DIRTYMARTINI

SOUP

TOMATO BASIL SOUP DU JOUR

MARKET PRICE

SMALL PLATES TIDBITS & MORSELS

\$8 Marinated Roma Tomatoes, Garlic and Fresh Buffalo Mozzarella served on fire toasted Ciabatta

MINI DIRTY SLIDERS

\$6

Trio of our C.A.B. beef burgers, Bruschetta tomatoes, green leaf lettuce with Dijon-mayo or chipotle ketchup served on mini brioche bun

\$10 **CALAMARI**

GRILLED

Dowsed with balsamic vinegar and fresh lemon juice and extra virgin olive oil served with thin foccacia dusted with Parmesan

Dusted lightly with our secret seasoned blend, & flash fried and served with chipotle mustard

DM SIGNATURE

\$11

FRIES SAMPLER One of a kind trio! Selection of fries made from eggplant, sweet potato and Yukon Gold potatoes Or Pick Your Favorite!!

LATIN SPICED SEARED AHI TUNA

\$12

Latin spiced seared rare Ahi tuna, cilantro-aioli, and grilled papaya puree. Served with fried

SUN-DRIED TOMATO HUMMUS Homemade sun-dried tomato hummus served with crisp pita, parsley, olives and extra virgin olive

PAN SEARED JUMBO LUMP CRAB ĆAKE

\$13

Jumbo lump crab meat seasoned & pan-seared, topped with our grilled papaya salsa, served with a spicy yellow pepper aioli

SKEWERS (3)

GRILLED CHICKEN

\$8

\$9

\$9

Marinated chicken breast with curry, zucchini, squash and red onion.

Marinated C.A.B. Flat iron steak with red pepper aioli, zucchini, squash and red onion.

GRILLED SHRIMP Extra virgin olive oil, lemon-pepper, garlic and basil, zucchini, squash, red onion, yellow-pepper aioli.

"SELL, BUY THE PORK BELLY" Seasoned & fried, served with roasted red pepper chimichurri

DM RAVIOLI

\$15 Our very own olive, asparagus & tomato stuffed ravioli laid in a tomato vodka sauce

\$14 Capellini Fresca Angel hair pasta tossed with roasted garlic, Bruschetta tomatoes, fresh Buffalo Mozzarella and extra virgin olive oil

'Na-orlens" \$16 Jambalaya Penne Pasta

Penne pasta tossed in our Creole sauce, Andouille sausage, shrimp, grilled chicken, Roma plum tomatoes and topped with grated Pecorino Romano

GARLICKY ANGEL HAIR WITH SPINACH & PROSCUITTO \$14

Angel hair pasta tossed with roasted garlic chips, spinach, hand torn prosciutto and extra virgin olive oil

ENTREÉ SALADS

DM MIXED GREEN SALAD

Mixed greens, bruschetta tomatoes, roasted pecans, crumbled bleu cheese and caramelized Asian pears. Tossed in our citrus vinaigrette

Make it a meal by adding on!

Grilled Chicken \$5 Grilled Steak

CARIBBEAN CHICKEN SALAD \$14 Mixed greens, grilled chicken breast, fresh mango slices, avocados, bruschetta tomatoes, tossed in our mango-lime vinaigrette

\$10 THE DIRTY SALAD Mixed greens, stuffed blue cheese stuffed olives, pickled red onions, tomatoes, roasted

pine nuts, tossed in a citrus vinaigrette CLASSIC CAESAR SALAD

Fresh Romaine lettuce, shaved Parmesan and homemade croutons. Tossed in Caesar dressing

Make it a meal by adding on! Grilled Chicken \$5

Grilled Steak \$6

MARTINI FLATBREADS

THAT'S AMORE!

\$12

\$10

Pesto verde, bruschetta tomatoes, hand torn prosciutto, fresh Buffalo mozzarella,garnished

\$12 SOUTHWESTERN

Chipotle pesto, grilled chicken, caramelized red onions, red & green bell peppers, cheddar & Monterey Jack, garnished with shredded romaine and a chipotle BBQ sauce

GRILLED CHICKEN

Pesto verde, chicken, caramelized red onions, red & green bell peppers, mozzarella cheese, garnished with a tarragon cream drizzle and fresh basil

GRILLED STEAK

\$12

\$11

Pesto verde, steak, caramelized red onions, red & green bell peppers, mozzarella cheese, garnished with a tarragon cream drizzle

MARTINI @ LARGE PAPER THIN FLATBREAD

PROSCIUTTO, GOAT CHEESE \$14

Pesto verde, hand torn prosciutto, goat cheese and candied figs

CLASSIC MARGHERITA Homemade tomato sauce, Beef Stake tomatoes, fresh Buffalo mozzarella cheese, garnished with grated Pecorino cheese

