

# HAPPY HOUR 3-6PM

1/2 PRICE  
BAR SNACKS  
(available in the bar)  
& WINES BY THE  
BOTTLE  
*excluding chef's selection wines*

\$5+  
WELL  
DRINKS  
& DRAFT BEER

## DRINKS

ICED or HOT TEA | 3.5  
assorted varieties

SODA | 3.5  
coke, sprite, coke zero,  
ginger ale, dr pepper, root beer

SEASONAL LIMEADE | 5  
made fresh to order

SPARKLING WATER | 5

DAM GOOD COFFEE | 3  
locally roasted, house blend

ORGANIC FRENCH PRESS | 4.5 or 7  
locally roasted, 20 or 32 ounces

MAYA ICED CHAI LATTE | 5

*the* **DUTCH**  
DAM good food

*dinner menu*



# BREAKFAST ALL DAY

## THE BENEDICT \*

- THE MODERN CLASSIC | 16 | poached eggs, avocado and canadian bacon, with hollandaise on an english muffin
- BLACKSTONE | 14 | poached eggs, bacon & hollandaise on griddled tomatoes (gf)
- CRAB BENNY | 22 | poached eggs, crab, spinach & house hollandaise on an english muffin

## FRYBREAD BEIGNETS | 13

served with berry sauce and topped with powdered sugar (v)

## ELOTE AVOCADO TOAST | 14

whole grain toast, topped with smashed avocado, elote corn salad with sriracha, cotija & lime (v)

## BREAKFAST BOWL | 14

potatoes, kale, house made chicken sausage, nopales, tomatoes & scrambled eggs (gf)

## PANNENKOEK | 11

a traditional dutch thin pancake with your choice of toppings: bacon, apple & cheese or nutella with berry sauce

# SOUP

## SEASONAL SOUP | 8

chef's whim

## ERWTENSOEP | 8

dutch split pea soup (gf)

*gluten free bread available ++ please inform your server of any dietary needs  
dishes are hand crafted by the kitchen - substitutions are not recommended*

# DAILY SPECIALS

## MONDAY

Kids Eat FREE!

*for each entree, one kid under 12  
can eat for free from the kids  
menu*

## TUESDAY | MP

Lobster Night

## WEDNESDAY | 18

Classic Burger & a Beer

## THURSDAY | MP

Wild Game Night

## FRIDAY | MP

Catch of the Day

## SATURDAY | 39

2 course Prime Rib  
Dinner served with  
Caesar Salad

# CHEF'S TABLE

For a one of a kind epicurean experience, join us at our chef's table for a personalized 5 or 7 course menu. Reservations Requested at least 5 days in advance. Wine pairing available.

# SWEETS

## DUTCH APPLE PIE | 12

a la mode

## DARK CHOCOLATE

TORTE | 10

with berry sauce (gf)

## POFFERTJES | 9

classic or nutella

## CHILTEPIN CRÈME

BRÛLÉE | 10

(gf)

## MOKKAGEBAK | 12

flourless mocha pastry  
with meringue, rolled  
in hazlenuts (gf)

*an autogratiuity of 20% is added to large parties*

*\* consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# ENTREES

## THE RIBEYE \* | 38

10 ounce ribeye, asparagus & potatoes confit with choice of: hollandaise, spicy chimichurri or herb butter (gf)

## QUAIL WELLINGTON | 32

mushroom duxelle, boursin, prosciutto & puff pastry with green beans & demi-glace

## BAMI GORENG | 26

indonesian stir fry egg noodles with sprouts, snow peas, atjar tjampoer & babi kecap ginger pork belly

## OYSTER MUSHROOM PANADE | 24

fried oyster mushrooms, tri colored potatoes, chives and peppers with cashew country gravy & smoked sea salt (vegan, gf)

## GAMBAS & LANGOSTA AL AJILLO | 34

garlic butter shrimp & lobster, with fresno peppers served over spaghetti with arugula & fresh bread

