

DIRTY DOG JAZZ CAFE MENU

SOUPS AND GREENS:

Venison Chili	5
Forest Mushroom Latte	6
Creole Shrimp and Sausage	7
<u>Grilled Baby of Romaine</u> - Baby romaine, Caesar dressing, Reggiano Parmigiano cheese crisp and tapenade.	6
<u>Bibb House Salad</u> - Field greens, black pepper buttermilk dressing, garbanzo beans, roasted red peppers, Stilton cheese and Bibb lettuce cup.	7
<u>Beets and Goat Cheese</u> - Roasted beets, goat cheese, vinaigrette greens and potato crisps.	8
<u>Warm Spinach Salad</u> - Spinach greens, balsamic dressing, prosciutto crisps, red onion, roasted portabella mushrooms, poached egg and warm Brie sauce.	9

TAPAS: (small plates)

<u>Calamari</u> - Flash fried, seasoned with lime and chilies and served with chipotle remoulade.	10
<u>Asian Duck Buffalo Style</u> - Crispy skin duck leg, Asian BBQ sauce, celery stir fry finished with cilantro and blue cheese.	10
<u>Prosciutto Di Parma</u> - Shaved Prosciutto Di Parma, Reggiano Parmigiano cheese, vine tomato, basil salad and Crostini.	10
<u>Chicken and Waffles</u> - Cracker crusted chicken, corn waffle, wilted greens and maple mustard sauce.	9
<u>Chicken Pot Pie with Forest Mushrooms</u> - Sous vide of chicken leg meat, forest mushroom cream, white truffle oil and herb pastry.	9
<u>Chili Lime Shrimp</u> - Sautéed jumbo shrimp with chili and lime served with cilantro salad.	11
<u>Scallops with Bacon</u> - Pan seared sea scallops, white truffle crème with smoked bacon, spring peas and potato crisps.	14
<u>Smoked Salmon Camembert</u> - Camembert cheesecake, smoked salmon, apple and red onion salad and mustard sauce.	11
<u>Tiger Tear Beef</u> - Sliced Togarashi spiced prime sirloin, Szechuan peppercorn soy butter and cucumber salad.	*12

EXECUTIVE CHEF: Andre Neimanis

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TAPAS: (small plates continued....)

<u>Crab Fritter</u> - Crab fritter with caramelized corn and red pepper, avocado salad with tomato and jicama, apricot habanera aioli.			11
<u>Tempura Lobsters</u> - Tempura of petite lobster tails, arugula salad and Creole mustard marmalade.	One Tail.....12	Two Tails	22
<u>Tuna Tartare</u> - Yellow Fin tuna with chili dressing and scallions, potato crisps, wasabi and sweet soy reduction.			*10
<u>Gnocchi</u> - Handmade gnocchi, roasted garlic, arugula, vine tomatoes and Stilton cheese.			10
<u>Beef Brisket Sliders</u> - Brisket slow braised, Vidalia onion roast, aged cheddar, celeriac slaw and sourdough roll.			8
<u>Stilton and Duck Pizza</u> - Madeira glazed forest mushrooms, caramelized Vidalia onions, braised duck meat, Stilton cheese and truffle oil.			9
<u>Lobster Risotto</u> - Arborio rice, lobster meat, green peas and fresh basil, finished with white truffle oil and lobster butter.			14

ENTREES: (large plates)

<u>Kobe Foie Gras Burger</u> - American Kobe burger, seared foie gras, Vidalia onion brulé, sautéed morel mushrooms, stone ground mustard with Stilton, house onion roll, served with duck fat fries.			*22
<u>Prime Filet Rossini</u> - Prime filet mignon, seared foie gras, beef reduction and wilted greens pan roasted fingerlings.			*34
<u>Prime Bone in Filet</u> - Twelve ounce bone in prime filet, Perigueux sauce, roasted fingerling potatoes and asparagus.			*36
<u>Prime New York Steak and Pommes Frites</u> - Prime strip steak, duck fat fries, charred Vidalia foie gras butter and meat stock reduction.			*35
<u>24 Hour Braised Short Rib</u> - Sous vide of beef short rib, celery root potato puree, glazed root vegetables.			22
<u>Colorado Lamb Chop</u> - Grilled Colorado lamb chops, hickory smoked eggplant puree, green tomato gremolata salad, fried herb goat cheese and red wine reduction.			*30
<u>Pasta, Duck and Mushrooms</u> - Black pepper pappardelle pasta, sous vide of duck leg meat, natural sauce reduction, forest mushrooms and Stilton cheese.			17
<u>Togarashi Big Eye Tuna</u> - Seared Asian spiced Hawaiian Big Eye tuna, lobster whipped potatoes, asparagus, pea butter sauce and Szechuan pepper jus.			*25
<u>Salmon Filet</u> - Grilled Atlantic salmon finished with hickory smoke, succotash of corn, red pepper and squash, tarragon beurre blanc.			18
<u>Sea Bass</u> - Pan roasted filet of sea bass, wilted greens, lobster whipped potatoes, bacon and onion sauce with peas.			28

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