



lunch

first impressions

Spicy Sesame Tuna Tartare 12
Grilled Pineapple, Avocado Compote
Melon-Lemongrass Consommé

Ice Cold Wild Caught Shrimp Cocktail 12
Spicy Island Cocktail Salsa

Crispy Calamari Fantasia 10
Dusted with Chick Pea Flour,
Harissa Gastrique, Lemon Pepper Yogurt

Hudson Valley Lobster Bisque 8
Essence of Vanilla, Ginger and Gala Apple
Roasted Lobster Corn Fritter

Carpaccio of Beef 12
Balsamic, Truffle Aioli, Crispy Capers
Reggiano Shards, Baby Arugula

Grilled Moo Shu Duck and Shiitake Pizza 10
Pea Shoot and Scallion Salad

Chef's Inspired Soup of the Day 6

salad composition

Ahi Tuna Nicoise Salad 12
Romaine Hearts & Field Greens
Steamed Potatoes, Olives, Capers, Pearl Onions

Chopped Salad 10
Organic Field Greens, Curried Chicken
Spicy Almonds, Vegetable Confetti
Fire Roasted Lavash, AJ's Indu Vinaigrette

dm Caesar Salad 9
Romaine Hearts, Parmesan Herb Croutons
dm Signature Caesar Dressing

Lobster, Fennel and Apple Salad 14
Field Greens, Lobster Knuckles, Fennel Pollen
Lemon Scented Yogurt Vinaigrette

Accents for Chopped or Caesar Salad:

Fire Grilled Chicken 5
Three Chilled Wild Caught Shrimp 12
Grilled Atlantic Salmon 6
Char Seared Ahi Tuna 8
"Triple Seared" Hanger Steak 8

mosaic

Executive Triple Play 12
Half Order of each of the following:
Chef's Inspired Soup of the Day
with dm Caesar Salad and dm club

sandwich expressions

Pineapple & Coffee BBQ Pulled Pork 11
Crispy Bacon, Avocado, Pickled Onion, Artisan Roll

dm Club 11
Fresh Roast Turkey, Crispy Pancetta
Tomatoes, Arugula, Boursin Aioli
Toasted Wheat Berry or Country White Bread

Pastrami Salmon Reuben 11
Sauerkraut, Swiss, Remoulade, Rye

Char Seared Fresh Ground Sirloin (8oz.) Burger 11
BBQ Sumac Onions, McCadam Cheddar
Crispy Bacon, Toasted Brioche Roll
Add Foie Gras and Truffle Cheese (supp. 12)

Vegetable Focaccia Panini 10
Eggplant Francaise, Grilled Portobello,
Roasted Peppers and Tomatoes, Smoked Mozzarella
Tapenade Vinaigrette Drizzle

Open Faced Po` Boy Sandwich 11
Battered Fried Cod, Cajun Slaw
Toasted Baguette, Spicy Remoulade

sandwich workshop

Your Choice 10
Roast Turkey, Roast Beef, Honey Baked Ham
Capicola, Sopressata, Salami
On
Sourdough, Rye, Wheatberry, Brioche, Focaccia
With
Cheddar, Smoked Mozzarella, Brie, Swiss Cheese
And
Mayonnaise, Dijon, Boursin Aioli, Remoulade

Your Choice of Sandwich Accents:

- Fresh Cut Fruit Palette
- Fritz's Mustard Chive Potato Salad
- Tri-Color Tortellini, Vinaigrette, Feta
- Sheldon Farms Hand Cut French Fries

montage (main plate)

Seafood Mixed Grill 13
Maryland Crab Cake, Seared Scallop & Shrimp
Wasabi Paint, Red Asian Slaw

"Triple Sear" Sliced Hanger Steak 13
Rock Salt, Aged Sake and Shoyu Sauce

Char Seared Filet Mignon 24
Horseradish Mustard Crust, Wild Mushroom Sauce

Hibachi Black Pepper Miso Glazed Chicken 11
Grapefruit, Asparagus and Red Onion Salad
Hoisin Stir Fried Haricot Vert, Bamboo Rice

All main plates served with appropriate starch and sauté of seasonal vegetable accompaniments.