

the DUTCH

DAM good food

sample dinner menu - subject to change
served from 4pm - close

BREAKFAST ALL DAY

THE CLASSIC BENEDICT * | 13
poached eggs, canadian bacon,
english muffin & hollandaise

BERRIES & CREME FRENCH TOAST | 12
seasonal berries & cream cheese frosting (v)

ELOTE AVOCADO TOAST | 12
whole grain toast, topped with smashed
avocado, elote corn salad with sriracha,
cotija & lime (v) add a poached egg* +1.5

LOBSTER BENEDICT | MP
poached eggs, asparagus, hollandaise &
english muffins with mixed greens

UITSMIJTER (DUTCH BREAKFAST) | 13
3 fried eggs, ham, gouda cheese,
tomatoes & whole grain toast

BREAKFAST FLATBREAD * | 16
smoked salmon, avocado, boursin cheese & a
sunny side up egg

BREAKFAST BOWL * | 13
potatoes, kale, house made chicken sausage,
nopales, tomatoes & 2 eggs cooked
to order (gf)

PANNENKOEK | 10
a traditional dutch thin pancake with your
choice of toppings: apple, bacon & cheese,
opa's favorite rum raisin or nutella & fruit

SALADS

SALADE LYONNAISE* | 16
frisse, romaine, bacon & poached eggs with
shallot vinaigrette

CAPRESE SALAD | 7 or 12
heirloom tomatoes, buratta, basil, balsamic
reduction (v/gf)

SOUTHWEST CHOPPED SALAD | 13
mixed greens, avocado, dried corn, israeli
couscous, red onion & pepitas with
buttermilk herb dressing (v)

GOAT CHEESE & BEET SALAD | 7 or 12
toasted walnuts, pear and mixed greens with
arizona honey vinaigrette (v/gf)

KALE CAESAR* | 6.5 or 11
parmesan, boquerones, ciabatta croutons

FLATBREADS

CHICKEN PESTO | 15
chicken, spinach, pesto & mozzarella

TRUFFLE & MUSHROOM | 14
with mozzarella & red sauce (v)

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

ENTREES

DRY AGED PORKCHOP STAMPPOT | 32
potatoes smashed with sauerkraut; served with
caramelized apples & whole grain mustard (gf)

NASI GORENG* | 22
indonesian fried rice with ham, kecap manis, shallots,
garlic and sambal. with a sunny side up egg, atjar
tjampoer, peanut sauce & krupuk (gf)

OYSTER MUSHROOM PANADE | 21
fried oyster mushrooms, tri colored potatoes, chives
and peppers with cashew country gravy & smoked sea
salt (vegan, gf)

DUCK A L'ORANGE TACOS | 18
slow braised duck, brussels slaw, pickled red onion &
cotija cheese, corn tortillas (gf)

QUAIL WELLINGTON | 28
mushroom duxelle, boursin, prosciutto & puff pastry
with green beans & demi-glace

KIBBELING (FISH & CHIPS) | 16
beer battered cod with traditional Dutch seasoning,
tartar sauce, coleslaw & fries

SQUID INK PASTA | 19
housemade pasta, tomatoes, asparagus, mozzarella &
wilted arugula with a creamy pesto sauce (v) add:
chicken +4 shrimp +7 salmon +12

THE RIBEYE * | 34
10 ounce ribeye, asparagus & potatoes confit with
choice of: hollandaise, spicy chimichurri or herb
butter (gf)

SALMON RISOTTO * | 28
lemon herb risotto with asparagus (gf)

STARTERS

BRUSSELS SPROUTS | 7
with lime & parmesan cheese (v,gf)

TRUFFLE FRIES | 6

PATAT OORLOG (WAR FRIES) | 8
hand cut fries with peanut sauce,
mayonnaise & onion (gf)

ESCARGOT | 12
garlic butter & toast

WARM ARTICHOKE PARMESAN DIP | 11
fresh bread, baked to order (v)

CHEF'S BOARD* | 21
our favorite cheeses & charcuterie served with
jam, pickled vegetables and toast

STEAK TARTARE* | 15
roasted garlic aioli, dijon, fresh bread

ROASTED TOMATO SOUP | 8
parmesan melt (v)

SALMON CAKES | 9
with arugula & aioli

LIVER PATE | 9
micro greens, fresh bread

TAPENADE 2 WAYS | 7
served with fresh bread

SANDWICHES

BROODJE KROKET | 14
housemade beef kroket served with
mustard & hand cut belgian fries

POPPER GRILLED CHEESE | 13
fire roasted chiles, bacon & fries

SLOPPY JAN | 13
our twist on a traditional sloppy joe,
served on a brioche bun with mozzarella, pesto
& horseradish cream with fries

B.A.C.T.L.T. (The Dutch Club) | 13
bacon, avocado, cheddar, turkey,
lettuce, tomato & mayo on sourdough with
sweet potato fries

CAPRESE SANDWICH | 12
tomato, fresh mozzarella, pesto & balsamic
with fries (v) add prosciutto +3

CUBANO SANDWICH | 14
slow roasted pork, ham, gruyere cheese, house
made pickles & mustard with fries

THE DUTCH BURGER* | 16
house ground beef, bleu cheese, pickled red
onion, fried egg, brioche bun, fries

PRIME RIB DIP | 16
creamy horseradish, caramelized onions &
mushrooms, alejandros telera roll, natural jus

DAILY SPECIALS

MONDAY | 18
Meatless Monday,
chef's whim

TUESDAY | MP
Lobster Night

WEDNESDAY | 16
Woensdag, Gehaktdag

THURSDAY | 29
Tender, Braised,
Fall off the Bone

FRIDAY | MP
Catch of the Day

SATURDAY | 36
Prime Rib Dinner

SWEETS 9

DUTCH APPLE PIE
baked to order

DARK CHOCOLATE
TORTE (gf)
with macerated berries

STROOPWAFEL
with ice cream &
berries

BREAD PUDDING
with crème anglaise

BERRIES & CREME
fresh seasonal
berries

POFFERTJES
with nutella

add a la mode +2

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.

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

large parties will have a gratuity added

gluten free bread available ++ please inform your server of any dietary needs

dishes are hand crafted by our kitchen team - substitutions are not recommended and not always possible