



## Dinner Menu

### Starters

- French 75's Onion Soup - Gruyere Glazed 13**
- Maine Lobster, Langoustine and White Corn Bisque – Sweet Paprika, Parmesan Croustade 12**
- New England Clam Chowder - Cream, Potatoes, Bacon Cup 8 bowl 11**
- Crispy Coconut Shrimp - Horseradish-Marmalade & Mustard Sauces 19**
- Seared Day Boat Scallops –Creamy Parmesan-Corn Polenta, Prosciutto Crisps, Sage Brown Butter 20**
- Chipotle-Bourbon BBQ Oysters – Smoked Paprika, Garlic, Grilled Sourdough 23**
- Town Dock Calamari - Scallions, Shishito Peppers, Sweet Chile Aioli 18**
- Charred Brussels Sprouts – Pine Nuts, Pecan Wood Smoked Bacon, Maple Syrup 16**
- Spicy Ahi Poke – Avocado, Papaya, Serrano Chiles, Yuzu, Crispy Wontons 19**
- Chilled Oysters on Half Shell – Champagne-Black Pepper Mignonette (six) 20 (twelve) 40**
- Shrimp Dijon – Gulf Shrimp sauteed with Shallots, Mustard, Flamed with Whiskey 18**
- Santa Fe Caesar Salad – Poblano Chile dressing, Salsa Fresca, Avocado, Roasted Corn, Parmesan, Chile toasted Pumpkinseeds 16**
- Chopped Salad – Romaine, Rogue Creamery Smoked Blue Cheese, Red Onions, Heirloom Cherry Tomatoes, Pecan Wood Smoked Bacon 15**
- Tavern Greens – 7 Baby Lettuces, White Cheddar, Cranberries, Spiced Pecans 13**
- Any of the following proteins may be added to any of the above Salads.*
- Add Grilled or Fried Chicken +6 Seared Ahi or Ahi Poke +8 Grilled Salmon or Coconut Shrimp +12*
- Buddha Bowl - Sriracha Spiced Basmati Rice, Seasonal Vegetables, Heirloom Tomatoes, Avocado, Laura Chenel Goat Cheese 18**
- Add Grilled or Fried Chicken +6*
- Add Seared Ahi or Ahi Poke +8 Add Grilled Salmon or Coconut Shrimp +12*

### Artisanal Flatbreads

- Pear & Prosciutto - Fig Jam, Blue Cheese, Arugula, Balsamic Drizzle 18**
- Garlicky Artichoke and Spinach – Parmesan Cream Mozzarella, Parmesan 17**
- Pepperoni & Sausage - Pomodoro Sauce, Parmesan, Chipotle Chile Flakes 18**
- Chipotle BBQ Chicken – Smoked Gouda, Red Onions, Bacon, BBQ Sauce 18**

### Entrees

- D's Honey-Buttermilk Fried Chicken – Mashed Potatoes, Blue Lake Green Beans, Thyme Gravy 26**
- 'French Onion' Filet Mignon – Onion Soup, Gruyere Cheese, French Fries, Brussels Sprouts 50**
- Pan Seared Shrimp Cakes – Mashed Potatoes, Sauteed Spinach, Corn Ragout, Chile Aioli 42**
- Double-Cut Kurobuta Pork Chop – Mashed Potatoes, Brussels Sprouts, Apple & Bacon Ragout, Honey-Balsamic Jus 48**
- 'Zuni' Roast Chicken – Greens, Cranberries, Pine Nuts, Parmesan, Ciabatta Croutons, Warm Jus..While it lasts! 26**
- Roasted Chilean Sea Bass – Spinach with Crispy Sweet Garlic, Mashed Potatoes, Casteltreviso Olives, Capers Mkt**
- Baked Spicy Snapper 'Veracruzana' – Heirloom Tomatoes, Casteltreviso Olives, Jalapeños, Garlic, Capers 34**
- Ale Battered Fish & Chips – Alaskan Village Cove Cod, Tartar Sauce, French Fries, Malt Vinegar 28**
- Steak 'Diane' – Filet Mignon Medallions, Japanese Mushrooms, Brandy, Dijon, Cream, Mashed Potatoes, Asparagus 50**
- Short Rib Stroganoff – Mushrooms, Pearl Onions, Mustard Sauce, Pappardelle Pasta 34**
- Spicy Tuna – Black Pepper & Spice Crusted, Seared Rare, Cabernet Butter Sauce, Mashed, Asparagus Mkt**
- BBQ Spiced Scottish Salmon – Creamed Corn, Spinach, Paprika Infusion, Bacon Dust 35**
- Double R Ranch Rib Eye Steak – Whiskey-Black Peppercorn Sauce, French Fries, Broiled Tomato, Green Beans 52**
- Tavern Cheeseburger – Half Pound Prime, Mishima Wagyu Beef, Sharp Cheddar, LTO, 1000 Isle 20**
- Choice of French Fries or Coleslaw - Truffle-Parmesan or Garlic Fries +1.95*
- Prime Rib Dip – Gruyere Cheese, Crispy Onions, Creamed Horseradish, au Jus, Fries 24**
- Rosemary, Black Pepper and Garlic Crusted Prime Rib – Mashed Potatoes, Au Jus, Whipped Horseradish**
- And choice of two : Creamed Spinach, Creamed Corn, Mashed Potatoes 55*
- Available Friday & Saturday Night Only from 5:00 PM...While it lasts!*

### D's Bottled TO-GO Items

- Housemade Chipotle Ketchup – Garlic, Cumin, Honey 12**
- Green Chile Caesar Dressing – Cilantro, Toasted Pumpkinseeds 12**

*Any of our fish can be simply grilled and served with French fries, coleslaw and lemon-butter sauce*

*Water Served upon Request Only 20% Gratuity on parties of 8 or more Please NO Substitutions*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have allergies please alert us as not all ingredients are listed. 9-21*