

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 Pierogis \$14

Lemon dill sour cream

† Mussels \$12

Dijon cream, fried potato strings

*Seared Sesame Tuna \$13

Chilled and served with soy, cucumber salad, and sweet Thai chili sauce

Fried Calamari \$11

Tossed with sliced hot peppers, green onions & roasted garlic cream sauce

†Charcuterie \$15

Broken Arrow Ranch wild boar sausage, cured meat assortment,

Chef's select cheese, cornichons, whole grain mustard

†The DPI Original Stuffed Portobello Mushroom \$9

Alouette cheese, seasoned breadcrumbs, chive oil, balsamic syrup

Deep Fried Artichoke Heart Quarters \$9

Spicy DPI remoulade dipping sauce

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

†Arugula and Spinach Salad \$11

Red onion, apricot stilton cheese, fresh strawberries with black currant lemon

vinaigrette

Almond Encrusted Goat Cheese \$12

Spinach, arugula, orange cashew vinaigrette

Entrées

Angel Hair and Baby Clams \$24

Roasted tomatoes, garlic, Parmesan, lemon, fresh herbs, olive oil

†Red Curry Stir Fry \$20

Seasonal vegetables over tri colored quinoa

Additions: Shrimp \$31, Scallop \$34, Lobster \$35, Chicken \$27, Steak \$30

*†Faroe Island Salmon \$28

Pineapple cilantro relish, tri colored quinoa

† Shrimp and Scallop Caprese Risotto \$33

Heirloom grape tomatoes, burrata, fresh basil, lemon, basil olive oil

Lemon Peppered Chicken \$21

DPI mashed potatoes, green beans & heirloom grape tomatoes, lemon beurre blanc

†Surf and Turf \$34

Boston strip steak and lobster tail, smashed red bliss potatoes and green beans & heirloom grape tomatoes with garlic herb butter

†Hunter's Harvest \$34

Maple Leaf Farm roasted duck leg, Broken Arrow Ranch wild boar sausage, Antelope osso buco, seasonal mixed vegetables, Unagi barbecue

*†Black Pepper Crusted "Blackjack" Sirloin \$29

DPI mashed potatoes, green beans & heirloom grape tomatoes, Jack Daniels-shiitake mushroom demi glacé

*† Filet Mignon \$31

Grilled certified Angus Beef, DPI mashed potatoes, green beans & heirloom grape tomatoes, creamy Gorgonzola sauce, port wine-toasted walnut demi glacé

† Items may be prepared Gluten Free

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

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

03/07/17