> DIRTY & DELICIOUS Wraps

Served with mixed greens or your choice of fries

CARIBBEAN JERK CHICKEN Grilled chicken breast seasoned with a dry Jerk seasoning, chopped romaine, slices of avocados, mango-lime vinaigrette dressing, roasted red peppers, all wrapped in chipotle tortillo

BLACKENED AHI TUNA Blackened Ahi Tuna seared rare, mixed greens, cucumbers, bruschetta tomatoes, mandarin oranges, mandarin-ginger dressing, roasted red peppers, all

wrapped in a sun-dried tomato basil tortilla

flour tortilla

Grilled eggplant & Portobello mushrooms, mix greens, tomatoes, tossed in our balsamic vinaigrette, all wrapped in a sun-dried tomato basil tortilla

SMOKED SALMON Smoked Norwegian salmon, mixed greens, herb mascarpone cheese, wasabi cream, cucumbers, Beef Stake tomato, red onions, all wrapped in a s

DIRTY MARTINI ROAST BEEF Fresh slices of rare angus roast beer, French Brie cheese, roasted red onions, green leaf lettuce, Beef Stake tomato, horseradish cream, all wrapped in a

Panini

Served with mixed greens or your choice of fries

SMOKIN' TURKEY REUBEN Fresh slices of roasted turkey breast, Havarti Cheese, Asian pear-cranberry chutney, reduced sauerkraut, served on rustic Ciabatta bread

\$10

TOMATO & BUFFALO

served on Ciabatta

MOZZARELLA Layers of Beef Stake tomatoes, fresh Buffalo mozzarella, pesto verde, pomegranate balsamic vinegar, cracked black pepper and fresh basil;

ROASTED PORTOBELLO \$11

Roasted Portobello mushrooms, fresh Buffalo Mozzarella cheese, roasted red peppers, caramelized red onions and pesto verde served on rosemary Foccacia

SANDWICHES

Served with mixed greens or your choice of fries

DIRTY MARTINI QUESADILLAS Blend of Monterey Jack and Cheddar cheese, red onion, red & green bell peppers, served with homemade guacamole, pico de gallo and sour

With Grilled Chicken \$2

With Grilled Steak \$3

DIRTY MARTINI B.B.Q PORK \$11
Hickory smoked pulled BBQ pork, smoked gouda cheese, pickled red onion, chipotle BBQ sauce, On the side of cumin coleslaw, served on brioche Bun

STEAK & CHEEZEE Fresh slices of top round, provolone cheese, grilled red onions, red & green bell peppers, topped w/ cumin coleslaw served on Demi baguette

CRAB CAKE SANDWICH Jumbo lump crabmeat, pan-seared, yellow pepper aioli, green leaf lettuce, Beef Stake tomato and red

onions served on brioche bun

DIRTY MARTINI ROAST BEEF Rare roast beef, Brie cheese, roasted red onions, green leaf lettuce, tomato, horseradish cream served on Demi baguette

BURGERS

All our burgers are ½ pound of C.A.B handmade and marinated in our signature cabernet wine reduction! Served with your choice of our signature fries: eggplant, sweet potato, or Yukon gold fries dusted with trulffle oil and grated Parmesan

DM CABERNET BURGER \$12 Aged provolone cheese, green leaf lettuce, tomato, Dijon-mayo served on Brioche Bun

BLACK & BLUE BURGER \$12 Crumbled bleu, caramelized red onion, Apple Wood smoked bacon, green leaf lettuce, tomato, Homemade chipotle-mustard mayo served on Brioche Bun

JALISCO BURGER Pepper Jack cheese, fire roasted Jalapeno peppers, red onion, chopped Roma tomatoes, homemade guacamole, green leaf lettuce served on a Brioche Bun

\$12 Havarti cheese, Asian pear-cranberry chutney, tomato, green leaf lettuce served on Brioche Bun

ENTREES

Served with mixed greens or your choice of fries

GRILLED SALMON FILET Salmon filet seasoned and grilled served with roasted red pepper pesto, red-skin garlic mash and grilled asparagus

DM SKIRT STEAK \$18 Seasoned & grilled shirt steak, served with roasted red-skin potatoes and grilled asparagus

CHIPOTLE HONEY \$16 GLAZED GRILLED CHICKEN

Grilled chicken breast marinated in honey chipotle and cilantro and covered with grilled papaya salsa. Served with a medley of Sautéed vegetables and seasoned rice