

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, pickled red onions, blue cheese, pistachios, balsamic	9
Bacon Cheeseburger Lollipops Tenderloin and smoked bacon meatballs, aged cheddar, ketchup mustard glaze, toasted panko breadcrumbs, Dijon aioli	10	Tenderloin Fancy Toast Grilled sourdough, shaved tenderloin, bacon jam, avocado, gribiche, parmesan, micro green, truffle oil	13
French Cheese Fondue Daily made house brioche, Cypress Grove, Gruyere, Parmesan, cheese fondue mornay	10		

Soup and Salads

Smoked Tomato Served with brie toast	6
Potato Fennel Pistachio oil	6
Spinach Salad Smoked bacon, strawberries, mandarin oranges, mustard honey balsamic, parmesan, toasted pecans	12
Grain Salad Kale, arugula, wild rice, house grain mix, tomato, garbanzo beans, cucumbers, goat cheese, roasted cauliflower, goat cheese, sherry vinaigrette	11
Chopped Salad Garbanzo beans, smoked bacon, red onion, cucumber, egg, tomato, bleu cheese, Hudson dressing	13
Kale Caesar Salad Kale, parmesan, croutons, red pepper	10
Add Choice of Protein For Entrée Salad	
-Salmon	11
-Chicken Breast	7
-Shrimp	10
-Tenderloin Tips	8

Main

All main courses come with tomato soup or side house salad. Other soups or salads can be substituted for a small up charge.

Linguini Aglio e Olio Roasted tomato, chili flake, kale, torn herbs, black garlic compound butter	25
Chicken and Waffles Fried chicken thigh, mustard syrup, cavatappi mac and cheese with breast	21 24
Roast Salmon Filet Garlic, saffron, chili flake, fine herbs, braised leeks, trumpet mushrooms, baby beets, white truffle beurre blanc	28
Duroc Pork Herb crusted pork loin chops, Applewood smoked sweet potato puree, caramelized apple demi glace, pickled Brussel sprouts	25
Filet Mignon 7oz certified Angus Reserve filet, duck fat marble potatoes, sauce bordelaise	38
Scallops B' Sarra Moroccan spiced pan roast, white bean puree, charred carrots, Benton's bacon vinaigrette	32
Vegetarian Eggplant Stack Grilled eggplant, roasted tomatoes, roasted red peppers, forest mushrooms, brussel sprouts, chive lemon chevre, pesto vinaigrette	20
Fork and Knife Burger Certified Angus Reserve house grind, served open face, oven roasted, tomatoes, garlic spinach, sunny egg, french fries	18
Orange Ginger Chicken Udon Marinated roast of chicken, stir fried vegetables, noodles, hoisin sauce, sweet sesame vinaigrette, mandarin oranges, crisp togarashi tortilla crisps	17

Menu items
may change
at anytime.