



◆ DC ENTREES ◆

Crispy Skin Branzino \$33

European sea bass | toasted romesco sauce | watercress | grilled lemon | roasted cauliflower

Hibiscus & Seared Maine Scallops \$31

fresh scallops | white polenta | hibiscus puree | crispy leeks | amaranth | charred wood oil

DSRT Club Jamba \$26

prawns | andouille sausage | sweet cajun broth | toasted tomato rice | scallions

The Pork, The Parsnip, The Pear \$40

vallehermoso "2" bone iberaco pork chop | ginger poached parsnip | chamomile &
cardamom pear sauce | dehydrated pear | spiced garlic oil

Mint & Pimento Lamb Chops \$39

cinnamon pimento rubbed New Zealand lamb | golden potato mash |
black kale | creamy mint-churri

Half "Red" Chicken \$29

annatto marinated free range boneless chicken | grilled squash | grilled scallion |
red butter sauce

Mr. Robinson's Meatloaf \$30

phyllo & prosciutto wrapped meatloaf | crispy brussel sprouts |
yukon mash potato | pilsner molasses sauce

Certified Black Angus Steak \$39

8oz filet mignon | roasted cremini mushrooms | shishito peppers |
yukon mash potatoes | spiced demi-glaze

Land & Sea \$48

split lobster tail | beef tenderloin medallions | purple cauliflower | wilted spinach |
pinot noir & brown butter sauce

DSRT Strozzapreti Pasta \$25

lemon | roasted garlic | spinach | baby tomato | cauliflower | parmesan broth &
butter sauce | fresh herb mix | **add** chicken \$9 | **add** shrimp \$11

Chef James' Pasta Special \$ MRKT

a seasonal creation | Please ask your server

◆ SIDES \$10 ◆

Roasted Vegetable Medley

squash | mushroom | cauliflower

Side Green Salad

Golden Potato Mash

Charred Broccolini

Toasted Tomato Rice

Half Baked Potato

bacon | butter | creme |
white cheddar | green onion

Crispy Brussel Sprouts