

Starters

Firecracker Shrimp

crispy battered shrimp tossed in a creamy-spicy sauce served over a bed of lettuce topped with diced green onion **13**

Cocktail Shrimp

six large poached shrimp served with cocktail sauce and fresh lemon **12**

*Ahi Tuna Sashimi

served over a bed of shredded lettuce with sriracha, wasabi, and soy sauce **15**

Maryland-Style Crab Cake

homemade jumbo lump and back fin crab cakes with cajun remoulade sauce and fresh lemon single 12 / double 18

Quesadilla

your choice of steak or chicken, bacon, avocado, tomato, onion, and smothered in cheese served with salsa, and sour cream **13**

Onion Petals

battered onion strips served with southwest ranch 9



Soup & Salads

Soup Du Jour

cup 7 bowl 11

DGC's The House

fresh spring greens, tomato, cucumber, onions, cheese, and croutons **10** with entrée **4**

The Wedge

crisp iceberg, tomato, cucumber, bacon, and danish bleu cheese crumbles with bleu cheese dressing and cracked black pepper. **11** with entrée **6**

Classic Caesar Salad

romaine, parmesan, croutons, cracked pepper, and caesar dressing **10** with entrée **4**

Crunchy Asian Mandarin Salad

romaine, iceberg and cabbage mix, carrots, mandarin oranges, almonds, red peppers, crispy wontons, and sesame ginger dressing **11**

Bacon Cobb Salad

romaine and iceberg mix, chopped hard-boiled eggs, danish bleu cheese crumbles, bacon, avocado, tomatoes, cucumbers, and croutons. Served with homemade ranch dressing **12**

Add to any Salad:

grilled chicken 6 / shrimp 8 / *grilled Salmon 10

<u>Flatbreads</u>

BBQ Chicken

chopped chicken breast, red onions, Sweet Baby Ray's BBQ Sauce, marinara, and mozzarella cheese **14**

Hawaiian

ham, pineapple, marinara, and mozzarella cheese 13

Hot Honey Pepperoni

pepperoni, red pepper flakes, marinara, mozzarella cheese and a savory honey drizzle **12**

Dressings: Ranch, Paris, Bleu Cheese, 1,000 Island, French, Honey Mustard, Italian, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Oil & Vinegar



includes two sides of your choice (excludes composed dishes)

*Filet Mignon

char-grilled six-ounce filet mignon **40**

*Grilled Ribeye

char-grilled twelve-ounce ribeye **40**

*Tenderloin Medallions 8oz

char-grilled, topped with a cream peppercorn sauce 28

*Blackened Tuna Steak

pan seared thinly sliced, served rare with mango salsa and soy sauce **25**

Chicken Cordon Bleu

grilled or fried chicken breast stuffed with ham and swiss cheese topped with parmesan cream sauce **22**

Build Your Fresh Catch

Atlantic Salmon 30 / Mahi-Mahi 28 Grouper 28 / Sea Bass 40 (pre-order only)

> <u>Sauce Options</u> simply blackened / pecan bourbon / lemon caper butter / mango salsa

Small Plates

Maryland-Style Crab Cake

one homemade jumbo lump and back fin crab cakes with cajun remoulade sauce. Served over parmesan risotto with fresh mixed vegetables **15**

Chicken Marsala

grilled, topped with mushroom marsala sauce. Served over parmesan risotto with fresh mixed vegetables **14**

*Beef Tenderloin 4oz

grilled, topped with mushroom marsala sauce. Served over parmesan risotto and fresh mixed vegetables **16**



French Fries Sweet Potato Waffle Fries Parmesan Baby Potatoes Baked Potato Baked Sweet Potato Steamed Broccoli French Green Beans Sautéed Mixed Vegetables Parmesan Risotto Fruit Cup Bacon Mac +2

Please ask about our gluten-free options! *consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illnesses

Caribbean Mahi-Mahi

grilled blackened mahi-mahi and shrimp, topped with toasted coconut, jamaican rum butter and served with mango salsa **29**

Creamy Tuscan Chicken Pasta

grilled chicken, linguine pasta, sun-dried tomatoes, spinach, artichoke hearts and roasted garlic in a white wine cream sauce **20**

Japanese Hibachi Chicken or Shrimp

served with fried rice, sauteed vegetables, and two spring rolls **20.5** chicken and shrimp **25**

Handhelds

one side of your choice (gluten free bun available)

Caribbean Baja Fish Tacos (3) blackened seasonal white fish, shredded cabbage, mango salsa, cilantro and zesty lime aioli 15

Firecracker Shrimp Tacos (3)

crispy battered shrimp tossed in a creamy-spicy sauce, flour tortillas, lettuce, tomato, zesty lime aioli, topped with green onions **15**

Crab Cake Sandwich

crab cake with jumbo lump crab, tomato, lettuce, red onion and firecracker sauce on a brioche bun 16

The Birdie

sliced turkey, bacon, and cheddar, three mustard aioli on brioche toasted to a melt **13**

Reuben

corned beef, swiss cheese, sauerkraut, russian dressing between grilled rye bread **14**

Nashville Hot Chicken Sandwich

fried chicken breast with hot and sassy sauce, mayo, and pickle on a toasted brioche roll **13**

French Dip

shaved beef ribeye, sauteed onions, provolone cheese, served on a toasted hoagie roll with au jus **14**

*DGC Cheeseburger

angus sirloin and chuck blend patty grilled to your liking with choice of condiments, served with lettuce, tomato, and onion **13**

*Cowboy Burger

angus sirloin and chuck blend patty grilled, topped with BBQ aioli, smokey bacon, white american cheese and crisp battered onion rings **14**

Southwest Black Bean Burger

grilled veggie burger served on a toasted brioche bun with southwest ranch sauce, tomato, lettuce, and onion **14**

Chicken Philly Cheesesteak

Chopped chicken breast, melted white american cheese, lettuce, tomato, mayo, toasted hoagie roll **14**