Dinner

Dirty Dog Jazz Cafe



Starters

Artisan Cheese Chef selection of cheese, water crackers	13	Beet and Brussels Carpaccio of beet, shaved crispy Brussels, arugula,	9
Bacon Cheeseburger Lollipops	10	pickled red onions, blue cheese, pistachios, balsamic	
Tenderloin and smoked bacon meatballs, aged cheddar, ketchup mustard glaze, toasted panko breadcrumbs, Dijon aioli		Tenderloin Fancy Toast Grilled sourdough, shaved tenderloin, bacon jam, avocado, gribiche, parmesan, micro green, truffle oil	, 13
	10	gristone, parmedan, miero green, traine on	
French Cheese Fondue Daily made house brioche, Cypress Grove, Gruyere, Parmesan, cheese fondue mornay	10	Clam Chowder Fresh Boston clams, mire poix, potatoes, velouté & oyster crackers	10
Soup and Salads		Main	
Smoked Tomato Served with brie toast	6	All main courses come with tomato soup or side house salad. Other soups or salads can be substituted for a small up charge.	
Broccoli Cheddar	6		
Smoked cheddar, Benton's bacon, focaccia croutons		Linguini Aglio e Olio	25
Spinach Salad	12	Roasted tomato, chili flake, kale, torn herbs, black garlic compound butter	
Smoked bacon, strawberries, mandarin oranges,	12	black gaine compound butter	
mustard honey balsamic, parmesan, toasted pecans		Chicken and Waffles	21
Grain Salad	11	Fried chicken thigh, mustard syrup,	
Kale, arugula, wild rice, house grain mix, tomato,		cavatappi mac and cheese with breast	24
garbanzo beans, cucumbers, goat cheese,		with bieast	24
roasted cauliflower, goat cheese, sherry vinaigrette		Roast Salmon Filet	28
Chopped Salad	13	Garlic, saffron, chili flake, fine herbs,	
Garbanzo beans, smoked bacon, red onion,		braised leeks, trumpet mushrooms, baby beets, white truffle beurre blanc	
cucumber, egg, tomato, bleu cheese, Hudson dressing		white truffle bearre blanc	
riadon di egang		Duroc Pork	25
Kale Caesar Salad	10	Herb crusted pork loin chops,	
Kale, parmesan, croutons, red pepper		Applewood smoked sweet potato puree,	
Add Choice of Protein For Entrée Salad		caramelized apple demi glace, pickled Brussel sprouts	
-Salmon	13	Filet Mignon	38
-Chicken Breast	7	7oz certified Angus Reserve filet, duck fat	
-Shrimp	10	marble potatoes, sauce bordelaise	
-Sirloin Bistro Steak	12	Scallops B' Sarra	32
		Moroccan spiced pan roast, white bean puree, charred carr	
		Benton's bacon vinaigrette	-,
		Vegetarian Eggplant Stack	20
		Grilled eggplant, roasted tomatoes, roasted	
		red peppers, forest mushrooms, brussel sprouts,	
		chive lemon chevre, pesto vinaigrette	
		Fork and Knife Burger	18
		Certified Angus Reserve house grind, served open face,	
7 T.		oven roasted, tomatoes, garlic spinach, sunny egg,	

Menu Items May Change At Anytime

french fries

Orange Ginger Chicken Udon

Marinated roast of chicken, stir fried vegetables, noodles, hoisin sauce, sweet sesame vinaigrette, mandarin oranges, crisp togarashi tortilla crisps