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

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

<b>Pan Seared Snapper GF</b> red snapper fillet, sunchoke purée, first-pressed preserved lemon olive oil	\$31	<b>Chicken Française</b> boneless breast, parmesan egg batter, lemor butter sauce, angel hair provencal
<b>Fish Tacos GF</b> grilled marinated mahi mahi, soft corn tortilla shells, jicama slaw	\$27	<b>Thai Massaman Curry Salmon GF</b> Atlantic salmon fillet, Thai coconut curry sau basmati rice
<b>Pork Osso Bucco</b> beer braised pork shank, horseradish Yukon mashed potatoes, forest blend mushrooms	\$31	<b>New York Sirloin GF</b> 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	•	<b>Char-Grilled Filet Mignon</b> garlic rosemary butter, Kentucky bourbon
<b>Penne a la Pesto V</b> 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 <b>GF</b> bourbon fig compote, scallion potato cake

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

#### **BEVERAGES**

<b>Soda &amp; Iced Tea</b> Coke   Diet Coke   Coke Zero   Ginger Ale   Sprite	\$4	Coffee, endless cup
Iced Tea   Sweet Tea Lemonade		<b>Hot Tea</b> variety of choices
<b>Bottled Soda</b> 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.



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.

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