

Demshar's

DINNER MENU

Start the Evening

FRIED CALAMARI

Calamari with spicy remoulade sauce | 11

CLAMS & BLACK MUSSELS

With Pernod liqueur garlic butter sauce | 10

SHRIMP COCKTAIL

Six shrimp, cocktail sauce and fresh lemon | 11

PASTA DEL LA FONTANA

Shrimp, angel hair pasta, tossed in garlic white wine Parmesan cream sauce | 11

COD FISH CAKE

Cod fish, potatoes, onions, butter and parsley served with lemon and tartar sauce | 10

SPINACH ARTICHOKE DIP

With grilled Focaccia Bread | 10

BEEF BRUSCHETTA

Tenderloin tips with tomato relish, mozzarella cheese, balsamic glaze | 12

SMOKED SALMON DIP

House smoked salmon with cream cheese, tomatoes, fresh herbs served with grilled Focaccia Bread | 11

From the Fields Salads

SALMON BERRY SPINACH

Grilled salmon, baby spinach, strawberries, cranberry, candied walnuts, feta cheese, raspberry champagne vinaigrette dressing | 12

SPRING MIX SALAD

Roasted yellow squash, fried panchetta, goat cheese, grilled plum tomatoes drizzled with cucumber herb vinaigrette | 6

STARTER SALAD

Iceberg lettuce, tomatoes, cucumbers | 3

CAESAR SALAD

Heart of Romaine, croutons, shaved Parmesan cheese and Caesars dressing | 6
Add Chicken | 5 • Salmon | 6
Sirloin Beef | 6 • Shrimp | 7

ICEBURG WEDGE

Iceberg lettuce, tomatoes, bacon bits, marinated red onions with bleu cheese dressing | 6

Made in House Soups

LOBSTER BISQUE CREAM LOBSTER SHERRY BISQUE | 7

RED WINE FRENCH ONION SOUP | 5

Demshar's Signature Plates

SEAFOOD NEWBURG

Lobster, shrimp, scallop, slow cooked in a newburg sauce, served with Parmesan risotto vegetable medley | 26

BRAISED LAMB SHANK

Seared in olive oil then slow cooked in red wine and served with mushroom ragu sauce and Parmesan risotto with green beans | 28

CHEF SEAFOOD PAELLA

Shrimp, clams, black mussels, mahi mahi, chorizo sausage, arborio rice cooked in chipotle saffron stock | 20

Beverages

COKE, DIET COKE, ROOT BEER, SPRITE, FANTA ORANGE, SWEET TEA, UNSWEET TEA, HOT TEA, COFFEE, WATER

Demshar's

Chef's Creations

PORK TENDERLOIN MEDALLION MARSALA

Pork tenderloin, baked potato,
fresh green beans | 15

GRILLED LAMB CHOPS

Mint jelly, baked potato, green beans | 26

BEEF POT ROAST

Slow cooked beef pot roast,
potatoes, carrots, green beans | 14

FISH N CHIPS

Beer battered cod fish with steak fries,
coleslaw, lemon tartar sauce | 12

48 HOUR FRIED CHICKEN

Twenty four hour brine, twenty four
hour buttermilk tossed in seasoned
flour and fried to perfection. Served
with green beans and coleslaw | 13

POTATO CRUSTED SALMON

Pineapple bacon risotta roasted red pepper
chili, sauteed spinach, green beans | 19

From The Butcher | Steaks

ALL STEAKS ARE CERTIFIED ANGUS BEEF

GRILLED FILET MIGNON

Chef's secret spice rubbed filet mignon, green
beans, baked potato | 26

BLACK ANGUS NEW YORK STRIP

Chef's secret spice rubbed, grilled
New York strip, baked potato, sautéed
garlic spinach 12 oz. | 25

BLACK ANGUS RIBEYE STEAK

Chef's secret spice rubbed grilled ribeye,
baked potato, green beans | 26

BLACK ANGUS PRIME RIB

Sea salt crusted Black Angus beef prime rib
served with baked potato,
chef's vegetable medley 12 oz. | 24

ADD CHEF'S HOMEMADE STEAK SAUCE

Burnaise • Hollandaise • Port Wine Demi •
Brandy Mushroom Sauce | 2

Demshar's

Pastas

CHICKEN PICCATA

Angel hair pasta, capers, lemon white wine
sauce, chef's vegetable medley | 16

SPAGHETTI MEATBALL MARINARA

Meatballs made of veal, pork, hamburger | 14

EGGPLANT PARMESAN LINGUINE

House breaded eggplant, marinara sauce,
mozzarella cheese, Parmesan cheese | 13

SAUSAGE & TORTELLINI

Italian sausage, spinach tomato tortellini,
cooked in vodka tomato sauce | 14

HOMEMADE LASAGNA

Layered with hamburger marinara,
Ricotta cheese, Parmesan cheese
and Mozzarella cheese, served with
garlic white wine sauce, marinara sauce
and finished with fresh basil | 14

SMOKED SALMON FETTUCCINE

Smoked salmon, fettuccine, broccoli,
lemon cream sauce | 14

VEAL PARMESAN

Hand breaded veal, marinara, mozzarella
cheese and Parmesan | 18

*Ask server about Gluten Free options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Signature Homemade Pizza

MARGHERITA PIZZA

Cherry tomatoes, mozzarella cheese,
fresh basil | 12

BLACK ANGUS HAMBURGER PIZZA

Mozzarella cheese, ground beef, fresh
tomatoes, red onion, pickles, finished with
Iceberg Lettuce | 13

PEPPERONI PIZZA

Mozzarella cheese | 12

RICOTTA PARMESAN MEATBALL PIZZA

Tomato sauce, basil, olive oil | 12

CHEESE PIZZA

Mozzarella cheese | 11

ADD ON'S \$1 EACH

Mushrooms • Sausage • Green Peppers
Onions • Anchovies • Black Olives
Spinach • Ham • Jalapeno Peppers

Gourmet Flatbreads

CAPRESE FLATBREAD

Grape tomatoes, garlic, fresh mozzarella,
basil, balsamic glaze | 11

SPINACH ARTICHOKE FLATBREAD

Cherry tomatoes, olive oil | 10

SMOKEY BLEU FLATBREAD

Chicken, bleu cheese, tomatoes, red onions | 10

CILANTRO SHRIMP FLATBREAD

Goat cheese, basil, olive oil | 12

Chef's Homemade Dessert

CRÈME BRÛLÉE

CHOCOLATE CAKE

BREAD PUDDING

With Spice Caramel Sauce

KEY LIME PIE

TIRAMISU

ICE CREAM

Chocolate or Vanilla

CHEESECAKE

With Strawberries

*Ask server about Gluten Free options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.