

Appetizers

- Chicken Noodle Soup**
- French Onion Soup**
- Salt Baked German Pretzels**
House made Pilsner cheese sauce
- Short rib Empanadas**
Sofrito, monterey jack cheese, chimichurri aioli
- Buffalo Wings**
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**
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 salad, crisp cucumbers and cilantro lime vinaigrette
- 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
- Crispy Brussels Sprouts**
Applewood smoked bacon, candied pecans, aged balsamic
- Boom Boom Shrimp**
Thai sweet chili sauce, broccoli florets, fried wontons
- Flatbread Pizza**
House made dough, imported plum tomato sauce, mozzarella cheese

Salads

- DH House Salad**
Mixed greens, cucumber, carrots, onions, tomatoes, croutons
Parmesan Reggiano cheese and balsamic vinaigrette
 - Caesar Salad**
Romaine hearts with Parmesan Reggiano cheese and croutons
 - Add Grilled Chicken +\$6**
 - Harvest Country Salad**
Battered Chicken tenders, romaine, tomato, avocado, bacon, crumbled blue cheese
Sliced egg, choice of dressing
 - Poke Bowl Salad**
Ahi tuna tartar, sticky rice, greens, avocado, tomatoes, Edamame bean, carrots
cucumbers, wasabi aioli, sriracha aioli, Soy sauce, tossed in cilantro lime
 - Grilled Atlantic Salmon Salad**
Field greens, red quinoa, fresh oranges, English cucumber, dried cranberries
queso fresco, crispy chickpeas and Vidalia onion tossed in Herb Vinaigrette
 - Asian Chicken Salad**
Crispy teriyaki chicken, wonton strips, almonds, carrot bean thread mix
Orange segments, edamame, baby greens, tossed in sesame vinaigrette
 - Burrata Salad**
Mixed greens, cherry tomatoes, asparagus, artichoke, pistachio pesto
Aged balsamic and crostini
 - Southwest Steak Salad**
Mixed Greens, seasoned ribeye, black beans, roasted corn, peppers, avocado
Queso fresco, tortilla strips, Cilantro lime vinaigrette
- Dressing:** Balsamic, Herb, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese, Russian, Apple Cider
- ADD GRILLED CHICKEN \$6 ADD GRILLED SHRIMP \$9 ADD GRILLED SALMON \$12 ADD STEAK \$13**

Kids

Children 12 years old and under

Served with Vegetables or Fries and a Scoop of Ice Cream

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|----------------------------------|-----------|-----------------------------|-----------|
| Kids Mozzarella Sticks | 9 | Kids Steak | 25 |
| Kids Chicken Tenders | 10 | Kids Cheese Pizza | 9 |
| Kids Mac and Cheese | 9 | Kids Pasta | 9 |
| Kids Cheeseburger Sliders | 11 | with tomato sauce or butter | |
| | | Kids Grilled Cheese | 9 |

Sides

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| 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 |

Entrées

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

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| 8 | | | |
| 10 | Barbecued Baby Back Ribs | | Half/Full
21/34 |
| 12 | Slow cooked and finished on the grill with our house-made BBQ sauce
French fries and homemade coleslaw | | Chicken/Steak
25/30 |
| 18 | Sizzling Fajitas
Grilled Chicken or Steak, sautéed peppers & onions, cilantro, fresh lime, salsa
Avocado cream, grilled corn tortillas, yellow rice | | |
| 14 | Panko Crusted Vodka Chicken
Breaded chicken cutlet smothered in vodka sauce
topped with Parmesan cheese over linguine | | 29 |
| 15 | Penne a la Vodka
Tomato cream sauce with prosciutto di Parma and triple distilled vodka
Topped with Parmesan Reggiano cheese | | 20 |
| 19 | Seafood Linguine
Sautéed Gulf Shrimp, mussels, chopped clams, squid ink linguine
Calabrian tomato sauce | | 32 |
| 14 | Wok Seared Atlantic Salmon
Scallion fried rice with edamame, asparagus, carrots, onions, mushrooms, egg
Sweet soy sauce | | 32 |
| 16 | Homemade Meatloaf
Cheddar cheese, mashed potatoes, roasted Brussels sprouts, demi-glace | | 26 |
| 15 | Grilled Ribeye
16oz Center-cut, Tuscan Fingerling potatoes, Haricot Verts, Calabrian Chili butter | | 46 |
| 13 | Cashew Chicken
Teriyaki Marinated Chicken, Roasted Cashews, Asparagus, Edamame, Carrots
Mushrooms, Red Pepper, Lo Mein, Toasted Sesame | | 29 |
| 16 | Braised Boneless Short Rib
Asparagus, mashed potatoes, apple cranberry chutney and demi-glace | | 36 |
| 14 | Beer Battered Fish & Chips
Kettle fried cod, house coleslaw, French fries, tartar sauce & fresh lemon | | 28 |
| 14 | Warm Buddha Bowl
Carrots, onions, edamame, broccoli, cauliflower, crispy tofu and chickpeas
Sautéed in peanut sauce served over rice | | 26 |

