

Not So Serious

ROASTED CHICKEN & ORZO SOUP 9
Whole roasted chicken shredded with mirepoix and orzo

GREEK SALAD GF V 14
Heirloom tomato, olives, feta, cucumber & shallot tossed in oregano, red wine vinaigrette. Finished with crispy chickpeas

DTR SALAD GF V 14
Mixed greens, toasted almonds, dried cranberries and goat cheese. Finished with citrus vinaigrette

CAESAR SALAD 14
Classic salad with house made croutons and dressing. Finished with fresh Parmesan

BURRATA V 18
Heirloom tomato bruschetta, fresh basil, balsamic reduction with roasted garlic crostini

* Find a wine to pair with dinner!

Be sure to check out our wine list with over 300 bottles

A Bit Serious

MUSHROOM FLATBREAD V 19
Roasted mushrooms, mozzarella cheese, garlic lemon aioli

TRUFFLE FRIES V 16
Crispy fries tossed in herbs and shredded Parmesan cheese. Served with Truffle salt and Truffle oil

LAMB MEATBALLS 19
Spiced lamb served with honey tahini labneh. Topped with pistachio dukkah and mint. Served with grilled naan

PROSCIUTTO & BRIE FLATBREAD 19
Apricot jam, sautéed apples, prosciutto, brie, goat cheese. Finished with fresh arugula

HUMMUS DUO 20
Roasted red pepper and eggplant hummus served with grilled naan and seasonal roasted vegetables

CHEF'S CHARCUTERIE 38
2 salumi, 2 cheeses served with seasonal accoutrements, mixed nuts and bread.

ROASTED CHICKEN EMPANADAS 19
Whole roasted chicken shredded with onions, peppers and mozzarella. Served with Harissa créma

BRUSSELS SPROUTS GF V 16
Pan roasted, tossed in sweet and spicy balsamic served over fig orange marmalade with roasted pecans and radish

ROASTED BEETS GF V 15
Slow braised beets tossed in chermoula over honey tahini labneh. Topped with roasted almonds

CRAB CROQUETTES 19
Over arugula and topped with an Orange Gastrique and Tobiko.

Slightly Serious

OCTOPUS GF 26
Red wine braised octopus with roasted fingerling potatoes, salsa verde, and lemon chili vinaigrette

JUMBO SHRIMP COCKTAIL GF 22
Gulf shrimp served with lemon and cocktail sauce

SEARED TUNA* GF 25
Pistachio dukkah rubbed tuna over fresh arugula topped with avocado. Served with Harissa créma and Tamari aioli

ROASTED OYSTERS GF 22
Six oysters, served with Harissa herb butter and fresh lemon

MARKET OYSTERS* GF 4.50/e

Really Serious

DTR BURGER 22

Mediterranean cypress cheese, tzatziki aioli, lettuce, tomato, and pickle on a brioche bun. Served with fries.

BRAISED SHORT RIB GF 39
Braised short rib over roasted garlic mashed potatoes, heirloom carrots, and Chef's special demi glacé

14 OZ RIBEYE* GF 58
Roasted garlic mashed potatoes, grilled asparagus and rosemary demi glacé

GNOCCHI V 29
Sicilian pesto gnocchi with mushrooms and heirloom cherry tomatoes. Finished with fresh Parmesan and lemon olive oil

GRILLED SALMON* 37
Summer squash fried rice, ras el hanout spiced honey, grilled lemon

Seriously Sweet

NY CHEESECAKE TART V 15
Vanilla & orange scented cheesecake with strawberry coulis, topped with strawberries and torched meringue
Oloroso Terez Don Nuno Sherry [9 / 2oz]

CRÈME BRULEE GF 12
Topped with fresh berries vinaigrette
Dow's 2016 Late Bottle Vintage Porto [8 / 2oz]

BAKLAVA 12
Caramel, Vanilla Gelato, pistachio crumble

CHOCOLATE CAKE V 12
Pistachio gelato, dulce de leche, red wine reduction
Presidential, 10yr Old Tawny Port [11 / 2oz]

GELATO DUO GF 12
Choice of vanilla, caramel or chocolate
Cosart Gordon 5yr Old Malmsey [8 / 2oz]

Enjoy one of our recommended port or sherry with your dessert.

*Before consuming, these items may be undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform your DTR server of any food allergies. GF=Gluten free V=Vegetarian.

Parties of 6 or more will have an automatic 20% gratuity added