

Dinner

Dirty Dog Jazz Cafe



Starters

Artisan Cheese Chef selection of cheese, crostini	13	Beet and Goat Cheese Roasted beet carpaccio, arugula, pickled onions, fresh goat cheese, balsamic reduction	9
Dry Aged Prime Beef Carpaccio Prime New York sirloin, tomato, truffle oil, parmesan, pickled apple, toast	13	Tempura Cauliflower Korean red chili sauce, sesame seeds	8
Bacon Cheeseburger Lollipops Tenderloin and smoked bacon meatballs, aged cheddar, ketchup mustard glaze, toasted panko breadcrumbs, Dijon aioli	10	Beef Tips Cajun seasoned, blue cheese aioli, celery	10
Fish Taco Salmon, shrimp, snapper, lemon vinaigrette slaw, kimchi	8	Bruschetta Oven roasted tomatoes and peppers, Parmesan, toasted garlic, micro basil, crispy ham, toast	10

Soup and Salads

Smoked Tomato Soup Served with brie toast	5
Broccoli Cheddar Soup Benton's bacon, smoked cheddar	6
Caesar Salad Kale, parmesan, croutons, roasted red pepper	8
Spinach Salad Smoked bacon, egg, onion, parmesan, balsamic	8
Grain Salad Mixed grains, tomato, parsley, roasted cauliflower, chick peas, baby kale, sesame seeds, goat cheese, sherry vinaigrette	10
Chopped Salad Garbanzo beans, smoked bacon, red onion, cucumber, egg, tomato, bleu cheese, Hudson dressing	12
Add Choice of Protein For Entrée Salad	
-Salmon	11
-Chicken Breast	7
-Shrimp	10
-Tenderloin Tips	8

Main

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

Fettuccini Pasta Oxtail, short rib, and beet root stew, peas, mushrooms, house pasta, natural sauce, pecorino	26
Chicken and Waffles Fried chicken thigh, mustard syrup with breast	15 17
Salmon Filet Cauliflower risotto, roasted trumpet mushroom, red pepper butter	26
Barbecued Beef Short Rib Hardwood smoked, ash roasted baby carrots, herb potato salad, natural braising liquid	28
Filet Mignon 7oz certified Angus Reserve filet, foie gras leek bread pudding, sauce bordelaise	38
Scallops Black pepper spätzle, smoked bacon, brussels, stone mustard crème	29
Vegetarian Eggplant Stack Grilled eggplant, roasted tomatoes, roasted red peppers, forest mushrooms, brussel sprouts, chive lemon chevre, pesto vinaigrette	16
Fork and Knife Burger Certified Angus Reserve house grind, served open face, oven roasted, tomatoes, garlic spinach, sunny egg, French fries Substitute Vegetarian "Impossible burger" Add \$2	18

Daily features & carryout is available.

Please call
(313) 882-5299

Menu items can change at anytime

"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."