

  
**DESMOND'S**  
 AT EAST WIND  
**PUB MENU**

**Appetizers & Salads**

**French Onion Soup 11**  
Onion broth, garlic crostini, Gruyère cheese

**Loaded Nachos 14**  
Tricolor tortilla chips, chili, sour cream, black beans, marinated jalapenos, cheese sauce, pico de gallo

**Bang Bang Shrimp 16**  
Crunchy shrimp topped with sweet and spicy lime aioli on a bed of boston lettuce

**Calamari Arrabbiata 16**  
Fried squid with marinated hot chili peppers, lemon and marinara on the side

**Tuna Tartare Avocado Tower 17**  
Wakami salad, scallions and sesame seeds sesame soy dressing wonton chips finished with sweet soy glaze

**Cheese Board (chef's choice) 17**  
Jam, strawberries crostini

**Pub Style Wings 18**  
Top with your favorite sauce

**Sweet Chili Glazed Grilled Pork Ribs 18**  
Tri color salad with soy vinaigrette

**Baked Stuffed Clams 16**  
Chopped local clams, herbs, breadcrumbs, grilled lemon

**Mussels in White Wine Broth 16**  
Shallots and garlic, chopped tomatoes, lemon juice, herbs

**Bruschetta Sampler 16**  
Cherry tomato bruschetta, prosciutto and burrata with fig jam, strawberry and goat cheese with crumbled walnuts

**Seafood Ceviche 18 (Spicy)**  
Mussels, shrimp and calamari marinated in a fresh lime juice and aji limo, a Peruvian chile paste served with tricolor tortilla chips

**Burrata Grilled Peach Prosciutto Salad 14**  
Arugula, aged balsamic and extra virgin olive oil

**Grilled Romaine Hearts 13**  
Caesar dressing, parmesan cheese, charred lemon croutons

**Desmond's Salad 15**  
Mesclun lettuce, Bartlett pears, gorgonzola, dried cranberries, candied walnuts, raspberry dressing

**Asian Salad 14**  
Mesclun mix, sliced cucumbers, peppers, edamame, Napa cabbage, purple cabbage, carrots, sesame ginger vinaigrette

**Watermelon Feta Salad 14**  
Balsamic glazed red onions, cherry tomatoes, arugula chunks of watermelon served with red wine vinaigrette

**Berry Salad and Toasted Almonds 14**  
Local greens, strawberries and blueberries, crumbled goat cheese with a raspberry dressing

*Add to any of the salads chicken +\$5, shrimp or salmon +\$7*

**Personal Pizzas**

**Margarita 14**  
Marinara, fresh mozzarella, basil

**Prosciutto And Burrata 18**  
Arugula, aged balsamic, roast garlic,

**Wild Mushroom 18**  
Shredded, gruyere, herbs, truffle essence

**Green Pizza 15**  
Sautéed broccoli rabe, green olives, spinach, pesto ricotta cheese, mozzarella

**Grilled Chicken & Caramelized Onion 17**  
Marinara and shredded mozzarella

**Bolognese Pizza 16**  
Meat sauce made with a mixture of three meats, mozzarella cheese

**Sandwiches**

*All sandwiches served with fries*

**Grilled Cajun Spiced Chicken Club 20**  
Bacon, cheddar, lettuce and tomato, ranch aioli on a toasted ciabatta baguette

**BBQ Pulled Pork Sandwich 20**  
Slow roasted tender pork tossed in a house BBQ sauce served on a buttered brioche bun served with sweet potato fries and coleslaw, dill pickle slices

**Caprice Panini 16**  
Sun ripened heirloom tomatoes and fresh mozzarella, aged balsamic, fresh basil (Add on chicken \$5)

**Brie & Red Wine Poached Pear Panini 18**  
Ciabatta bread, fig jam, arugula

**Blackened Mahi Fish Tacos 23**  
Soft shell flour tortillas, creamy coleslaw, avocado pico de gallo

**Desmond's House Burger 19**  
Signature house blend, toasted brioche bun, lettuce, tomato, onion, choice of cheese

*Add on any 1 for \$2  
bacon, mushroom, caramelized onion*

**Chicken Burger 19**  
Signature sundried tomato and fresh mozzarella blend, sautéed sweet onions, crisp dill pickle chips, lettuce, tomato, pesto mayonnaise

**Blackened Shrimp Quesadilla 22**  
Corn and bell peppers, cheddar cheese, served with a trio of sauces (guacamole, pico de gallo and sour cream)

**Dinner Entrées**

**Seafood lo Mein 29**  
Shrimp, calamari, scallops stir fried with Asian vegetables with garlic and ginger finished with a sesame soy sauce

**Black Berry Port Braised Short Ribs 31**  
Creamy polenta and sauteed summer vegetables

**Roasted Half Chicken 24**  
Truffle, herb whipped potato, garlic sauteed spinach, caramelized exotic mushrooms, white wine jus

**Crispy Skin Salmon 28**  
Summer succotash with sweet potato gnocchi citrus sauce

**Frenched 14oz Grilled Pork Chop 26**  
Mashed potato, crispy bacon and cheddar potato cake, garlic sautéed broccolini, grilled peach compote

**Pan Seared New England Cod 29**  
Jasmine rice and tricolor quinoa, sautéed spinach, finished with a white wine cherry tomato basil sauce

**Lemon Garlic Shrimp Bucatini 28**  
With peas and asparagus

**Grilled New York Strip Steak 38**  
Herb smashed potatoes, sautéed broccolini, roasted garlic butter and red wine glaze

**Chicken Pot Pie 22**  
Simmered tender whole chicken with aromatic vegetables and peas in a velvety velouté topped with puff pastry

**Cobb Salad 21**  
Avocado, hard boiled eggs, bacon, gorgonzola, cherry tomatoes, grilled chicken on greens with lemon honey dressing

**Sides \$7**

Herb Smashed Crispy Potatoes  
Broccolini

Mashed Potato  
Sautéed Spinach

Shoe String Fries  
Roast Baby Carrots