

APPETIZERS

Buffalo Wings Celery sticks with creamy bleu cheese dressing	13
Battered Chicken Tenders Choice of honey-mustard or tossed in our spicy buffalo sauce	11
Thai Lettuce Wraps Sweet chili chicken with crushed peanuts, carrot-bean thread salad, crisp cucumber, and spring onions served with cilantro-lime dipping sauce	14
Firecracker Cauliflower Battered cauliflower bites tossed in a sweet sriracha BBQ sauce	10
Chicago Style Spinach Dip Creamy baked spinach and artichokes with a Parmesan crust served with celery sticks and grilled pita	14
Oven Baked Nachos * Seasoned ground beef, fresh jalapenos, Monterey jack cheese, scallions, black beans, cilantro, corn, queso blanco and avocado cream	12

BURGERS

Gluten free buns are available

All of our burgers are served with french fries, lettuce, tomato, onion, and pickles

Cheeseburger Old fashioned American cheese	13
Bacon Cheddar Burger Hardwood smoked bacon and English cheddar	15
Smokehouse Burger Bacon, Monterey jack cheese, BBQ Sauce and caramelized onions	15
Swiss Mushroom Burger Sautéed Mushrooms, Caramelized Onions, and Swiss Cheese	15
Crispy Buffalo Chicken Sandwich Topped with melted bleu cheese on a brioche bun	13

SALADS

Mixed Greens Salad Organic field greens, diced peppers, red onion, cucumber, cheddar cheese, toasted croutons, carrots, olives, served with balsamic vinaigrette	9	12
Chicken Caesar Salad Romaine hearts with Reggiano Parmesan & croutons	10	15
Country Cobb Salad Romaine hearts with house-battered chicken tenders, danish blue cheese, avocado, bacon, onions, tomatoes, sliced egg, and choice of dressing	12	15
Poke Bowl Salad * Ahi tuna tartar, sticky rice, baby greens, avocado, tomatoes, edamame beans, carrots, cucumbers, wasabi and crispy nori tossed in cilantro lime dressing		15
Dressing Choices : Balsamic Vinaigrette, Cilantro Lime , Honey Mustard Caesar, Ranch, Bleu Cheese, Wasabi, Russian		
Add Chicken \$5	Add Grilled Shrimp \$8	Add Grilled Salmon \$10

SPECIALTY SANDWICHES & WRAPS

Served with field green salad

Add French fries to any sandwich or wrap for \$3

Marinated Grilled Chicken Sandwich Grilled Chicken topped with fresh mozzarella, roasted red pepper, lettuce, tomato, onion, on a hero roll, and balsamic vinaigrette	12
French Dip Sandwich Thin sliced ribeye and melted Munster cheese, served with pan au jus, on a hero roll	13
Whole Wheat Blackened Chicken Wrap Bacon, red onion, avocado, Munster Cheese, lettuce, tomato & chipotle mayo	12
Avocado BLT Applewood smoked bacon, lettuce, tomato, and mayo on toasted multi-grain health bread	13
Soup, Salad, & 1/2 Sandwich Your choice of soup, and any BLT, wrap, chicken sandwich with mixed green salad	13

ENTREES

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

Barbecued Danish Baby Back Ribs Slow cooked and finished on the grill with our house-made BBQ sauce, French fries, and homemade slaw	15	24
Shepard's Pie * Seasoned ground beef with peas, carrots, and onions, topped with Yukon Gold country style mashed potatoes		20
Panko Crusted Vodka Chicken Breaded chicken cutlet smothered in vodka sauce, topped with Parmesan cheese, over linguine		22
Sicilian Skillet Chicken Boneless chicken breast, sweet sausage, asparagus, artichokes, mushrooms, cherry peppers, and roasted potatoes sautéed in white wine and lemon served with a salad		22
Wok Seared Salmon Scallion fried rice with soybeans, carrots, and mushrooms, with Indonesian sweet black soy, and roasted sliced asparagus		24
Grilled Ribeye Steak * Dry rubbed with grilled asparagus and mashed potatoes served with horseradish cream		30
Penne a la Vodka Tomato cream sauce with prosciutto di parma, finished with triple distilled vodka		13
<i>Add Grilled Chicken \$5</i>	<i>Add Grilled Shrimp \$8</i>	

