MR. D'S RESTAURANT & LOUNGE

SMALL PLATES *Enjoy our daily Happy Hour specials 4:30 - 6:30PM

Hummus V original and roasted pepper, tzatziki sauce, grilled pita	\$10 *\$8	Pancetta Wrapped Jumbo Gulf Shrimp GF horseradish stuffed, drawn lemon butter	\$14 *\$11
Buffalo or Korean Fried Wings vegetable sticks, bleu cheese dip	\$17	Flatbread Pizzas Italian: imported prosciutto, ciliegine mozzarella, arugula & balsamic drizzle	\$13 *\$10
Drunken Clams dozen little necks, garlic ale house butter, crostini	\$14 *\$11	Mexican: roasted poblaños & cauliflower, spicy red pepper sauce, oaxaca cheese V	
Shrimp Cocktail V jumbo Gulf shrimp, cocktail & Lamaise sauces	\$15 *\$13	Pork Belly Lettuce Wraps pickled vegetables, blistered grape tomatoes	\$12
HANDHELDS		SALADS & SOUP	
Buffalo Fried Chicken Sandwich buffalo sauce, crumbled bleu cheese, vine ripene tomato, fried half sour pickle, lettuce, brioche bu		Mr. D's Salad GF, V \$9 side \$13 en mixed greens, tomatoes, mandarin oranges, dried cranberries, cheddar cheese, almonds,	trée
Turkey Avocado Panini sliced turkey, avocado, New York cheddar, basil mayo	\$15	garlic dressing to entrée size salad: add grilled chicken, shrimp or salmon \$5 add Dr. Praeger's Chickenless Breast \$7 GF, V	
Cuban Panini sliced cured ham, pulled pork, Swiss cheese, cour mustard, half sour pickles	\$16 htry	Caesar Salad V \$9 side \$13 entromaine, parmigiano reggiano, croutons, Caesar dressing to entrée size salad:	trée
Korean Chicken Wrap crispy chicken, Korean BBQ sauce, napa cabbage slaw, pineapple ginger dressing	\$16	add grilled chicken, shrimp or salmon \$5 add Dr. Praeger's Chickenless Breast \$7 GF, V	
Desmond BLT-E thick sugarcane bacon, heirloom tomatoes, garlic aioli, fried egg, grilled ciabatta roll	\$14	Salmon Fillet Salad GF arugula, warm Atlantic salmon fillet, heirloom tomatoes, pecans, fried chickpeas, dill champagn vinaigrette	\$17 e
Salmon Club Atlantic salmon fillet, bacon, lettuce, tomato, avocado, aioli, brioche bun	\$17	Tuna Poke Bowl lo mein, baby greens, avocado, shredded carrot, soy marinated fresh tuna, wasabi mayo	\$18
Turkey Club Wrap sliced turkey breast, lettuce, tomato, bacon, roasted tomato aioli, herb wrap	\$16	Drunken Goat Cheese Salad GF mixed greens, pecans, strawberries, shredded Spanish-style red wine soaked goat cheese,	\$13
Grilled Chicken Sandwich marinated boneless chicken breast, brioche bun sub a Dr. Praeger's Chickenless Breast \$5 GF, V	\$14	cranberry vinaigrette add grilled chicken, shrimp or salmon \$5 add Dr. Praeger's Chickenless Breast \$7 GF, V	
Argentine Burger ground chuck & short rib blend, provolone,	\$16	New England Clam Chowder cornbread croutons, sugarcane bacon	\$10
mesclun greens, jalapenos, chimichurri sauce, brioche bun		French Onion Soup three varieties of onions, provolone, Swiss & parmesan cheese topping	\$10
Classic Burger 1/2 lb burger to your liking, brioche bun	\$15	Lobster Bisque Maine lobster, pastry garni	\$13
Handhelds served with coleslaw, kettle chips a	'		

Sub fries \$2 | onion rings \$3 | sweet potato fries \$3

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. We use common fryer oil, meaning we cannot guarantee that your menu item is free of common allergens. If you have a food allergy or intolerance, please ask a staff member to request a manager about ingredients when ordering.

MR. D'S RESTAURANT & LOUNGE

MAINS

Pan Seared Snapper GF red snapper fillet, sunchoke purée, first-pressed preserved lemon olive oil	\$31	Chicken Française boneless breast, parmesan egg batter, lemor butter sauce, angel hair provencal
Fish Tacos GF grilled marinated mahi mahi, soft corn tortilla shells, jicama slaw	\$27	Thai Massaman Curry Salmon GF Atlantic salmon fillet, Thai coconut curry sau basmati rice
Pork Osso Bucco beer braised pork shank, horseradish Yukon mashed potatoes, forest blend mushrooms	\$31	New York Sirloin GF center cut Angus, smashed garlic potato <i>choice of:</i> roasted shallot butter brandy d au poivre
Beef Bolognese	\$21	•
beef tomato sauce, rigatoni, parmigiano reggiano	•	Char-Grilled Filet Mignon garlic rosemary butter, Kentucky bourbon
Penne a la Pesto V roasted garlic artichoke pesto cream sauce,	\$19	mushroom demi, scallion potato cake
baby spinach, roma tomato add grilled chicken, shrimp or salmon \$5 add Dr. Praeger's Chickenless Breast \$7 GF, V		Airline Chicken Breast GF bourbon fig compote, scallion potato cake

Chicken Française boneless breast, parmesan egg batter, lemon butter sauce, angel hair provencal	\$23
Thai Massaman Curry Salmon GF Atlantic salmon fillet, Thai coconut curry sauce, basmati rice	\$28
New York Sirloin GF center cut Angus, smashed garlic potato <i>choice of:</i> roasted shallot butter brandy demi au poivre	\$36
Char-Grilled Filet Mignon garlic rosemary butter, Kentucky bourbon mushroom demi, scallion potato cake	\$39
Airline Chicken Breast GF	\$25

BEVERAGES

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

\$5 \$5 \$4 \$4 k

HAPPY HOUR

Daily Happy Hour 4:30 - 6:30PM

Small Plates Specials

\$2 Wines by the Glass Draft Beers OFF 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.



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An automatic 18% gratuity will be added to the total check for parties of 6 or more.