

STARTERS

SURF & TURF SKEWERS

New York Steak bites, shrimp, peppers, red onion, garlic and zucchini, all skewered, seasoned with DTC spices and grilled to deliciousness. \$13



ROSEMARY FLATBREAD ITALIAN DELIGHT SANDWICHES

Salami and mortadella with provolone cheese. Served w/French fries or sweet potato fries and with your choice of pesto vinaigrette, au jus, or meat sauce for dipping. \$12

SPECIALS
MENU

BREAKFAST



CRAB BENEDICT

Poached eggs on a toasted English muffin with sweet wild caught Atlantic deep-sea red crab meat and hollandaise sauce. Served with choice of cottage or hash brown potatoes, or fresh spinach. \$14

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

GARNITAS FAJITA & EGGS*

Carnitas shredded pork w/two eggs (any style) locally grown rice seasoned Spanish style and homemade Dancing pinto beans. Served with corn or flour tortillas and a side of DTC salsa. \$13



*Make it a DTCwrap: A convenient hand-held breakfast bundled into a jumbo flour tortilla.

HUEVOS RANCHEROS

Two crispy corn tortillas topped with our house made local Tarke beans, poached eggs, a mild ranchero sauce, sour cream, and black olives. Served with Spanish-style locally grown rice. \$11 ADD CARNITAS PORK \$13

LUNCH

TOSTADA STRATTA

Two crispy corn tortillas layered with local Spanish-style rice, house made Tarke beans and shredded pork Carnita Fajita mix with peppers and onions. Topped w/shredded lettuce, tomato, cheese, sour cream and salsa dressing. \$13

GREEN SHARLENE SALAD

A blend of spring greens and fresh spinach tossed house made Green Sharlene vinaigrette with grape tomatoes, DTC spiced walnuts, and shredded Parmesan cheese. Topped with grilled chicken breast and served with a slice of Parmesan toast. \$14

CRAB LOUIS

A salad of greens topped w/wild caught Atlantic 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

DINNER



SEAFOOD LASAGNA

Layers of wild caught Atlantic deep-sea red crab, shrimp, and pasta in a rich ricotta white sauce with white wine, onion, basil, and mushrooms then baked to golden brown. Served with toasted garlic bread \$23

SURF & TURF SKEWERS OVER FETTUCCINE ALFREDO

Deliciously seasoned skewers with USDA choice angus steak and shrimp with red onion, tomato and zucchini, oven roasted with DTC spices and local extra virgin olive oil. Served over fettuccine pasta in house made from scratch Alfredo sauce. \$23

TACO PLATES

WITH DTC HOUSE MADE SALSA & FLOUR TORTILLAS SERVED W/SPANISH-STYLE LOCAL RICE & HOUSE COOKED FROM SCRATCH, LOCAL TARKE BEANS



Wild Caught Red Crab



USDA Choice Steak Fajita



Wild Caught Crispy Halibut



DTC Shrimp



Shredded Pork Carnita

\$14

DESSERT

CHOCOLATE BROWNIE SUNDAE YAHOOOOO!

A warm, melted chocolate-chunk brownie with a big scoop of local vanilla ice cream, topped with whipped cream, chocolate syrup, and a cherry. \$6