

Dinner Menu

SOUP DU JOUR \$8

CEVICHE

CAUSA ROLLS

FARM BRUSCHETTA GRATIN

TUNA & GINGER TARTAR

PORK BELLY CONFIT

GRILLED SWORDFISH SKEWERS

BEEF CARPACCIO

BRAISED OXTAIL SPRING ROLLS

CITRUS-LAVENDER OYSTERS

DM MIXED GREENS \$11

CAPRESE SALAD \$12

SPRING BEET SALAD \$12

RAVIOLI DE AJI \$23

PORK CHOP

SALMON

ROCKFISH

LAMB CHOPS

NY STRIP

SWORDFISH

STUFFED HERB CHICKEN

“NAWLINS” JAMBALAYA PENNE PASTA

All our beef burgers are half pound of C.A.B handmade, and marinated in our signature cabernet wine reduction.

BLACK & BLUE BURGER \$15

BISON BURGER \$17

Seasoned and grilled, aged cheddar, green leaf lettuce, beer-battered fried onions and tomatoes served on a Brioche Bun

JALISCO BURGER \$15

Pepper Jack cheese, fire roasted Jalapeno peppers, red onion, chopped Roma tomatoes, homemade quacamole, green leaf lettuce, served on Brioche Bun

CHEFS: *Alexis Hernandez & Walter Rhee*

come clean. leave dirty.

Dirty Martini proudly incorporates local, natural and seasonal products in every menu item.

Menu items are subject to changes without notice due to ingredient availability. Your server will inform you of any changes.

* 20% Gratuity will be added to parties of six or more. Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illnesses.