

MR. D'S RESTAURANT & LOUNGE

SMALL PLATES

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

Hummus **V**

original and roasted pepper, tzatziki sauce, grilled pita

\$10 | *\$8

Buffalo or Korean Fried Wings **GF**

vegetable sticks, bleu cheese dip

\$17

Drunken Clams

dozen little necks, garlic ale house butter, crostini

\$14 | *\$11

Pancetta Wrapped Jumbo Gulf Shrimp **GF**

horseradish stuffed, drawn lemon butter

\$14 | *\$11

Flatbread Pizzas

imported prosciutto, ciliegine mozzarella, arugula & balsamic drizzle
oven roasted vegetable **V**

\$13 | *\$10

Lettuce Wraps **GF**

chilled sriracha chicken, wrapped in romaine

\$8

HANDHELDS

Pulled Pork

bourbon BBQ sauce, pickled sweet red onion, NY cheddar, toasted ciabatta roll

\$16

Buffalo Fried Chicken Sandwich

buffalo sauce, crumbled bleu cheese, vine ripened tomato, fried half sour pickle, lettuce, brioche bun

\$16

Turkey Avocado Panini

sliced turkey, avocado, New York cheddar, basil mayo

\$15

Korean Chicken Wrap

crispy chicken, Korean BBQ sauce, napa cabbage slaw, pineapple ginger dressing

\$16

Desmond BLT-E

thick sugarcane bacon, heirloom tomatoes, garlic aioli, fried egg, grilled ciabatta roll

\$14

Salmon Club

Atlantic salmon fillet, bacon, lettuce, tomato, avocado, aioli, brioche bun

\$17

Grilled Chicken Sandwich

marinated boneless chicken breast, brioche bun
sub a Dr. Praeger's Chickenless Breast \$5 **GF, V**

\$14

Argentine Burger

ground chuck & short rib blend, provolone, mesclun greens, jalapenos, chimichurri sauce, brioche bun

\$16

Classic Burger

1/2 lb burger to your liking, brioche bun

\$15

Chicken Salad Sandwich

dried blueberry & walnut chicken salad, mixed greens, tomato, aged New York cheddar, croissant

\$16

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**

mixed greens, tomatoes, mandarin oranges, dried cranberries, cheddar cheese, almonds, garlic dressing

\$9 side | \$13 entrée

to entrée size salad:

add grilled chicken \$4 | add grilled shrimp \$5 |

add grilled salmon \$6 |

add Dr. Praeger's Chickenless Breast \$7 **GF, V**

Caesar Salad **V**

romaine, parmigiano reggiano, croutons, Caesar dressing

\$9 side | \$13 entrée

to entrée size salad:

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**

arugula, warm Atlantic salmon fillet, heirloom tomatoes, pecans, fried chickpeas, dill champagne vinaigrette

\$17

Tuna Poke Bowl

brown rice, baby greens, avocado, shredded carrot, soy marinated fresh tuna, wasabi mayo

\$18

Drunken Goat Cheese Salad **GF**

mixed greens, grilled chicken breast, pecans, strawberries, shredded Spanish-style red wine soaked goat cheese, cranberry vinaigrette

\$17

sub a Dr. Praeger's Chickenless Breast \$5 **GF, V**

New England Clam Chowder

cornbread croutons, sugarcane bacon

\$10

Tuscan Onion Soup **V**

vegetable bouillon, sourdough bread, sweet red onions, fontina, parmigiano reggiano

\$10

Lobster Bisque

Maine lobster, pastry garni

\$13

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.
d's

MR. D'S RESTAURANT & LOUNGE

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

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.

