



## Dinner Menu

### Starters

- French 75's Onion Soup - *Thyme, Sherry, AOP Gruyere Glaze* 14  
 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  
 Chipotle-Bourbon BBQ Oysters – *Smoked Paprika, Garlic, Grilled Sourdough* 23  
 Town Dock Calamari & Shishito Peppers -*Sweet Chile Aioli* 19  
 Charred Brussels Sprouts – *Pine Nuts, Pecan Wood Smoked Bacon, Maple Syrup* 16  
 Pan Seared Shrimp Cakes – *Corn, Roasted Red Pepper and Scallions Sauté, Chile Aioli* 21  
 Spicy Ahi Poke – *Avocado, Papaya, Serrano Chiles, Yuzu, Crispy Wontons* 20  
 Chilled Oysters on Half Shell – *Champagne-Black Pepper Mignonette (six)* 20 (twelve) 40  
 Shrimp Dijon – *Gulf Shrimp sauteed with Shallots, Mustard, Flamed with Whiskey* 19  
 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* 20 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* 19  
 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* 52  
 BBQ Spiced Scottish Salmon – *Creamed Corn, Spinach, Paprika Infusion, Bacon Dust* 36  
 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!* 28  
 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  
 Seared Day Boat Scallops –*Creamy Parmesan-Corn Polenta, Prosciutto Crisps, Asparagus, Sage Brown Butter* 36  
 Tequila Shrimp Pasta – *Green Chile Pesto, Garlic, Roasted Corn, Parmesan Cream, Pappardelle* 29  
 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* 36  
 14 oz New York 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* 25

### D's Bottled TO-GO Items

- Housemade Chipotle Ketchup 12 Green Chile Caesar Dressing 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*