KIDS MENU

*Served with a choice of French fries or vegetables and a scoop of your favorite ice cream
Tuesday night kid's eat free with the purchase of an entree. Kid's strip steak subject to a \$7 upcharge*

Crispy Chicken Tenders 7	Kids Pasta 7	Pizza 7
Honey mustard	Tomato or butter sauce	
Mozzarella Sticks 7	Mac & Cheese 7	
Marinara dipping sauce		

SOUPS

French Onion Soup Made with three-onions & a cheese glazed crouton	6
Chicken Noodle Soup Slow cooked with pulled chicken	6

SIDES

Seasonal Vegetables	5	Mashed Potatoes	6
Roasted Asparagus	6	Broccoli	4
Homemade Coleslaw	5	Scallion Fried Rice	6
French Fries	6		
Mac & Cheese	5		

Delicious Seasonal Cocktails

Spiced Apple 10
Bacardi Spiced Rum, Barrel Aged Maple Syrup & Local Apple Cider

Pumpkin White Russian 11
Crop Organic Spiced Pumpkin Vodka, Kahlua, Cream & topped with Pumpkin Spice

Apple Cider Bellini 9
Nobilissima Prosecco, Local Apple Cider & Cinnamon Sugar Rim

Pear Martini 14
Grey Goose La Poire Pear, St. Germaine & Pear Nectar

D.H. Classic Cocktails 12
Out with the Old, In with the New
Makers Mark, Barrel Aged Maple Syrup, Australian Bitters

Berry Fresh 9
Stoli Blueberi, Stoli Razberi, Cranberry Juice, Sprite

D.H. Mule 10
Figenza Vodka, Lime Juice, Ginger Beer

Aperol Negroni 10
Prairie Gin, Sweet Vermouth, & Aperol

Drinks by the Glass and Carafe

Fall Harvest Sangria Glass 10
House Blend White Wine, Caramel Vodka, Brandy & Local Apple Cider

Red Sangria Carafe 33
House Blend Red Wine, Brandy, Orange Liquor & White Peach Juice

Wines Glass / Bottle

Cabernet
Santa Ema 9 32
Hess Shirtail Ranches 12 44

Merlot
Santa Ema 9 32

Malbec
Bodega Norton 9 34

Shiraz
Rosemount Estate 10 36

Pinot Noir
Montes 9 32
Lyric 12 45

Chianti
Caposaldo 10 38

Wines Glass / Bottle

Pinot Grigio
Nobilissima 9 32
Santa Margherita 15 45

Chardonnay
Santa Ema 9 32
Mon Frère 10 32

Rose
Charles & Charles 11 34

Sauvignon Blanc
Santa Ema 9 32
Matua 10 36

Champagne
Nobilissima Prosecco 10 36

Bottled Beer

Ales ABV \$
Lagunitas Lil' Sumpin' Sumpin' 7.5% 6
Magic Hat #9 5.1% 6
Magners Cider 4.5% 6
Rogue Dead Guy Ale 6.6% 6
Sierra Nevada 5.6% 6
Troegs Hopback 6.0% 6
Bass 5.5% 5

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

IPA's
Dogfish Head 60 Minute 6.0% 6
Founders All Day IPA 4.7% 6
Lagunitas Hop Stoopid 8.0% 6
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 4.1% 5.5
White Claw Hard Seltzer 16oz 5.0% 7

Porter/Stouts
Breckenridge Vanilla Porter 5.4% 6
Founders Porter 6.5% 6
Founders Breakfast Stout 8.3% 7

Desserts

Blueberry Trifle 8
Layered Rumchata soaked pound cake with fresh blueberries, vanilla custard, and mango puree

Skillet Brownie 8
Skillet baked chunks of cookie dough with warm marshmallow and vanilla bean ice cream

Apple Almond Tart 8
Streusel topped with vanilla bean ice cream

Boston Cream Pie 8
Sponge cake, vanilla pastry cream, chocolate ganache and berry compote

Ice Cream/ Sorbet 6
Choice of Vanilla Bean, Chocolate Ice Cream or Raspberry Sorbet

Espresso Bar Beverages

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