

Dinner

Dirty Dog Jazz Cafe



Starters

| | | | |
|--|----|---|----|
| Bleu Cheese Bruschetta Grilled baguette, bleu cheese, chives, tomato jam | 6 | Smoked Salmon Mousse Pickled onion, stone mustard, crostini | 10 |
| Sirloin Tips Chili spiced, blue cheese aioli, celery salad | 9 | Beet and Goat Cheese Roasted beet carpaccio, arugula, pickled onions, fresh goat cheese, balsamic reduction | 8 |
| Pommes Frites Spicy cilantro ketchup | 8 | Tempura Cauliflower Korean red chili sauce, sesame seeds, kimchi | 8 |
| Artisan Cheese Chef selection of cheese, apple chutney, crostini | 15 | French Onion Soup Gratinee of swiss, provolone and parmesan cheese | 7 |

Soup and Salads

| | |
|---|----|
| Smoked Tomato Soup | 4 |
| Smoked Turkey Black Eyed Pea | 5 |
| Caesar Salad Romaine, parmesan, croutons, red pepper | 7 |
| Spinach Salad Smoked bacon, egg, onion, parmesan, balsamic | 8 |
| Grain Salad Barley, bulgur, buckwheat, millet, quinoa, tomato, parsley, roasted cauliflower, chick peas, baby kale, sesame seeds, sherry vinaigrette, goat cheese | 9 |
| Chopped Salad Garbanzo beans, smoked bacon, red onion, egg, tomato, bleu cheese, Hudson dressing | 9 |
| Wedge Salad Organic red buttercrunch greens, roasted tomatoes, Benton's bacon, Cambozola, buttermilk dressing, chicken cracklings | 9 |
| Add Choice of Protein For Entrée Salad | |
| -Salmon | 11 |
| -Chicken Breast | 6 |
| -Shrimp | 10 |
| -Tenderloin Tips | 8 |

Daily Features and Chef Specials

Items on menu are
subject to change
at anytime

Main

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

| | |
|--|----------|
| Pasta White garlic sauce, broccolini, roasted tomato | |
| Chicken | 17 |
| Shrimp | 19 |
| Chicken and Waffles Fried chicken thigh, mustard syrup with breast | 15 17 |
| Steak Burger House grind, Benton's bacon, Reny Picot smoked Gouda, caramelized onion, dijonnaise, toasted brioche Served with pommes frites | 15 |
| Salmon Filet Braised collard greens, crustacean saffron tomato broth, petite lemon herb salad | 26 |
| Dry Aged Prime New York Dry aged, 14 ounce steak, sauté of forest mushrooms | 45 |
| Filet Mignon 7oz filet, potato puree, roasted broccolini, mushroom, red wine reduction | 37 |
| Scallops Black pepper spätzle, smoked bacon, brussels, stone mustard crème | 29 |
| Vegetarian Eggplant Stack Grilled eggplant, roasted tomatoes and red peppers, forest mushrooms, fried Brussel sprouts, chive lemon chevre, pesto vinaigrette | 14 |

“ 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.”