pc.)

Choice of honey-mustard or tossed in our spicy buffalo sauce

Thai Lettuce Wraps

Crispy chicken tossed in sweet chili sauce with crushed peanuts, carrot-bean thread salad, crisp cucumber and spring onions served with cilantro lime dipping sauce

Chicago Style Spinach Dip

Creamy baked spinach and artichokes with a Parmesan crust served with celery sticks and grilled pita

Oven Baked Nachos

Seasoned ground beef, fresh jalapenos and Monterey jack cheese black beans, scallions, cilantro, corn, queso blanco and avocado cream

Hot Honey Pizza

Mozzarella, house made plum tomato sauce, pepperoni, drizzled with hot honey

Crispy Brussels Sprouts

Applewood smoked bacon, candied pecans, aged balsamic

Boom Boom Shrimp

Thai sweet chili sauce, rice noodles, broccoli florets

Whipped Ricotta

Chili infused hot honey, toasted almonds, pickled red onions served with charred Brooklyn baked bread

SANDWICHES

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

Corned Beef Reuben

House braised brisket, sauerkraut, Swiss cheese, Russian dressing, on grilled Rye

Turkey Focaccia Club

Crisp bacon, lettuce, tomato, cheddar, mayonnaise

Panko Chicken Sandwich

Panko breaded chicken cutlet with fresh mozzarella roasted red peppers, lettuce, tomato & balsamic vinaigrette

* Also Available with Grilled Chicken

Whole Wheat Blackened Chicken Wrap

Bacon, muenster, avocado, lettuce, tomato, onion and chipotle mayo

French Dip Sandwich

Thin sliced ribeye and melted muenster on a hero roll served with pan Au Jus and horseradish mayo

Avocado BLT

Applewood bacon, lettuce, tomato and mayo on toasted multi-grain bread

Roasted Vegetable Sandwich

Butternut squash, sprouts, pepperoncini, red onion, tomato, Russian dressing, herb focaccia

Soup Salad & 1/2 Sandwich

Choice of the BLT, turkey club, vegetable sandwich or any chicken candwich, choice of soup and house or caesar salad

BURGERS

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

Cheeseburger

Old fashioned American

Bacon Cheddar Burger

Hardwood smoked bacon and Vermont cheddar

Blackened Bleu Burger

Cajun seasoned with crumbled Danish bleu cheese

Smokehouse Burger

Smoked bacon, Monterey Jack and BBQ'd onions

California Veggie Burger

Topped with Vermont cheddar cheese and a side of avocado cream

SALADS

Chopped Green Salad

Mixed greens, cucumber, carrots, onions, pepperoncini, sun-dried tomatoes, croutons, Parmesan Reggiano cheese and balsamic vinaigrette

Grilled Chicken Caesar

Romaine hearts with Parmesan Reggiano cheese and croutons

Country Cobb Salad

Chicken Tenders, chopped romaine, tomatoes, avocado, red onions, crumbled bleu cheese, bacon, and sliced egg with choice of dressing

Poke Bowl Salad

Ahi tuna tartar, 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

Field greens, red quinoa, fresh oranges, English cucumber, dried cranberries, crispy chickpeas and Vidalia onion tossed in Herb Vinaigrette

Green Goddess Salad

Baby greens, toasted almonds, pumpkin seeds, cherry tomatoes, butternut squash, Brussels sprouts, cauliflower florets

Ancient Grain Salad

Baby greens, quinoa, wheat berries, fresh blueberries, cucumber, tomatoes, goat cheese, candied pecans, apple cider vinaigrette

Dressings: Balsamic, Herb, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese, Russian, Apple Cider

Add a Protein to Any Salad or Entree

ADD GRILLED CHICKEN \$6

ADD GRILLED SHRIMP \$9

ADD GRILLED SALMON \$12

ENTRÉE SELECTIONS

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

Half/Full
20/30

Barbecued Baby Back Ribs

Slow cooked and finished on the grill with our house-made BBQ sauce served with French fries and homemade coleslaw

Tuscan Shrimp Pasta

Sautéed Colossal shrimp, spinach, sun-dried tomatoes, fresh Fusilli pasta, tossed in Parmesan and pistachio cream sauce

Panko Crusted Vodka Chicken

Breaded chicken cutlet smothered in vodka sauce topped with Parmesan cheese over linguine

Penne a la Vodka

Tomato cream sauce with prosciutto di Parma and triple distilled vodka, topped with Parmesan Reggiano cheese

Cavatelli & Broccoli

Sautéed with roasted garlic, olive oil and Parmesan cheese

Wok Seared Atlantic Salmon

Scallion fried rice with edamame, asparagus, carrots, onions, mushrooms, egg and sweet soy sauce

Homemade Meatloaf

Cheddar cheese, mashed potatoes, roasted Brussels sprouts, demi-glace

Grilled Angus Ribeye

Mashed potatoes, roasted asparagus and horseradish cream

Chicken Pot Pie

Carrot, celery, butternut squash, onion, mushrooms, peas, and potato in savory gravy, topped with flaky pastry

