

## Starters

DPI New England Clam Chowder \$8

*Salt crackers*

†DPI Baked Onion Soup \$8

\*†Jumbo Shrimp Cocktail \$3 per shrimp

*Spicy cocktail sauce*

\*†Oysters on the Half Shell (market price per oyster)

*Spicy cocktail sauce, mignonette*

Lobster Pierogi \$14

*Lemon dill sour cream*

† Mussels \$13

*Wild boar sausage, green peppers, Tuscan tomato broth, fried onion threads*

\*Seared Sesame Tuna \$13

*Chilled and served with soy, cucumber, coriander cello noodles*

Merlot Braised Beef & Egg Noodles \$14

*Poppy seeds, butter, fried onion threads*

Fried Calamari \$11

*Sliced hot peppers, green onions & roasted garlic cream sauce*

†Charcuterie \$16

*Broken Arrow Ranch wild boar sausage, cured meat assortment,*

*Chef's select cheese, cornichons, whole grain mustard*

Brussels Sprouts \$10

*Deep fried, tossed in a maple mustard sauce*

†The DPI Original Stuffed Portobello Mushroom \$9

*Alouette cheese, seasoned breadcrumbs, chive oil, balsamic syrup*

## Salads

†DPI Salad \$9

*Red leaf lettuce, sun dried cranberries, roasted pistachios, English cucumber,*

*Gorgonzola cheese, raspberry vinaigrette*

†Caesar \$8

*Crisp romaine, Parmesan cheese, Caesar dressing, garlic herb croutons*

†Apple Walnut \$9

*Red leaf, green apple, sugar walnuts, parmesan crisp, red onion,*

*Hickory Ledge Apple Pie Full Moonshine vinaigrette*

Almond Encrusted Goat Cheese \$12

*Baby greens, orange cashew vinaigrette*

## Entrées

### Baby Clam & Scallop Casino \$31

*Bacon, roasted tomatoes, garlic, red pepper, basil, Parmesan, white wine, butter,  
over Angel Hair pasta*

### Vegetable Lasagna \$22

*Harvest vegetables layered with creamy béchamel, lasagna noodles, and Parmesan cheese*

### \*†Faroe Island Salmon \$28

*Sautéed Swiss chard, maple mustard sauce*

### † Chicken & Seafood Jambalaya \$33

*Chicken, shrimp, cod, mussels, andouille, white rice*

### Lemon Peppered Chicken \$22

*DPI mashed potatoes, sautéed Swiss chard, lemon beurre blanc*

### †Short Rib \$31

*Braised boneless beef short rib, cinnamon chipotle sweet potatoes, roasted garlic Swiss chard*

### †Hunter's Harvest \$34

*Maple Leaf Farm roasted duck leg, Broken Arrow Ranch wild boar sausage, Unagi barbecue,  
Bison Shepherd's Pie with Corn and Mashed Sweet Potato*

### \*†Black Pepper Crusted "Blackjack" Sirloin \$31

*DPI mashed potatoes, sautéed Swiss chard,  
Jack Daniels-shiitake mushroom demi glacé*

### \*† Filet Mignon \$33

*Grilled certified Angus Beef, DPI mashed potatoes, sautéed Swiss chard,  
creamy Gorgonzola sauce, port wine-toasted walnut demi glacé*

† Items may be prepared Gluten Free

\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

A TWENTY PERCENT GRATUITY WILL BE SUGGESTED FOR PARTIES OF SEVEN OR MORE