

FIRST COURSE

CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, and Garlic Butter toasted Croutons

Add Shrimp 8

Add Chicken 10

CRAB CAKES

Two Jumbo Lump Crab Cakes pan seared, served with a Pepperoncini Remoulade & Herb Salad 18.99

FRIED CAULIFLOWER

Double breaded Cauliflower served with Peruvian Pear Peppers, Aged White Cheddar
Cheese & smoked roasted Red Pepper Sauce 12.99

GARLIC CHICKEN WINGS

8 Crispy fried Chicken Wings dusted in our House Seasoning, crispy Garlic, Jalapeños and Cilantro served with Salsa Verde & smoked Red Pepper Dipping Sauce 14.99

SEAFOOD DIP

Creamy Shrimp and Crab Fondu, Bell Peppers, Mozzarella, and Parmesan Cheese served with freshly fried Corn Tortillas

15.99

MAIN COURSE

BRAISED LAMB SHANK

Served with Mashed Potatoes, Lamb Au Jus & Herb Salad

34.99

CAJUN SHRIMP PASTA

Shrimp, Bell Peppers, and Pappardelle tossed in a Cajun Rosemary Cream Sauce 24.99

GARLIC PARMESAN CHICKEN

Airline Chicken Breasts brined, Garlic and smoked Paprika Dry Rub, basted with Garlic Parmesan butter served with Broccolini & Garlic Dill Potatoes

SESAME SOY MARINATED KALBI RIB

Braised Kalbi Rib, sauteed Onion and Thai Chilis served with Mashed
Potatoes and Ginger Soy

24.99

PDK BURGER

Two 4oz seasoned all Beef Patties, grilled Onion, American Cheese, Herb roasted Tomatoes, Garlic Aioli & Arugula on a Butter toasted Brioche Bun served with fresh cut Fries

16.99

PORK BELLY BURGER

Seasoned all Beef Patty, braised Pork Belly, Fried Egg, Herb Roasted Tomatoes, Garlic
Aioli & Arugula on a Butter toasted Brioche Bun served with fresh cut Fries

16.99

LAMB RAGU PAPPARDELLE

Pappardelle, Lamb Ragu, Pecorino 24.99

SHORT RIB FRIED RICE

Short Grain Rice, Garlic, Ginger, braised Short Rib, Peas, Carrots, & 18.99 Scallions

SIDES 7.99

GARLIC DILL POTATOES

MASHED POTATOES

BLUE CHEESE & BACON FRESH CUT FRIES

SAUTEED BROCCOLINI





Menu designed by

Hletz Krooding www.blitzbranding.co