Braised Boneless Short Rib

Asparagus, smashed potatoes, apple cranberry chutney and demi-glace

Beer Battered Fish & Chips

Kettle fried cod, house coleslaw, French fries, tartar sauce & fresh lemon

Warm Buddha Bowl

Carrots, onions, edamame, broccoli, cauliflower and chickpeas sautéed in peanut sauce served over rice

KIDS

Children 12 years old and under

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 Sliders

10

Kids Cheese Pizza

8

Kids Pasta

8

with tomato sauce or butter

Kids Grilled Cheese

8

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

Delicious Seasonal Cocktails

Cranberry Ginger Manhattan

Redemption Bourbon, Domain De Canton Ginger Liqueur, Sweet Vermouth, Cranberry Juice
Garnished with a Candied Ginger Skewer

Hibernal Black Current Mule

Stolichnaya Vanilla Vodka, Black Current Liqueur, Lime Juice and Ginger Beer

Pomegranate Gin Fizz

Botanist Gin, Pomegranate Juice, Lemon Juice, Simple Syrup, Club Soda

Winter White Margarita

YaVe Coconut Tequila, Harem Walker Triple Sec, and Coconut Cream

Spiced Holiday Sangria

House Red Wine, Prairie Vodka, Captain Morgan's Spiced rum, Cinnamon Simple Syrup, Cranberry Juice, and a Splash of Ginger Ale

D.H. Classic Cocktails

White Peach Cosmo

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

Strawberry Ginger Lemonade

Grey Goose Essence Strawberry/Lemon Grass Vodka, Canton Ginger Liqueur, Lemonade, Strawberries

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

Sangria 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

Glass/Bottle

Cabernet

Spellbound	10	35
J. Lohr 7 Oaks	12	45
Hess Shirtail	12	45
Hess Allomi	17	60
Kenwood Jack London 2014		85
Faust		85

Merlot

Spellbound	10	35
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Malbec

Bodega Norton 1895	12	45
Bodega Norton Select	15	55

Sirah

Spellbound Petite Sirah	10	35
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Shiraz

Penfold's	10	36
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Pinot Noir

Montes	11	45
Lytic	12	45
Napa Cellars 2018	15	55

Chianti

Caposaldo Chiante	12	45
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Red Zinfandel

7 Deadly Zins	10	36
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Port

Taylor Fladgate 10 year	12	
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Wines

Glass/Bottle

Pinot Grigio

Santa Marina	10	35
Santa Margherita	15	60

Chardonnay

Spellbound	10	35
Hess Collection	15	55
Kendall Jackson	13	50

Riesling

Seaglass	11	38
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White Zinfandel

Beringer	10	35
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Rose

Charles & Charles	11	38
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Sauvignon Blanc

Hess Shirtail	10	33
Matua	11	38
Kim Crawford	15	50

Sparkling

Avissi Prosecco	11	38
Segura Viudas Cava Brut	10	30
Domaine Chandon Brut	15	55



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Bottled/Canned Beer

14

Ales

14

	ABV	\$
Lagunitas Lil' Sumpin' Sumpin' Pale Ale	7.5%	7
Magic Hat #9 Pale Ale	5.1%	6
Rogue Dead Guy Ale	6.6%	7
Sierra Nevada Pale Ale	5.6%	7
Fat Tire Amber Ale	5.2%	6

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Lagers

14

Amstel Light	4.1%	6
Beck's	4.9%	6
Blue Point Toasted Lager	5.5%	6
Brooklyn Lager	5.2%	7
Budweiser	5.0%	5
Bud Light	4.2%	5
Coors Light	4.2%	5
Corona	4.5%	6
Corona Light	4.1%	6
Heineken Light	3.3%	6
Heineken 0.0	0.0%	6
Eagle Banana Bread	5.2%	6
Michelob Ultra	4.2%	6
Miller Lite	4.6%	5
Molson Canadian	5.0%	6
Sam Adams Boston	5.0%	6
Redbridge Gluten Free	4.0%	6

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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
Hoegarden	4.9%	6
Sam Cherry Wheat Magners	4.1%	6
Hard Cider White Claw Hard	4.5%	6
Seltzer High Noon Hard Seltzer	5.0%	7
	4.5%	7

Porter/Stouts

Breckenridge Vanilla Porter	5.4%	6
Founders Porter	6.5%	6
Founders Breakfast Stout	8.3%	8
Guinness Zero	0.5%	7

Espresso Bar Beverages

Coffee	3.5	Brewed Iced Tea	3
Tea	3	Lemonade	3
Hot Chocolate	3.5	Soft Drinks	3
Single Espresso	4	Bottled Water Sm.	3.5
Double Espresso	5.5	Bottled Water Lg.	5.5
Cappuccino	5.5	Sparkling Water Sm.	3.5
		Sparkling Water Lg.	5.5