



## Starters

**French Onion Soup \*\*** \$11.38  
Slow-caramelized onions in rich beef broth, fresh herbs, toasted crostini & bubbling Gruyère.

**Crispy Calamari \*\*** \$17.60  
Lightly seasoned & fried, served with grilled lemon, wasabi aioli & marinara.

**Honey Hog Wings \*\*** \$17.60  
Mini pork shanks deep fried, tossed with hot honey & served with cilantro aioli

**Popcorn Chicken** \$16.56  
Buttermilk-brined crispy chicken bites with pub sauce or Buffalo sauce.

**Artisan Charcuterie Board** \$20.70  
Curated cured meats (soppressata, prosciutto, capicola) & aged cheeses, olives, seasonal berries, nuts, honeycomb & crostini.

**Whiskey Braised Pork Poutine \*\*** \$17.60  
Tender braised pork, Wisconsin cheese curds, pan gravy, scallions & crispy bacon

**Pub Wings \*\*** \$19.67  
Tossed in Buffalo, BBQ or Asian glaze. Served with crisp vegetable sticks.

## Flatbreads

*Can Be Made Gluten-Free*

**Margherita Flatbread (VG)** \$14.50  
Marinara, fresh mozzarella & basil.

**Prosciutto & Burrata Flatbread** \$18.63  
Baby arugula, roasted garlic & aged balsamic.

**Buffalo Chicken Flatbread \*\*** \$15.53  
Spicy buffalo chicken, melted mozzarella & blue cheese drizzle.

**Garden Flatbread (VG) (V)** \$15.53  
Tomato, pesto, zucchini, peppers, artichokes, olives, hummus & arugula.

**BBQ Pulled Chicken Flatbread \*\*** \$18.63  
BBQ chicken thighs, caramelized onions, mozzarella & fresh cilantro.

**Funghi & Cheese Flatbread (VG)** \$18.63  
Wild mushrooms, Gruyère, mozzarella, fresh herbs & truffle essence.

## Salads

**Classic Caesar \*\*** \$15.53  
Romaine hearts, Parmesan crisp, garlic croutons & creamy Caesar dressing.

**Roasted Beet Salad \*\*** \$15.53  
Ruby greens, roasted beets, crispy goat cheese, pickled onion & grape tomatoes with sherry vinaigrette.

**Green Goddess Salad (GF)** \$17.60  
Crisp lettuce, shaved red onion, egg confetti, bacon bits, sliced avocado, watermelon radish & Green Goddess dressing.

**Desmond's Signature Salad (GF)** \$16.56  
Mixed greens, pears, Gorgonzola, candied walnuts, dried cranberries & raspberry vinaigrette.

*Add: shrimp \$10 | chicken \$7 | salmon \$10 | skirt steak \$18*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*Consuming raw or undercooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

**NOTE: Prices listed are credit card prices. Customers making cash payments will receive a 3.5% discount.**



## Handhelds

*Served with house fries & coleslaw*

<b>Crispy Chicken Sandwich</b> \$20.70 Buttermilk fried chicken, pickles, lettuce, tomato & pub sauce on a toasted brioche bun.	<b>Pastrami Reuben**</b> \$19.67 House-sliced pastrami, melted Swiss, sauerkraut, spicy & sweet pickle pub sauce on grilled marble rye.
<b>Turkey &amp; Brie Press**</b> \$19.67 Roasted turkey, brie, red wine poached pear, fig jam & arugula on pressed panini bread.	<b>Desmond's Pub Burger**</b> \$20.70 8oz Pat LaFrieda Patty, lettuce, tomato, pickles, onion & choice of cheese on brioche. <i>Impossible patty available (V) (VG)</i>
<b>Chicken Burger**</b> \$20.70 Sun-dried tomato mozzarella blend, caramelized onions, pickles, lettuce, tomato & herb aioli.	<b>The Truffle Shroom Melt</b> \$20.70 8oz Pat LaFrieda Patty, sauteed mushrooms, caramelized onions & choice of cheese on brioche bun. <i>Impossible patty available (V) (VG)</i>
<b>Grilled Steak Sandwich</b> \$20.70 Sliced sirloin, Gruyère, mozzarella, caramelized onions, garlic aioli & arugula on a rustic baguette.	

*Toppings \$2: caramelized onions, bacon, mushrooms, jalapenos, fried onion, bacon jam, pickles, onion rings, avocado  
Choice of Cheese \$2: American, Gruyere, Cheddar, Mozzarella, Pepper Jack, Swiss, Blue Cheese*

## Entrees

<b>Roasted Chicken* (GF)</b> \$24.84 Boneless half chicken, baby carrots & cipollini onions, crispy fingerling potatoes & pan jus.	<b>Fish &amp; Chips</b> \$33.12 Beer-battered Icelandic cod, hand-cut chips, dill pickle aioli, coleslaw & lemon.
<b>Asian Glazed Salmon* (GF)</b> \$31.05 Savory-sweet umami glaze, baby bok choy, carrot-ginger puree with edamame & yellow rice.	<b>Steak Frites**</b> \$35.19 Char-crusted skirt steak, grilled asparagus, truffled Parmesan fries & au poivre sauce.
<b>Short Rib Pappardelle</b> \$30.02 Slow-braised short rib ragu, roasted tomato, ricotta sherry wine & cream tossed with pappardelle.	<b>Grilled Pork Chop** (14oz)</b> \$36.23 Maple bourbon rub, roasted brussel sprouts, pancetta lardons & fingerling potatoes.
<b>Woodland Mushroom Ravioli</b> \$31.05 **(VG) Wild mushroom pasta, toasted pine nuts & sage, brown butter, porcini cream & shaved Parmesan.	<b>Ahi Tuna**</b> \$33.12 Spicy seared tuna, avocado-mango salsa, wasabi, garlic scallion rice, fried plantains.

*Sides \$7: hand cut chips, grilled asparagus, roasted brussel sprouts, fingerling potatoes, sweet potato fries, cauliflower mash, yellow rice*

## Desserts

<b>New York Cheesecake</b> \$13.46 Classic cheesecake with raspberry coulis	<b>Torched S'mores</b> \$12.42 Graham cracker crust, rich chocolate mousse & toasted marshmallow.
<b>Peach Bread Pudding Crisp</b> \$14.49 Cinnamon gelato & caramel drizzle	<b>Sea Salt Brownie Sundae (GF)</b> \$14.49 Warm brownie, vanilla ice cream, salted caramel, fudge, toffee & whipped cream.

**Shake of the Day \$12.42**  
Ask your server for today's flavor.

VG - Vegetarian V - Vegan GF - Gluten Free \*\* Gluten Free Available  
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