

Dirty Dog Jazz Café

Dinner Menu

Soups

Tomato

Benton's smoked bacon, Brie crostini 5

Seasonal

Chef's selection 5

Salads

House

Field Greens, caramelized fennel, red onion, pearl tomatoes, blue cheese, roasted walnuts, sherry vinaigrette 7

Wedge

Smoked bacon jam, balsamic roasted pearl onion, smoked Vermont cheddar, buttermilk herb vinaigrette 7

Starters

Smoked Salmon

Hot smoked salmon, petite fennel and dill salad, caviar, crème fraiche 12

Poutine

Pomme frites, white sauce, bleu cheese, green onion, smoked bacon 9

Duck Fat Fries

Classically done in duck fat, spicy ketchup, malt mayonnaise 8

Sirloin Tips

Creole seasoned, tarragon stone mustard aioli, blue cheese crostini 10

Mussels

Fennel seafood broth, garlic sausage, tomatoes 11

Cheese

Goat, sheep, cow, sourdough crostini, balsamic strawberries 12

Sirloin Steak Flatbread

Mushrooms, caramelized onion, bleu cheese, toasted garlic chevre, arugula 9

Executive Chef:

André Neimanis

Chef de Cuisine:

Eli J. Fox

Dining Room Manager:

Willie Jones

“ Ask your server about items that can be cooked to order. Consuming raw or undercooked eggs, seafood, meat or poultry may increase your risk of food borne illness.”

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Entrees

Scallops

Pan roasted, potato leek puree, apple wood smoked bacon 26

Braised Pork Chop

Sous vide of pork shoulder, white yam purée, sautéed kale, roasted pork jus 21

Filet Mignon

Center cut, blue cheese custard, spring onions, port fig reduction 40

Confit Chicken Fettuccine

Forest mushrooms, tomatoes, dark chicken reduction, parmesan 19

Kobe Burger

Smoked bacon tomato jam, aged cheddar, white truffle aioli, brioche roll 20

Lobster Risotto

Arborio rice, butter poached lobster, basil, parmesan 27

Beef Short Rib

Braised boneless short rib, potato puree, baby carrots, pearl onions, natural sauce 26

Salmon

Pan roasted, seasonal vegetables 27

Thai Sirloin

Red chili crusted, rice dumpling, dashi broth, sweet ginger cucumber salad 28

Three Course Option

Any choice of soup or salad with entrée in addition to the opera cake 12

Sides

French Fries 5

Duck Fat Fries 8

Potato Gratin 5

White Truffle Potatoes 6

Seasonal Vegetables 5

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