

MR. D'S RESTAURANT & LOUNGE

SMALL PLATES

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

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

HANDHELDS

Pulled Pork \$16 bourbon BBQ sauce, pickled sweet red onion, NY cheddar, toasted ciabatta roll
Buffalo Fried Chicken Sandwich \$16 buffalo sauce, crumbled bleu cheese, vine ripened tomato, fried half sour pickle, lettuce, brioche bun
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 sub a Dr. Praeger's Chickenless Breast \$5 GF, V
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
Chicken Salad Sandwich \$16 dried blueberry & walnut chicken salad, mixed greens, tomato, aged New York cheddar, croissant

Handhelds served with coleslaw, kettle chips and pickle
Sub 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 <i>to entrée size salad:</i> add grilled chicken \$4 add grilled shrimp \$5 add grilled salmon \$6 add Dr. Praeger's Chickenless Breast \$7 GF, V
Caesar Salad V \$9 side \$13 entrée romaine, parmigiano reggiano, croutons, Caesar dressing <i>to entrée size salad:</i> add grilled chicken \$4 add grilled shrimp \$5 add grilled salmon \$6 add Dr. Praeger's Chickenless Breast \$7 GF, V
Salmon Fillet Salad GF \$17 arugula, warm Atlantic salmon fillet, heirloom tomatoes, pecans, fried chickpeas, dill champagne vinaigrette
Tuna Poke Bowl \$18 brown rice, baby greens, avocado, shredded carrot, soy marinated fresh tuna, wasabi mayo
Drunken Goat Cheese Salad GF \$17 mixed greens, grilled chicken breast, pecans, strawberries, shredded Spanish-style red wine soaked goat cheese, cranberry vinaigrette sub a Dr. Praeger's Chickenless Breast \$5 GF, V
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.

Mr.
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MAINS

Grilled Grouper GF \$33 Atlantic grouper, tequila lime butter, parmesan cheddar polenta	Chicken Française \$23 boneless breast, parmesan egg batter, lemon butter sauce, angel hair provencal
Seafood Bouillabaisse \$33 classic bouillabaisse stew with grouper, Gulf shrimp, mussels, clams, baby yukon gold potatoes	Bourbon Bacon Pork Chop \$30 pan-seared frenched pork chop, bourbon bacon jam, mustard greens, scallion potato cake
Tortilla Encrusted Salmon GF \$27 oven roasted, housemade salsa, lemon cilantro rice pilaf	New York Sirloin GF \$36 center cut Angus, smashed garlic potato <i>choice of:</i> roasted shallot butter brandy demi au poivre
Beef Bolognese \$21 beef tomato sauce, rigatoni, parmigiano reggiano	Pan-Seared Filet Mignon \$39 garlic rosemary butter, Kentucky bourbon mushroom demi, scallion potato cake
Penne a la Pesto V \$19 roasted garlic artichoke pesto cream sauce, baby spinach, roma tomato add grilled chicken \$4 add grilled shrimp \$5 add grilled salmon \$6 add Dr. Praeger's Chickenless Breast \$7 GF, V	

DESSERTS

Desmond Bread Pudding V \$8 served warm, English custard <i>A guest favorite for almost 50 years!</i>	Soda & Iced Tea \$4 Coke Diet Coke Coke Zero Ginger Ale Sprite Iced Tea Sweet Tea Lemonade
Lemon Cake V \$9 layers of lemon mousse & lemon curd	Bottled Soda \$5 Saranac Orange Soda Saranac Root Beer
Adirondack Cookie a la Mode V \$11 chocolate chip cookie baked in a cast iron skillet, served with vanilla ice cream, pecans	Juice \$4 Apple Cranberry Grapefruit Orange Pineapple Tomato V8
Chocolate Layer Cake V \$9 layers of chocolate cake & chocolate mousse	Coffee \$5
Carrot Cake Roulade V \$9 rum soaked raisins, pecans, cream cheese icing	Hot Tea \$5 variety of choices
Crème Brûlée V \$10 classic vanilla custard, tuile garni	Hot Chocolate \$5
	Bottled Water \$4
	Milk & Chocolate Milk \$4

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

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