



*Lunch | Dinner*  
*11am - Close*

## *Starters*

**SUNDRIED TOMATO & OLIVE TAPENADE** 7.99

Sundried tomatoes blended together with scallions, roasted garlic, Kalamata olives and herbs, served with crostini

**CRAB DIP** 11.99

DC's Crab Dip baked on a Bavarian braided pretzel

**JERK SHRIMP** 11.99

6 Large shrimp basted with jerk sauce, grilled and served with pineapple salsa and baby greens

**SOUP DU JOUR** CUP 4.99 | BOWL 6.99

**PIEROGIS** 9.99

6 Handmade pierogis filled with bacon, potatoes and cheese deep fried, served with marinara sauce

**DC'S POUTINE** 11.99

Crispy side-winder fries topped with cheese sauce, gravy, bacon and sauteed mushrooms

**WINGS** 1/2 DOZEN 7.99 | DOZEN 13.99

Served with ranch or bleu cheese and carrot sticks

Flavors: Medium | Jerk | Chesapeake | Garlic Parmesan

## *Salads*

**SPINACH** side 6.99 | entree 12.99

Toasted almonds and pecans, strawberries, blueberries, feta and crispy pancetta on top of baby spinach

**GRILLED CAESAR** entree 10.99

Grilled romaine hearts topped with house-made croutons, shaved parmesan and Caesar dressing

**HOUSE** side 5.99 | entree 10.99

Mixed greens, carrots, red onions, mushrooms, tomatoes, cucumbers, shredded cheese and house-made croutons

**ADD TO ANY SALAD:**

steak 8.99 | chicken 5.99 | shrimp 9.99

## *Beverages*

**COCA-COLA | DIET COKE | SPRITE | MR PIBB | ROOT BEER | MINUTE MAID LEMONADE  
ICED TEA | JUICES | MILK | COFFEE | HERBAL TEAS**

Refills on iced tea, coffee and Coca-Cola products

## *Adult Beverages - Cheers!*

**ASK YOUR SERVER FOR A COMPLETE LISTING OF WINES, CRAFT BREWS,  
BOURBONS, WHISKEYS & SPECIALTY DRINKS.**

**MAY WE RECOMMEND:**

**A MANDARIN OR RUBY RED GRAPEFRUIT CRUSH TO KICK-OFF YOUR WEEKEND.**

**A BOURBON OR WHISKEY FLIGHT TO START YOUR NIGHT.**

**A ROBUST IPA PAIRED WITH THE BOURBON BBQ SHRIMP.**

**A CRISP WHITE WINE PARTNERED WITH THE CHICKEN PICCATA.**

**A DRY RED WINE TO COMPLEMENT YOUR SIRLOIN STEAK.**

# Sandwiches

## SIDES: 2.49

side-winder fries | onion rings | smashed red potatoes | house-made coleslaw  
asparagus | seasonal mixed vegetables | Basmati rice | cheesy risotto

## ADD-ONS: 1.49

bacon | gluten free bun

## Flatbreads

### JERK CHICKEN FLATBREAD 11.99

Grilled chicken breast with roasted peppers and scallions, served between toasted flatbread with provolone and cilantro lime mayo

### VEGGIE FLATBREAD 9.99

Warm flatbread piled high with cucumbers, marinated tomatoes, grilled corn, avocado, spinach, Kalamata olives and herbed sour cream

## Subs

### CHICKEN CACCIATORE SUB 11.49

Chicken breast and roasted veggies stewed in tomato sauce piled high on rustic baguette topped with provolone and baked

### GOURMET CHEESE SUB 10.99

Rustic baguette spread with mayo and mustard, baked with provolone, Swiss, cheddar and gouda then stuffed with marinated tomatoes, spring mix and red onions

## From the Sea

### TUNA STEAK CLUB 11.49

Grilled yellow fin tuna steak, tomatoes, spring mix, red onion, bacon and mayo on toasted bread

### CAJUN CATFISH 10.99

Corn meal crusted catfish served on sub roll with cajun aoli and house-made coleslaw

## Classics

### DRESSED-UP TURKEY 10.99

Oven roasted turkey breast, bacon jam, marinated tomatoes, spring mix, reduced balsamic, roasted garlic mayo on a rustic baguette

### HOT HAM & CHEESE 8.49

Chipped pit ham, Swiss, pickles and mayo on buttered and grilled white bread

## Burgers & Dogs

### PADDY MELT 11.99

Choice of Swiss and rye OR American and white grilled with a classic diner burger, served with Paddy sauce and caramelized onions

### BUILD-YOUR-OWN BURGER 12.99

8 oz smash burger with your choice of toppings

Veggies: tomato, spinach, spring mix, red onion, caramelized onions, sauteed mushrooms, grilled corn salad, roasted garlic, pineapple salsa, asparagus pickles, sundried tomato tapenade

Cheeses: cheddar, provolone, Swiss, gouda, American, cheese sauce

Other: bacon, bacon jam

Sauces: mayo, ketchup, mustard, jerk sauce

### CORN DOG CHILI BOAT 8.99

1/4 pound hot dog dunked in house-made batter, deep fried and served in a boat of chili and cheese sauce

# Entrees

### CHICKEN PICCATA 18.99

Seasoned chicken breast sauteed in olive oil, finished with lemon juice, chicken stock, capers and parsley, served with asparagus and Basmati rice

### CHICKEN CACCIATORE 19.99

Fire-roasted chicken breast, bell peppers, mushrooms, carrots, onions and tomatoes, stewed with herbs and Kalamata olives, served with Cavatappi pasta and crostini

### CRAB & ASPARAGUS RISOTTO 21.49

Creamy arborio rice, asparagus, lump crab finished with white wine and sweet cream

### BOURBON BBQ SHRIMP 23.99

Jumbo shrimp braised in a butter and house-made bourbon bbq sauce topped with fried onions, served with cheesy risotto

### AHI 21.49

8 oz tuna steak blackened or grilled medium, topped with pineapple salsa, grilled corn salad, served with Basmati rice

### SIRLOIN STEAK 22.99

8 oz sirloin filet with grilled asparagus and smashed potatoes, served with garlic butter

### DC'S CRABBY MAC & CHEESE 21.49

Cavatappi pasta tossed in cheese sauce with Maryland lump crab meat topped with seasoned bread crumbs

### ELEVATED MAC & CHEESE 15.99

Cavatappi pasta tossed in cheese sauce topped with seasoned bread crumbs with your choice of 1 add-in

Add-ins: Chicken | Crispy Pancetta | Asparagus  
Spinach | Fried Onions

Additional add-ins 4.99 each

### VEGETARIAN STUFFED PEPPER 17.99

Fire-roasted pepper filled with roasted veggies and herbs topped with cheese sauce, accompanied by Basmati rice