



STARTERS

STEAK BITS AND FRIES

A plate of crispy fried USDA CHOICE steak bites & French fries served with a deliciously rich beef demi glaze sauce. \$8.5

FRIED GREEN TOMATOES

Served w/our ranch dressing and pickles. \$7

BAKED PARMESAN TOMATOES

Two tomato halves topped with a ricotta Florentine and parmesan cheese baked to perfection. \$7

SPECIALS MENU

BREAKFAST

DTCALIFORNIA BREAKFAST GRILLED CHEESE

Our fabulous cheddar and provolone grilled cheese sandwich with fresh spinach, over hard egg, avocado, bacon and tomato. \$14
Garden style (no bacon) \$12
Served with your choice of either; hash browns, cottage potatoes or spinach.

w/ Bacon & Hash Browns *Garden Style w/ Spinach*



DTCRAB CAKE BENEDICT

Poached eggs and a crispy crab cake on a toasted English muffin, topped with hollandaise sauce. Served with a choice of hash browns, cottage potatoes or spinach. \$14

MONTE CRISTO STUFFED FRENCH TOAST

Our famous French toast stuffed with ham and Swiss cheese. Dusted with powdered sugar and served with house-made blackberry jam & a fresh lemon wedge. \$13



LUNCH...



CALIFORNIA BURGER

A classic burger with bacon, avocado, lettuce, tomato, and red onion. \$14

CHILI RELLENO BURGER

A classic burger w/a chili relleno on top. \$14

SHORT RIB BURGER

A premium 1/2 pound short rib burger with our demi glaze and fried onion strings. Served with lettuce tomato, and onion. \$15

GRILLED CHEESE BURGER

An American cheese burger sandwiched between two sourdough grilled cheese sandwiches of cheddar and provolone, served with lettuce, tomato, and grilled onions. \$14



DUCK BURGER

House made patties of ground duck meat seasoned with fresh ginger and bourbon maple syrup. Served with lettuce, tomato & red onion. \$14

BUFFALO STYLE SEASONED CRISPY CHICKEN BREAST

Served with a mini bleu cheese wedge with bacon, tomato, and red onion. \$13

OLD FASHIONED PATTY MELT

Grilled rye bread, grilled onions, and Swiss cheese with a side of our house made thousand island dressing. \$13

DINNER

DANCING SALMON

Wild caught Sockeye Salmon seasoned with our fabulous DTC rub. Served over angel hair pasta or our locally sourced risotto in our parmesan cream sauce with spinach, grape tomatoes, and shaved garlic. Garnished with fresh lemon and served with garlic bread. \$20

DTCOUNTRY FRIED STEAK

Topped with our rich beef demi glaze sauce. Served with our creamy polenta and a side of spinach with garlic bread. \$17



DTCORDON KA 'BLEU' MMMMM

A DTCrew creation. Our house favorite DTCordon Bleu chicken breast over angel hair pasta topped with our famous KABOOM sauce, a chipotle cream sauce with cilantro and corn = KA BLEUMmmm! Served with garlic bread. \$19


DESSERT

BLACKBERRY DTCOBLER

Made from scratch with *J. Heier Farms* locally grown blackberries, baked with lovin' from the DTC oven. \$6 A la mode \$7

ELVIS LIVES

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



LIMONCELLO MASCARPONE CAKE

Lemon-lovers rejoice! There's lemon and limoncello in the cake. The creamy frosting is made with lemon curd and mascarpone cheese with whipped cream. \$6