## THE PORKCHOP | 32

18 day dry aged porkchop, potatoes smashed with sauerkraut; served with roasted apples & whole grain mustard sauce (gf)

## SALMON RISOTTO \* | 28

lemon herb risotto with asparagus (gf)

## LEKKERBEKJE | 24

beer battered white fish with traditional Dutch seasoning, tartar sauce & fries

## STAMPPOT MET GEHAKTBAL | 26

literal translation: mash pot, a traditional Dutch dinner dish | potatoes mashed with kale and served with a dutch meatball & jus (gf)

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# STARTERS

## STEAK TARTARE\* | 15

poached egg, hollandaise, crostinis

## BRUSSELS SPROUTS | 7

with lime & parmesan cheese (v,gf)

## SALMON CAKES | 5 each

with arugula & aioli (gf)

## DUCK A L'ORANGE TACOS | 4.5 each

slow braised duck, brussels slaw, pickled red onion & cotija cheese, corn tortilla (gf)

## TRUFFLE FRIES | 7

served with garlic aioli (gf)

## PATAT OORLOG (WAR FRIES) | 8

hand cut fries with peanut sauce, mayonnaise & onion

## PATAT SPECIAAL | 8

handcut fries with curry ketchup, mayonnaise & onion (gf)

## ESCARGOT | 12

herb butter & toast

## WARM ARTICHOKE PARMESAN DIP | 11

fresh bread, baked to order (v)

## CHEF'S BOARD\* | 21

our favorite cheeses & charcuterie served with grapes, jam, pickled vegetables & toast

## LIVER PATE | 9

micro greens, fresh bread

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# SALADS

add chicken +4, add shrimp +8,  
add salmon +12

**SOUTHWEST CHOPPED SALAD** | 14  
mixed greens, avocado, dried corn, israeli  
couscous, red onion & pepitas with  
buttermilk herb dressing (v)

**GOAT CHEESE & BEET SALAD** | 7.5 or 13  
toasted walnuts, apple and mixed greens with  
arizona honey vinaigrette (v/gf)

**CAESAR SALAD \*** | 7.5 or 13  
housemade ceasar with romaine, croutons and  
parmesan

**QUINOA SALAD** | 14  
with toasted chickpeas, marinated artichoke,  
spinach & arugula, red onion, olives, cucumber,  
feta & a red wine vinaigrette (v)

# FLATBREADS

**CHICKEN PESTO** | 15  
chicken, spinach, pesto & mozzarella

**MEDITERRANEAN** | 14  
with roasted red pepper hummus, artichoke,  
spinach, red onion, kalamata olives, cucumber  
& feta (v)

**FIG & CARAMELIZED ONION** | 15  
with goat cheese, prosciutto, roasted garlic  
oil & arugula

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# SANDWICHES

all sandwiches served with belgian fries.  
substitute sweet potato fries +1,  
cup of soup +2.5, house salad +2

**THE DUTCH DIP \*** | 16  
slow roasted beef, creamy horseradish,  
caramelized onions & mushrooms, baguette,  
natural jus

**BROODJE KROKET** | 14  
housemade beef kroket served with  
mustard

**B.A.C.T.L.T. (The Dutch Club)** | 16  
bacon, avocado, cheddar, turkey,  
lettuce, tomato & mayo on sourdough

**CAPRESE SANDWICH** | 13  
thick sliced tomato, fresh mozzarella, pesto &  
balsamic (v) add prosciutto +3

**CUBANO SANDWICH** | 15  
slow roasted pork, ham, gruyere cheese, house  
made pickles & mustard

**THE DUTCH BURGER \*** | 16  
house made prime burger with bleu cheese,  
pickled red onion & a fried egg on a brioche  
bun

**BANG BANG SHRIMP PO'BOY** | 16  
indonesian spiced fried shrimp, atjar tjampoer,  
spicy mayonnaise & tomato served on an  
locally made telera roll

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