

MR. D'S RESTAURANT & LOUNGE

SMALL PLATES

Hummus V	\$10 *\$8
original and roasted pepper, tzatziki sauce, grilled pita	
Buffalo or Korean Fried Wings GF	\$17
vegetable sticks, bleu cheese dip	
Drunken Clams	\$14 *\$11
dozen little necks, garlic ale house butter, crostini	
Pancetta Wrapped Jumbo Gulf Shrimp GF	\$14 *\$11
horseradish stuffed, drawn lemon butter	
Flatbread Pizzas	\$13 *\$10
roasted garlic & prawn oven roasted vegetable V	
Lettuce Wraps GF	\$8
chilled sriracha chicken, wrapped in romaine	

*Enjoy our daily Social Hour specials 4:30 - 6:30PM

HANDHELDS

Pulled Pork	\$16
bourbon BBQ sauce, pickled sweet red onion, NY cheddar, toasted ciabatta roll	
Grouper Hoagie	\$17
beer battered grouper, housemade slaw, lemon tarter aioli, baguette	
Turkey Avocado Panini	\$15
sliced turkey, avocado, New York cheddar, basil mayo	
Korean Chicken Wrap	\$16
crispy chicken, Korean BBQ sauce, napa cabbage slaw, pineapple ginger dressing	
Desmond BLT-E	\$14
thick sugarcane bacon, heirloom tomatoes, garlic aioli, fried egg, grilled ciabatta roll	
Salmon Club	\$17
Atlantic salmon fillet, bacon, lettuce, tomato, avocado, aioli, brioche bun	
Grilled Chicken Sandwich	\$14
marinated boneless chicken breast, brioche bun	
Argentine Burger	\$16
ground chuck & short rib blend, provolone, mesclun greens, jalapenos, chimichurri sauce, brioche bun	
Classic Burger	\$15
1/2 lb burger to your liking, brioche bun	

Handhelds served with coleslaw, kettle chips and pickle
fries \$2 | onion rings \$3 | sweet potato fries \$3

SALADS & SOUP

Mr. D's Salad GF, V	\$9 side \$13 entrée
mixed greens, tomatoes, mandarin oranges, dried cranberries, cheddar cheese, almonds, garlic dressing to entrée size salad: add grilled chicken \$4 add grilled shrimp \$5 add grilled salmon \$6	
Caesar Salad V	\$9 side \$13 entrée
romaine, parmigiano reggiano, croutons, Caesar dressing to entrée size salad: add grilled chicken \$4 add grilled shrimp \$5 add grilled salmon \$6	
Apricot Chicken Salad GF	\$16
pecan & dried apricot chicken salad, baby arugula, tomato	
Salmon Fillet Salad GF	\$17
arugula, warm Atlantic salmon fillet, heirloom tomatoes, pecans, fried chickpeas, dill champagne vinaigrette	
Quinoa Salad GF, V, VG	\$13
mixed greens, roasted vegetables, quinoa, mustard vinaigrette add grilled chicken \$4 add grilled shrimp \$5 add grilled salmon \$6	
Drunken Goat Cheese Salad GF	\$17
mixed greens, grilled chicken breast, pecans, strawberries, shredded Spanish-style red wine soaked goat cheese, cranberry vinaigrette	
New England Clam Chowder	\$10
cornbread croutons, sugarcane bacon	
Tuscan Onion Soup V	\$10
Vegetable bouillon, sourdough bread, sweet red onions, fontina, parmigiano reggiano	
Lobster Bisque	\$13
Maine lobster, pastry garni	

GF - Gluten Free | V - Vegetarian | VG - Vegan

* NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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MAINS

Grilled Grouper GF	\$33
Atlantic grouper, tequila lime butter, parmesan cheddar polenta	
Swordfish Paella GF	\$33
North Atlantic swordfish, saffron rice, mussels, shrimp, clams, chorizo, preserved lemon, olive tapenade	
Tortilla Encrusted Salmon GF	\$27
oven roasted, housemade salsa, lemon cilantro rice pilaf	
Beef Bolognese	\$21
beef tomato sauce, rigatoni, parmigiano reggiano	

DESSERTS

Desmond Bread Pudding V	\$8
served warm, English custard <i>A guest favorite for over 45 years!</i>	
Lemon Cake V	\$9
layers of lemon mousse and lemon curd	
Adirondack Cookie a la Mode V	\$11
chocolate chip cookie baked in a cast iron skillet, served with vanilla ice cream, pecans	
Chocolate Layer Cake V	\$9
layers of chocolate cake with chocolate mousse	

BEVERAGES

Soda & Iced Tea	\$4
Coke Diet Coke Coke Zero Ginger Ale Sprite Iced Tea Sweet Tea Lemonade	
Bottled Soda	\$5
Saranac Orange Soda Saranac Root Beer	
Juice	\$4
Apple Cranberry Grapefruit Orange Tomato V8	
Coffee	\$5
Hot Tea	\$5
variety of choices	
Hot Chocolate	\$5
Bottled Water	\$4
Milk & Chocolate Milk	\$4

MAINS

Chicken Francaise	\$23
boneless breast, parmesan egg batter, lemon butter sauce, angel hair provencal	
Seared Apple Pork Chop GF	\$30
center cut pork loin, apple-currant chutney, roasted root vegetables, apple cider demi-glace	
New York Sirloin GF	\$36
center cut Angus, smashed garlic potato <i>choice of:</i> roasted shallot butter brandy demi au poivre	
Filet Mignon	\$39
6 oz Black Angus, roasted shallot butter, smashed garlic potato	

SOCIAL HOUR

Daily Social Hour 4:30 - 6:30PM

Small Plates Specials
\$2 off all Wines by the Glass
\$2 off all Draft, Bottled & Canned Beers
\$2 off all Classic & Craft cocktails

WEEKEND BRUNCH

Join us for a Two Course Weekend Brunch

Saturday 7AM - Noon
Sunday 7AM - 1PM

Featuring guest favorites such as our Chilled Strawberry Soup, Avocado Eggs Benedict and Bananas Foster French Toast.
Reservations suggested.

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Mr.
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Please let your server know of any food allergies when ordering and we will be happy to accommodate you.
An automatic 18% gratuity will be added to the total check for parties of 6 or more.