Burgers

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

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| 14 | Cheeseburger
Old fashioned American | 19 |
| 14 | Bacon Cheddar Burger
Hardwood smoked bacon and Vermont cheddar | 20 |
| 20 | Blackened Bleu Burger
Cajun seasoned with crumbled Danish bleu cheese | 20 |
| 24 | Smokeyhouse Burger
Smoked bacon, Monterey Jack and BBQ'd onions | 20 |
| 24 | French Onion Burger
Open-faced on grilled sourdough w/French onion soup and melted muenster | 20 |
| 20 | California Veggie Burger
Topped with Vermont cheddar cheese and a side of avocado cream | 20 |
| 20 | 12oz Double Diablo Burger
Roasted Jalapeno, pepperjack cheese, chipotle mayo, jalapeno popper | 25 |

Sandwiches

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

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| 17 | Corned Beef Reuben
House braised brisket, sauerkraut, Swiss cheese, Russian dressing on grilled Rye |
| 19 | Italian Panini
Prosciutto, Salami, Provolone, eggplant, roasted peppers, pesto aioli |
| 16 | Panko Chicken Sandwich
Panko breaded chicken cutlet with fresh mozzarella
roasted red peppers, lettuce, tomato & balsamic vinaigrette
* Also Available with Grilled Chicken |
| 15 | Whole Wheat Blackened Chicken Wrap
Bacon, muenster, avocado, lettuce, tomato, onion and chipotle mayo |
| 20 | French Dip Sandwich
Thin sliced ribeye and melted muenster on a hero roll
served with pan Au Jus and horseradish mayo |
| 18 | Avocado BLT
Applewood bacon, lettuce, tomato and mayo on toasted multi-grain bread |
| 18 | Crispy Teriyaki Tacos
Choice of Chicken, Fish or Vegetable, Asian Slaw, Avocado |
| 19 | Turkey Burrata Club
Applewood Smoked Bacon, Lettuce, Tomato, Mayo, Hoagie Roll |

Seasonal Craft Cocktails \$ 16

Un Verano Sin Ti

Tequila Ocho , Mezcal, Chinola Passionfruit, Aperol, Agave, Lime

Barrel Aged Old Fashioned

Elijah Craig Bourbon, Barrel Aged Maple Sap & Angostura Bitters

Jalapeno Hibiscus Margarita

Tequila Blanco, Hibiscus Liqueur, Jalapeno simple, fresh lime juice

Peach Agua Fresca

Teremana Reposado ,Supasawa, Peach Nectar and Peach Liqueur

Summerthyme Sadness

Alb Vodka, Thyme Simple Syrup, Fresh Lemon

Rosemary-Mint Fizz

Botanist Gin, Rosemary-Mint Simple, Sparkling Soda

Strawberry Basil Smash

Gin, Fresh lemon juice, strawberry basil syrup, fresh basil leaf

Berry Daiquiri

Bacardi White Rum, Chambord, Lemon Juice, Berry Simple

Italian Ice

Vodka, St. Germaine, Fresh Lemon

Strawberry Limoncello Spritz

House-made Strawberry Limoncello topped with prosecco

Cafe con Ron

Don Q Coconut rum, espresso, espresso liqueur, simple

Sangria by the Glass and Carafe

Peach Rose Sangria

Blend of Rose, Peach Nectar, House Rum, & Assorted Fruits

Glass 16

Carafe 45

Red Sangria

House Blend Red Wine, Brandy, House Rum, Juices & Assorted Fruits

Wines

Cabernet

Spellbound	12	37
J. Lohr 7 Oaks	14	47
Hess Shirtail	14	47
Hess Allomi	19	62
Faust		87

Merlot

Spellbound	12	37
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Shiraz

Penfold's	12	37
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Chianti

Caposaldo	12	37
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Malbec

Bodega Norton 1895	14	47
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Sirah

Spellbound Petite Sirah	12	37
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Pinot Noir

Montes	13	47
Lyric	14	47
Napa Cellars 2018	17	57

Port

Taylor Fladgate 10 year	14	
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Wines

Pinot Grigio

Santa Marina	12	37
Santa Margherita	17	62

Chardonnay

Spellbound	12	37
Hess Collection	17	57
Kendall Jackson	15	52

Riesling

Seaglass	13	40
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White Zinfandel

Beringer	12	37
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Rose

Charles & Charles	13	40
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Sauvignon Blanc

Hess Shirtail	12	35
Matua	13	40
Kim Crawford	17	52

Sparkling

Avissi Prosecco	11	40
Valdo Numero 1 Extra Dry	10	32
Domaine Chandon Brut	15	57

Bottled/Canned Beer

Lagers

	ABV	\$
Amstel Light	4.1%	6
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
Michelob Ultra	4.2%	6
Sam Adams Boston	5.0%	6
Redbridge Gluten Free	4.0%	6

Ales & IPA's

Dogfish Head 60 Minute IPA	6.0%	7
Founders All Day IPA	4.7%	7
Lagunitas IPA	6.2%	7
Lagunitas Lil' Sumpin' Sumpin' IPA	7.5%	7
Sierra Nevada Pale Ale	5.6%	7

Wheat/Other

Allagash White	5.1%	7
High Noon Hard Seltzer	4.5%	8
Angry Orchard Hard Cider	5.0%	7

Porter/Stouts

Breckenridge Vanilla Porter	5.4%	6
Founders Porter	6.5%	6
Founders Breakfast Stout	8.3%	9
Guinness Zero	0.5%	7

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 Sm.	3.5
Bottled Water Lg.	5.5
Sparkling Water Sm.	3.5
Sparkling Water Lg.	5.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Menu Updated 4.15.26