



Dirty Dog Jazz Café



DISCLAIMER The menu is subject to change

Soups

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| Tomato | 4 |
| Seasonal | 4 |
| Soup Du Jour | 4 |

Salads

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| CAESAR SALAD Chopped romaine, parmesan, focaccia croutons, roasted peppers, olive | 11 |
| CLASSIC CHOPPED SALAD Greens, tomato, cucumber, chick peas, red onion, egg, bacon, blue cheese, Hudson dressing | 13 |
| FIELD GREENS Greens, tomato, cucumber, red onion, vinaigrette | 7 |
| Add chicken breast to any salad | 8 |
| Add salmon to any salad | 10 |
| Add beef tips to any salad | 7 |

Small Plates

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| SIRLOIN TIPS Creole seasoned, béarnaise sauce, blue cheese crostini | 11 |
| CHEESE Goat, sheep, cow, sourdough crostini | 15 |

Sides

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| Chips with House Spicy Cilantro Ketchup | 3 |
| Mac and Cheese | 5 |
| Pommes Frites | 7 |
| Seasonal Vegetables | 6 |
| Bread Service | 4 |

Sandwiches

(Served with Chips)

*Add Seasonal Vegetable \$3
Add French Fries \$4*

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| STEAK BURGER Fresh house grind, lettuce, tomato, onion | 13 |
| FORK AND KNIFE BURGER Served open face, house ground burger, grilled garlic toast, spinach, mushroom, Fried egg, béarnaise sauce | 15 |
| TURKEY CLUB White toast, Tennessee smoked bacon, lettuce, tomato, herb mayonnaise | 11 |
| BEEF SLIDERS House grind, caramelized onion, Maytag blue, Dijon, béarnaise sauce | 11 |
| GRILLED CHEESE Sesame white toast, Gouda, aged Vermont cheddar, gruyere Swiss, served with choice of soup | 9 |

Entrees

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| MAC AND CHEESE Penne pasta, roasted peppers, light Creole spice, toasted bread crumbs | 11 |
| CHICKEN POT PIE Fresh buttermilk biscuit, roasted chicken, carrots, peas, mushrooms, chicken cream sauce | 13 |
| SALMON Pan roasted, potatoes, seasonal vegetables | 18 |
| CHICKEN FETTUCCINE Forest mushroom, tomatoes, chicken veloute, parmesan | 16 |

“ 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.”

Dining Room Manager:
Willie Jones

Executive Chef:
André Neimanis

Chef de Cuisine:
Eli J. Fox