



## STARTERS

### DTCREAMY POLENTA AND MINI MEATBALLS

Our house made polenta with fresh basil, parmesan and corn with mini meatballs marinated in our hearty meat sauce and topped with pesto made of local walnuts, basil, and pine nuts. Served with our house made crostini \$8

**DEEP FRIED RAVS** Spicy cheese and jalapeno raviolis served with our hearty meat sauce or vegetarian sauce. \$7

### FRIED CHICKEN AND WAFFLE SLIDERS

Served with our bourbon maple syrup. \$7



## SPECIALS MENU

### BREAKFAST

#### CHILI RELLENO & EGGS

A delicious battered roasted poblano pepper stuffed with asadero cheese, served with two eggs (any style), locally grown rice cooked up with Spanish seasonings, and house-made Dancing pinto beans. Seasoned to perfection and vegetarian. \$11

#### PUMPKIN PANCAKES

Topped with whipped cream, locally produced *AtheenOats*, and our DTC spiced walnuts. Served with butter and syrup. \$11



#### CARNITAS FAJITAS & EGGS

Our carnitas shredded pork with two eggs (any style), locally grown rice seasoned Spanish style and our home-made Dancing pinto beans. Served with corn or flour tortillas and a side of our fabulous salsa. \$11

#### CARNITAS FAJITAS BURRITO

A grande flour tortilla filled with our carnitas fajita pork, scrambled eggs, cheese, rice, and house-made pinto beans. Served with sour cream and our fabulous house-made salsa. \$11 TOP WITH RANCHERO SAUCE +\$1

### ... LUNCH ...

#### CRAB LOUIS

A salad of mixed greens and lettuces topped with wild caught deep sea red crab, hard boiled egg, cheddar cheese, black olives, and diced tomatoes, with house-made thousand island dressing and a slice of Parmesan toast. \$14

#### CRAB MAC N' CHEESE DUO

DTC comfort food! A bowl of house-made mac n' cheese with wild caught deep sea red crab and a house salad on the side. \$12

#### TOSTADA STRATTA

Our fabulous layered tostada dish of crispy tortilla with house made Dancing Beans made of local beans from *Tarke Warehouse*, Spanish style rice sourced locally from *Rue & Forsman Ranch*. Layered with shredded carnitas pork, lettuce, cheese, diced tomatoes and our house-made dressing. \$13



### DINNER

#### CRAB MAC N' CHEESE

Wild caught deep sea red crab in our house-made mac & cheese. DTC comfort food. \$17

#### DTCORDON BLEU WITH BUTTERNUT SQUASH

Our famous DTCordon Bleu, a house-breaded chicken breast stuffed with ham and provolone cheese over angel hair pasta in our butternut squash cream sauce. \$17

#### BUTTERNUT SQUASH FETTUCINE ALFREDO

Fall is here and our house-made butternut squash alfredo is creamy and delicious. \$15

### DESSERT

#### HOUSEMADE DTCOBBLER CRISP

Fall apples are here and we are making apple cobbler! Lovin' from the oven; topped with locally produced *AtheenOats* \$6  
A la mode \$7

#### PUMPKIN BREAD PUDDING

Our house-made bread pudding made with pumpkin and spice and everything nice topped with our DTC spiced walnuts and locally produced *AtheenOats*. \$6

#### CHOCOLATE BANANA CAKE

ELVIS LIVES! A double layer chocolate banana cake topped with whipped cream, peanut butter and chocolate sauce. \$7

