



# SPECIALS MENU

## BREAKFAST


### DTCHILI VERDE & EGGS

Our house-made from scratch chili verde is the BOMB! DTChili Verde made with flame roasted New Mexico Hatch chilis. Served with two eggs (any style), locally grown rice cooked up with Spanish seasonings, and house-made Dancing pinto beans. \$13

### ITALIAN DTCHRISTMAS BROWNS

Hash browns with Italian sausage, red and green bell peppers, and a blend of cheeses, all fried up crispy on the grill. Topped with a dollop of ricotta cheese, two eggs (any style), and served with toast and our house-made jam. \$13

### 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



### BROWN SUGAR COFFEE BACON

4 slices of bacon, seasoned with brown sugar and espresso coffee, for a specialty sweet and savory bacon to add to your breakfast. \$6

### PREMIUM EXTRA THICK BACON

Nearly a HALF POUND of artisan dry cured, double applewood smoked bacon hand cut from the slab into thick slices.. \$11

## STARTERS

### BRUSSEL SPROUTS

Roasted brussel sprouts & premium hand cut applewood bacon, dried cranberries and French Prune Balsamic glaze. \$9

### MUSSELS W/GARLIC BREAD

MMMmussels...One pound of mussels in our sauce of Pinot Grigio, garlic, and butter. Served with a lemon wedge and garlic bread. \$13

## ... LUNCH ...


### TURKEY CRANBERRY SPINACH SANDWICH

Served on grilled telera bread with roasted turkey breast, melted cheddar cheese with dried cranberries, and fresh spinach tossed in a sweet vinaigrette. Served with French fries or sweet potato fries. \$11

### DTCHILI VERDE BOWL

A bowl of house-made DTChili Verde with slow cooked pork and flame roasted New Mexico Hatch chili's with locally sourced *Rue and Forseman* rice, house seasoned Spanish style & our DTCanario beans (like pinto beans), cooked from scratch and sourced dry from local *Tarke* beans. Served with chopped cilantro & diced white onion with a fresh lime wedge and a tortilla. \$12

### GREEN SHARLENE SALAD

 Fresh organic power greens (a blend of baby spinach, chard, and kale) tossed in our Green Sharlene vinaigrette, topped with turkey, dried cranberries,

DTC walnuts and sliced local Fuyu persimmons. Sprinkled with shredded Parmesan cheese and served with a slice of Parmesan toast. \$14

## 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

## DINNER

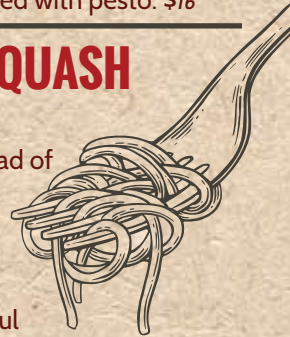
### DTCHRISTMAS LASAGNA

Our lasagna classic with made from scratch Alfredo sauce and topped with pesto. \$16



### SPAGHETTI SQUASH POMODORO

Eat your veggies instead of pasta. This wonderful squash cooks up with the texture of spaghetti pasta,



tossed in our wonderful pomodoro recipe, with local olive oil, fresh basil, garlic and local California tomatoes. Served with garlic bread. \$14

SPAGHETTI SQUASH CAN BE SUBSTITUTED FOR ANY PASTA (SEASONAL) +\$1

### RUSTIC STEAK STROGANOFF

Fettuccine with a delicious rustic stroganoff cream sauce made with beef tenderloin, mushrooms, Italian sausage medallions and a hint of bourbon. Served with garlic bread. \$17 TRY IT SURF & TURF STYLE, ADD SHRIMP. \$20

### PREMIUM BACON PASTA


with a house-made Parmesan cream sauce, hand cut bacon, and peas.\$16

## DESSERT

### DTCOOKIE & ICE CREAM

Our famous DTCookie w/macadamia nuts, coconut and chocolate chips, served warm and topped with a scoop of vanilla ice cream and a drizzle of chocolate sauce. \$5

### BREAD PUDDING

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

### LEMON MERINGUE PIE

Me oh my a slice of Lemon Meringue Pie! \$5

