



Appetizers

Jumbo Shrimp Cocktail

Lobster Ravioli

Fresh Maine lobster meat folded with drawn butter and lobster mousse, encased in fresh parsley and squid ink pasta.

Caramelized Pear Phyllo Purse

Anjou pears caramelized with maple sugar and baked in a phyllo purse with Mascarpone cheese, served with a honey-lime drizzle.

Oysters Rockefeller

Fresh Malpaque oysters on the half shell topped with fresh leaf spinach, gratinée with a classical Mornay sauce and Swiss cheese.

Chilled Seafood Trio

For the seafood lover, a selection of jumbo shrimp, oysters and clams on the half shell.

Desmond's Shrimp Specialty

Horseradish stuffed jumbo shrimp wrapped in pancetta and broiled.

New England Clam Chowder

A rich and creamy Desmond specialty.

Clams on the Half Shell

Blue Point Oysters on the Half Shell

Fois Gras

Hudson Valley raised, pan seared, accompanied by toasted brioche and served upon a bed of mixed greens, finished with an aged balsamic drizzle.

Kobe Carpaccio

Slices of the finest Kobe sirloin brushed with a white truffle oil, topped with aged Asiago curls.

Chilled Roasted Vegetable Terrine

Seasonal vegetables char-grilled and layered with fresh Buffalo mozzarella & Gruyere cheese, brushed with fresh Rosemary oil and garnished with pine nut brittle.

Clams Casino

Clams on the half shell, baked with casino butter and crispy bacon.

Salads

Desmond Salad

Radicchio, romaine, Boston bibb and red leaf lettuce topped with sliced mushrooms, Mandarin oranges, sliced almonds, cheddar cheese, dried cranberries, cherry tomatoes and our own creamy garlic dressing.

Caesar Salad

Chilled romaine served with the traditional accompaniments and a zesty Caesar dressing.

The Desmond Scrimshaw Potato

A flaky puff pastry shell filled with caramelized onions, topped with duchess whipped potatoes and baked to a golden brown.

Traditional Classics

Cedar Planked Salmon

Our most popular entrée, Fresh Atlantic salmon broiled on a cedar plank and served with a lingonberry port sauce. You will enjoy the unique flavor the cedar plank imparts.

Sole en Papillote

Fresh fillet of Atlantic sole layered with seafood mousseline and baked in parchment.

Filet Mignon

A 10-ounce center cut tournado of our finest aged tenderloin, accompanied by a wild mushroom confit.

Veal Oscar

Tender veal cutlet batter dipped, sautéed and topped with king crab, white asparagus, hollandaise sauce and served over a rich demi glace.

Prime Rib

Coated with our house blend of herbs and spices, then slow roasted to achieve optimum flavor.

Petite 12 ounce cut - 27

Gentlemen's 16 ounce cut - 30

Steak Au Poivre

A 16 oz center cut trimmed sirloin dredged in a three pepper mélange, pan seared and topped with a mushroom cognac cream sauce.

Georges Bank Sea Scallops

Taste the difference in these unique Scallops from the best fishing grounds in the world. Dusted with black and white sesame seeds and pan seared, served over a fresh herb sherry beurre blanc.

Culinary Specialties

Rack of Lamb

Herb encrusted, oven seared and served with roasted garlic demi glace.

Filet Napoleon

*Center-cut filet mignon dusted with porcini mushrooms, pan-seared,
Layered with a garlic herbed Boursin, port demi.*

Asian Styled Barbecue Tuna

*Fresh Atlantic Tuna steak, in a spicy hoisin sauce, pan-seared and
served over sautéed ginger soba noodles.*

Pan-seared Duck Breast

*Long Island breast of duck, glazed with pomegranate & ancho marmalade,
garnished with porcini mushrooms.*

Center-cut Veal Chop

*Lightly seasoned tender veal chop, char-grilled to your liking and finished
with a cabernet demi.*

Imported Pancetta Wrapped Lobster

*Cold water lobster tail, stuffed with fresh leaf spinach, roasted red pepper
and goat cheese. Wrapped in Italian bacon, oven-roasted and served with
a tomato vodka cream sauce.*

Butter Poached Halibut

*Fresh Atlantic fillet of Halibut, simmered in a Saffron infused butter
served over a sweet potato cake.*

All Entrees Served with Salad, Vegetable of the day & Potato