MR. D'S RESTAURANT & LOUNGE

SMALL PLATES

Hummus V **$11**
original and roasted pepper, tzatziki sauce, grilled pita

Buffalo or Korean Fried Wings **$17**
10 wings | carrot & celery sticks, house bleu cheese

Drunken Clams **$15**
dozen little necks, garlic ale house butter, crostini

Artisan Cheese Platter **$17**
New York cheeses, jams & crostini

Maryland Style Crab Cakes **$18**
petite crab cakes, rémoulade sauce

Flatbread Pizzas **$14**
Italian: imported prosciutto, ciliegine mozzarella, arugula & balsamic drizzle

Margherita: crushed tomatoes, fresh mozzarella, basil V

Bang Bang Salmon **$16**
housemade fried salmon bites in Korean sauce, wasabi aioli

HANDHELDS

Buffalo Fried Chicken Sandwich **$16**
buffalo sauce, crumbled bleu cheese, vine ripened tomato, fried half sour pickle, lettuce, brioche bun

Turkey Avocado Panini **$16**
sliced turkey, avocado, New York cheddar, basil mayo

Smokehouse Grilled Cheese **$16**
brisket, braised BBQ short rib, caramelized onion, aged New York cheddar, Swiss, chipotle aioli, sourdough bread

Korean Chicken Wrap **$16**
crispy chicken, Korean BBQ sauce, napa cabbage slaw, pineapple ginger dressing

Desmond BLT-E **$15**
thick sugarcane bacon, heirloom tomatoes, garlic aioli, fried egg, grilled ciabatta roll

Salmon Club **$18**
Atlantic salmon fillet, bacon, lettuce, tomato, avocado, aioli, brioche bun

Turkey Wrap or Club **$16**
sliced turkey breast, lettuce, tomato, bacon, roasted tomato aioli, choice of wrap or bread

Grilled Chicken Sandwich **$15**
marinated boneless chicken breast, brioche bun
sub a Chickenless Breast $5 V

Argentine Burger **$17**
ground chuck & short rib blend, provolone, mesclun greens, jalapenos, chimichurri sauce, brioche bun

Classic Burger **$15**
1/2 lb burger to your liking, brioche bun

Handhelds served with kettle chips, coleslaw and pickle
Substitute chips for: fries $2 | onion rings $3
sweet potato fries $3 | petite salad $4

SALADS & SOUP

Mr. D's Salad GF, V **$9 side | $13 entrée**
mixed greens, tomatoes, mandarin oranges, dried cranberries, cheddar cheese, almonds, garlic dressing
to entrée size salad:
add grilled chicken, shrimp or salmon $5
add Chickenless Breast $7 V

Caesar Salad V **$9 side | $14 entrée**
romaine, parmigiano reggiano, croutons, Caesar dressing
to entrée size salad:
add grilled chicken, shrimp or salmon $5
add Chickenless Breast $7 V

Salmon Fillet Salad GF **$21**
arugula, warm Atlantic salmon fillet, heirloom tomatoes, pecans, fried chickpeas, dill champagne vinaigrette

Spinach Arugula Salad GF, V **$17**
roasted beets, golden raisins, pistachios, boursin cheese, fresh berries, blackberry vinaigrette
add grilled chicken, shrimp or salmon $5
add Chickenless Breast $7 V

Drunken Goat Cheese Salad GF **$16**
mixed greens, pecans, strawberries, shredded Spanish-style red wine soaked goat cheese, cranberry vinaigrette
add grilled chicken, shrimp or salmon $5
add Chickenless Breast $7 V

New England Clam Chowder **$10**
cornbread croutons, sugarcane bacon

French Onion Soup **$10**
three varieties of onions, provolone, Swiss & parmesan cheese topping

Lobster Bisque **$13**
Maine lobster, pastry garni

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. We use common fryer oil, meaning we cannot guarantee that your menu item is free of common allergens. If you have a food allergy or intolerance, please ask a staff member to request a manager about ingredients when ordering.
Plate sharing fees of $2/per handheld and $3/per main entrée apply.
An automatic 18% gratuity will be added to the total check for parties of 6 or more.

5.29.26

MR. D'S RESTAURANT & LOUNGE

MAINS

Day Boat Scallops **$32**
wrapped in imported prosciutto, creamy parmesan polenta, sundried tomato pesto garnish

Halibut en Papillote **$33**
herb compound butter, aromata batonnet vegetables

Braised Short Rib **$35**
wild mushroom demi, gorgonzola Yukon mashed potatoes

Wild Mushroom Ravioli **$29**
brandied cream sauce with braised heritage hog & wild mushrooms

Penne a la Pesto **V** **$20**
roasted garlic artichoke pesto cream sauce, baby spinach, roma tomato
add grilled chicken, shrimp or salmon $5
add Chickenless Breast $7 **V**

Chicken Française **$24**
boneless breast, parmesan egg batter, lemon butter sauce, angel hair provencal

Cedar Planked Salmon & Shrimp **$29**
Atlantic salmon fillet & jumbo shrimp, grilled & roasted on cedar wood, port current glaze, wild rice blend

New York Sirloin **GF** **$39**
center cut Angus, smashed garlic potato
choice of: roasted shallot butter | brandy demi | au poivre

Char-Grilled Filet Mignon **$42**
garlic rosemary butter, Kentucky bourbon mushroom demi, scallion potato cake

BEVERAGES

Soda & Iced Tea **$4**
Coke | Diet Coke | Coke Zero | Ginger Ale | Sprite
Iced Tea | Sweet Tea
Lemonade

Bottled Soda **$5**
Saranac Orange Soda | Saranac Root Beer

Coffee, endless cup **$5**

Hot Tea **$5**
variety of choices

Milk or Chocolate Milk **$4**

HAPPY HOUR

EVERY DAY | 4:30 - 6:30PM
AT THE BAR & HIGHTOPS

$5 HOUSE SPIRITS & COCKTAILS

$4 DRAFTS
Bud Light, Coors Light, Modelo, Stella, New Belgium Fat Tire

$5 DRAFTS
Druthers, Frog Alley, Paradox, Fiddlehead, Guinness, Nine Pin

$6 HOUSE WINES

BAR BITES

Shrimp Shooter **GF** **$3**
jumbo shrimp, house vodka cocktail sauce

Wings (4) $7
mild | Buffalo | Korean
house bleu cheese

Pink Sea Salt Fries **V** **$5**
choice of two house dips: garlic aioli, curry aioli, horseradish fry sauce, cajun dijon aioli

Bang Bang Salmon $7
individual size portion, housemade fried salmon bites in Korean sauce, wasabi aioli

Mediterranean Plate **V** **$7**
housemade hummus & tzatziki sauces, grilled pita, crudité

*** NOTICE:** *Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

GF - Gluten Free | V - Vegetarian

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