



Dirty Dog Jazz Cafe

Dinner Menu

Starters

Grilled Calamari Toasted garlic tomato caper sauce, charred lemon, grilled baguette	14	French Onion Soup 12 hour golden onion floss, Bell's Two Hearted Ale, beef bone broth, three cheese gratin	11
Steak & Mushrooms Bourguignon Red wine pan braise, forest mushroom sauté, white truffle potato crème, gorgonzola toast	14	Artisan Cheese Chef selection of cheese, strawberry preserves, local honey comb, pecans, water crackers	15
Shrimp Pico Cajun shrimp, toasted coconut, mango mustard sauce, habanero strawberry salsa	12	Duck Fat Fries Served with malt mayonnaise & spicy ketchup	9
Grilled Organic Romaine Black pepper Caesar dressing, parmesan Brulé, tapenade, focaccia toast, white anchovy, truffle oil	11	Crab Cakes Lemon mustard crème, arugula, pickled red onions	16

Soup & Salads

Smoked Tomato Served with brie toast	6
White Bean Turkey Chili Sour crème, pico de gallo	7
Grain Salad Arugula, barley, bulger, quinoa, tomato, parsley, roasted cauliflower, chick peas, baby kale, sesame seeds, goat cheese, sherry vinaigrette	13
Spinach Salad Smoked bacon, strawberries, mandarin oranges, mustard honey balsamic, parmesan, toasted pecans	12
Chopped Salad Hydro lettuce, garbanzo beans, smoked bacon, red onion, cucumber, egg, tomato, bleu cheese, red peppers, Hudson dressing	14
Caesar Salad Romaine, parmesan, croutons, roasted peppers	11

Add Choice of Protein For Entrée Salad

-Salmon 16 -Chicken Breast 9

-Shrimp 13 -Sirloin Steak Medallion 16

**Menu items can
change at anytime
without notice!**

Main

*All main courses come with tomato soup
or side house salad*

Roast Salmon Filet Argentinian spice rub, haricots verts, trumpet mushrooms, saffron butter, blistered tomatoes, fresh peas	29
Duroc Pork Tomahawk Premium Duroc Farms bone in chop, bourbon marinade, roasted brussels, caramelized cipolini onions, stone mustard vinaigrette	28
Filet Mignon Certified Angus Reserve filet, fingerling potatoes, caramelized cipolini onions, asparagus, trumpet mushrooms, demi glace	43
Sirloin Strip & Frites CBA Black Angus sirloin strip, foie gras black truffle butter, duck fat fries	32
DDJC Bistro Burger House grind blend, Vidalia onion brulé, foie gras, Sauce gribiche, tomato basil puree, brioche bun, duck fat fries	25
Scallops Parmesan risotto, pea butter, frisee, pickled red onion, smoked bacon vinaigrette	35
Beef Short Rib 8 Hour braised short rib, parmesan risotto, roasted carrots, natural sauce, celery root slaw	29
Chilean Seabass Roasted potatoes, carrots, tomato crustacean butter sauce	38
Vegetarian House made glass noodles, stir fry vegetable, dashi broth, kimchi	17

Add Shrimp 13

Add Chicken 9

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