



## lunch

### first impressions

Spicy Sesame Crusted Ahi Tuna 14  
Pineapple Salsa, Tamarind BBQ Kimchee

Jumbo Lump Crab Cake 10  
Mustard Pretzel Crust, Beer Remoulade

Ice Cold Wild Caught Shrimp Cocktail 12  
Spicy Island Cocktail Salsa

Crispy Calamari Fantasia 9  
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

### salad composition

“Cobb Salad” Sushi Style 10  
Organic Greens, Grilled Chicken  
Sriracha Ginger Lime Dressing

Chopped Salad Indu-chine 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

### Accents for Cobb or Caesar Salad

Fire Grilled Chicken 5

Chilled Wild Caught Shrimp 12

“Triple Seared” Flatiron Steak 8

Jumbo Lump Crab Cake  
Mustard Pretzel Crust, Beer Remoulade 6

### sandwich expressions

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

Cuban BBQ Pulled Pork 10  
Crispy Bacon, Avocado, Pickled Onion  
Grilled Artisan Roll

dm club 10  
Fresh Roast Turkey, Crispy Pancetta,  
Tomatoes, Arugula, Boursin Aioli  
Toasted Wheatberry or Country White Bread

Pressed Smoked Salmon Reuben 10  
Sauerkraut, Swiss, Remoulade, Rye

Jimbo “Buzzy” Burger 10  
Char Seared Fresh Ground Sirloin (8oz.)  
BBQ Sumac Onions, McCadam Cheddar  
Crispy Bacon, Toasted Brioche Roll

### Choice of Sandwich Accents

Fresh Cut Fruit Palette

Fritz’s Mustard Chive Potato Salad

Sheldon Farms Hand Cut French Fries

### montage (main plate)

Miso Glazed Pacific Salmon 12  
Grilled Tofu, Tropical Salsa

Seafood Mixed Grill 12  
Spicy Crab Cake, Seared Scallop and Shrimp  
Wasabi Paint, Red Asian Slaw

“Triple Sear” Sliced Flat Iron Steak 14  
Rock Salt, Aged Sake and Shoyu Sauce

Char Seared Filet Mignon 24  
Horseradish Mustard Crust, Natural Jus

Herb Roasted Breast of Chicken 12  
Melted Zucchini, Meyer Lemon Shallot Sauce

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