

APPETIZERS

- Chicken Noodle Soup

Slow cooked with pulled chicken
- French Onion Soup

Made with 3-onions and a cheese glazed crouton
- Salt Baked German Pretzels

House made 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
- Shrimp Empanadas

Sofrito, Monterey Jack cheese, avocado cream
- 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 onion, 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, onions, 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 Sandwich,  
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, and balsamic vinaigrette

12
- Grilled Chicken Caesar

Romaine hearts with Parmesan Reggiano cheese and croutons

16
- Country Cobb Salad

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

17
- 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

19
- Grilled Atlantic Salmon Salad

Field greens, red quinoa, fresh oranges, English cucumber and Vidalia onion and in Herb Vinaigrette

19
- Green Goddess Salad

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

16
- Ancient Grain Salad

Baby Greens, quinoa, wheat berries, fresh blueberries, cucumber, tomato, goat cheese, candied pecans, apple cider vinaigrette

15
- 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

- Barbecued Baby Back Ribs

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

Half/Full  
20/30
- Tuscan Shrimp Pasta

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

25
- Panko Crusted Vodka Chicken

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

29
- Penne a la Vodka

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

18
- Cavatelli & Broccoli

Sautéed with roasted garlic, olive oil and Parmesan cheese

18
- Wok Seared Atlantic Salmon

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

32
- Homemade Meatloaf

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

24
- Grilled Angus Ribeye

Mashed potatoes, roasted asparagus and horseradish cream

46
- Chicken Pot Pie

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

25
- Braised Boneless Short Rib

Asparagus, smashed potatoes, apple cranberry chutney and demi glace

34
- Beer Battered Fish & Chips

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

25
- Warm Buddha Bowl

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

22

KIDS

Children 12 years old and under

Served with Vegetables or Fries and a Scoop of Ice Cream

- Kids Mozzarella Sticks

8

Kids Cheese Pizza

8
- Kids Chicken Tenders

9

Kids Pasta

8
- Kids Mac and Cheese

8

w/tomato sauce or butter
- Kids Sliders

10

Kids Grilled Cheese

8

SIDES

- Roasted Cauliflower

8

Mashed Potatoes

7
- Seasonal Vegetables

9

Broccoli

7
- Home-made Coleslaw

7

Scallion Fried Rice

9
- French Fries

8

Mac & Cheese

8
- Sweet Potato Fries

10

Grilled Asparagus

10

Delicious Seasonal Cocktails

Cranberry Ginger Manhattan

Redemption Bourbon, Domain DeCanton 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

14

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