

# DILWORTH

tasting room

SOUTHPARK

## STARTERS

### FOCACCIA (V) \$7

Rosemary, olive oil

### BEEF AND BARLEY SOUP \$12

Braised short rib in rich beef broth with mirepoix, barley

### DTR SALAD (GF, V) \$14

Mixed greens, toasted almonds, dried cranberries, goat cheese, citrus vinaigrette

### MEDITERRANEAN SALAD (GF, V) \$15

Heirloom tomatoes, olives, feta, cucumbers and shallots, oregano-red wine vinaigrette, crispy chickpeas

### CEASAR SALAD\* \$15

Housemade croutons, anchovy Caesar dressing\*, parmesan

### ADD TO ANY SALAD:

Filet Mignon\* +22

Chicken +\$10

Salmon\* +\$16

Shrimp (4pcs) +\$15

### CHEF'S CHARCUTERIE \$20

1 salumi, 1 cheese served with seasonal accoutrements, mixed nuts, crostini

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

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# DINNER MENU

## TO SHARE OR NOT TO SHARE?

### JUMBO SHRIMP COCKTAIL (GF) \$22

Six Gulf shrimp, lemon, cocktail sauce, horseradish

### GRILLED OCTOPUS (GF) \$27

Pappas bravas, Italian salsa verde

### CRAB CROQUETTES\* \$23

Citrus pomodoro sauce, tobiko\*, herbs

### SEARED TUNA\* (GF) \$27

Hazelnut dukkah, arugula, avocado, tamari aioli, harissa crema, tobiko\*

### MEZZE PLATTER (V) \$22

Squash hummus, whipped ricotta, fried pita, olives, cornichons, cucumbers, tomatoes

### PROSCIUTTO AND BRIE FLATBREAD \$21

Apricot jam, sautéed apples, goat cheese, arugula

### LAMB MEATBALLS \$22

Honey tahini labneh, hazelnut dukkah, mint, grilled naan

### CHICKEN EMPANADAS \$23

Ground chicken, sofrito, mozzarella, harissa crema

### PAN ROASTED BRUSSELS (GF, V) \$16

Sweet and spicy balsamic, orange fig preserves, roasted pecans, chives

### GRILLED BROCCOLINI (GF, V) \$16

Almond romesco, parmesan

### BAKED BRIE \$22

Tomato jam, balsamic, basil, crostini

### TRUFFLE FRIES\* (V) \$20

Herbs and shredded Parmesan cheese, truffle salt, truffle oil

## ENTRÉES

### SHORT RIB PAŠTICADA \$40

Short rib, gnocchi, cabbage salad

### SEARED SALMON\* (GF) \$38

Squash fried rice, ras el hanout spiced honey, grilled lemon

### PETITE FILET MIGNON\* (GF) \$39

6oz, sweet potato hash, garlic herb butter, red wine reduction

## HOUSEMADE PASTA

### DUCK ORECCHIETTE \$32

Duck leg ragu, parmesan

### PORK BELLY CARBONARA \$29

Pork tessa, parmesan, basil

### PORTOBELLO TRUFFLE GNOCCHI (V) \$29

Black truffle cream, grilled portobello mushrooms, parmesan

## SWEETS

### CRÈME BRÛLÉE (GF, V) \$14

Topped with fresh berries

### CHOCOLATE CAKE (V) \$14

Nutella buttercream, caramel gelato, maraschino cherry, hazelnut

### BAKLAVA (V) \$14

Caramel, vanilla gelato, pistachio crumble

### GELATO (GF, V) \$6

Seasonal rotation by the scoop

## SIDES \$9

Fries | Sweet potato hash | Basmati fried rice | Grilled vegetables | Fingerling potatoes

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. \*Before consuming, these items may be undercooked.

*Food is served as it is ready.*

**(GF)=Gluten free (V)=Vegetarian**