

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 snow, balsamic pearls	9
Dry Aged Prime Beef Carpaccio Prime New York sirloin, tomato, truffle oil, parmesan, pickled apple, toast	13	Smoked Salmon Terrine Stone mustard crème, cucumber dill caviar, pickled red onion, caper berry, crostini	12
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	Togarashi Blackened Tuna Sliced rare sushi grade ahi, soba noodle salad, kimchi, wasabi	13

Soup and Salads

Smoked Tomato Soup Served with brie toast	5
Porcini Wild Mushroom Soup Porcini crème	7
Caesar Salad Kale, parmesan, croutons, roasted red pepper	10
Spinach Salad Smoked bacon, egg, strawberries, mandarin oranges, mustard honey balsamic, parmesan, toasted pecans	12
Grain Salad Mixed grains, tomato, parsley, roasted cauliflower, chick peas, baby kale, sesame seeds, goat cheese, sherry vinaigrette	11
Chopped Salad Garbanzo beans, smoked bacon, red onion, cucumber, egg, tomato, bleu cheese, Hudson dressing	13
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.

Angus Reserve Flat Iron Steak Chilled sliced steak, julienne vegetable soba noodle salad, roasted corn and broccoli, cashew vinaigrette, crispy onions	18
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	17
with breast	19
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, Michigan morel 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 Substitute Vegetarian "Impossible burger" Add \$2	18

Menu items are
subject to change.

Carry-out is available
Call (313) 882-5299 (JAZZ)

"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."