

Dirty-Spoons

STEAK & SMOKE HOUSE

By: Jaime D. Montilla

SOUPS

BAKED POTATO | 6.00

CREAMY PUREE OF BAKED POTATO, CHICKEN STOCK & CREAM. TOPPED WITH CREME FRAICHE, BACON & CHIVES.

CHEDDAR CHEESE | 7.00

VELOUTE, HEAVY CREAM, SHARP CHEDDAR CHEESE, ROASTED RED AND GREEN PEPPER, CREME FRAICHE.

LOBSTER BISQUE | 9.00

LOBSTER STOCK ENRICHED WITH CREAM, SPINY LOBSTER CHUNKS, CREME FRAICHE, CHIVES, SHERRY.

SALADS

WEDGE SALAD | 10.00

ICEBERG LETTUCE, BLUE CHEESE DRESSING, MAYTAG BLEU CHEESE, ROASTED TOMATO, RED ONIONS, BLACK PEPPER BACON, CRISPS ONION PETALS.

WHOLE LEAF CAESAR | 12.00

ROMAINE, CASTELFRANCO AND TREVISO LETTUCE, GARLIC HERB CROUTONS, AGED PARMESAN CHEESE, EGG YOLK CAESAR DRESSING.

HEIRLOOM TOMATO & BURRATA SALAD | 14.00

RED & YELLOW HEIRLOOM TOMATO, BURRATA, BASIL LEAVES, SEA SALT, CRACKED BLACK PEPPER, OLIVE OIL, BASIL INFUSED BALSAMIC.

SPINACH SALAD | 12.00

BABY SPINACH, GOAT CHEESE FRITTERS, CANDIED PECANS, ROASTED MUSHROOMS, RED ONIONS, WARM BACON VINAIGRETTE.

CHEF'S CHOP SALAD | 12.00

ICEBERG AND ROMAINE LETTUCE, PORK LOIN HAM, AGED CHEDDAR, TOMATO, CUCUMBER, CROUTONS, BUTTERMILK DRESSING.

APPETIZERS

CRAB CAKES | 18.00

JUMBO LUMP CRAB, MEYER LEMON, SMOKED ONION REMOULADE.

MUSSELS & CHORIZO | 18.00

CAPE COD MUSSELS, WHITE WINE, ONION & GARLIC SOFRITO, HOMEMADE PORK BELLY CHORIZO, FENNEL, CROSTINI, FLAT LEAF PARSLEY.

BEEF CARPACCIO | 18.00

SMOKED ONION AIOLI, CRISPY ONION PETALS, CHIVES, ROASTED FINGERLING POTATO, AGED WHISKY CHEDDAR.

GRILLED PRAWN | 20.00

(2) U-8 PRAWN, SMOKED GARLIC BUTTER, LEMON PARSLEY GREMOLATA.

SMOKED ONION RINGS | 6.00

COLD SMOKED ONIONS, PANKO BREAD CRUMBS, DIJON MUSTARD BBQ SAUCE.

MAITAKE MUSHROOMS | 8.00

ROASTED MAITAKE MUSHROOMS WITH GARLIC AND HERBS, LEMON AIOLI.

CALAMARI | 9.00

TUBES AND TENTACLES, ROMESCO SAUCE, LEMON.

SMOKED PORK BELLY | 12.00

ROASTED JALAPEÑO MAPLE GLAZE, CELERY ROOT PUREE, SCALLION.

DUCK CONFIT LEG 1/4 | 12.00

FLASH FRIES DUCK LEGS & THIGHS, SMASHED CRISPY RED POTATO, LEMON BUERRE BLANC.

BONE-IN SHORT RIB | 15.00

SHORT RIBS BRAISED WITH ONIONS AND VEAL STOCK, RED POTATO SKINS, CREME FRAICHE, GUINNESS DEMI-GLACE, CRISPY ONION PETALS.

SWEET BREADS POMME FRITES | 13.00

PAN SEARED SWEET BREADS, CHIMICHURRI PUREE, FRESH CUT FRIES, GARLIC AIOLI.

SEAFOOD & POULTRY

PAN SEARED SCALLOPS | 28.00

CHARRED CORN CREMA, CANDIED BACON, UPLAND CRESS.

FLORIDA LOBSTER TAIL | 25.00

PIGEON PEA STEW, TOSTONES, GARLIC MOJO.

1/2 CHICKEN | 24.00

SAVORY BREAD PUDDING, LEMON CHICKEN DEMI-GLAZE, UPLAND CRESS.

SIDES

FRENCH FRIES | 6.00

FRESH CUT.

MAC & CHEESE | 7.00

AGED CHEDDAR.

AUGRATIN POTATO | 7.00

3 CHEESE.

BRUSSELS SPROUTS | 6.00

SWEET MISO SAUCE.

CREAMED SPINACH | 7.00

PARMESAN CREAM.

ASPARAGUS & BACON | 6.00

GRILLED, LEMON ZEST.

BAKED POTATO | 5.00

WHIPPED BUTTER, SEA SALT, CRACKED BLACK PEPPER.

CREAMED CORN | 5.00

BACON LARDONS, CHIVES.

MASHED POTATO | 6.00

RED POTATO WITH NO SKIN, BUTTER, CREAM, SALT & PEPPER.

SAUCES

BERNAISE | 2.50

SMOKED ONION DEMI | 2.50

MAYTAG BLUE CHEESE | 3.00

DEMI-GLACE | 2.50

BEURRE BLANC | 2.50

BEURRE ROUGE | 2.50

GREEN PEPPERCORN | 2.50

ROMESCO | 2.00

HORSERADISH CREAM | 2.00

GUINNESS DEMI-GLACE | 3.00

CHIMICHURRI PUREE | 2.00

BORDELAISE | 3.00

PORCINI BUTTER | 2.00

MAITRE D BUTTER | 2.00

DESSERT

CREME BRULÉE | 7.00

TAHITIAN VANILLA BEAN.

CHOCOLATE SOUFFLÉ | 12.00

CREME ANGLAISE.

GELATO 3 SCOOP | 5.00

POPCORN.-

PEANUT BUTTER

CHOCOLATE

P. BUTTER MOUSSE | 7.00

CHOCOLATE COOKIE.

CHEESECAKE | 7.00

DULCE DE LECHE.

DONUT STACK | 6.00

VANILLA BEAN GLAZE.

AGED STEAKS

ALL OUR STEAKS ARE CENTER CUT CERTIFIED ANGUS BEEF AND COOKED OVER NATURAL CHARCOAL AND WOOD BURNING GRILL.

BONE-IN RIBEYE

48 oz. | 120.00

24 oz. | 60.00

RIB-EYE

14 oz. | 30.00

16 oz. | 40.00

32 oz. | 80.00

NEW YORK STRIP STEAK

14 oz. | 30.00

16 oz. | 40.00

32 oz. | 80.00

PORTER HOUSE

32 oz. | 95.00

48 oz. | 120.00

BEEF TENDERLOIN

10 oz. | 42.00

14 oz. | 55.00

BONE-IN STRIP STEAK

48 oz. | 120.00

24 oz. | 60.00

CHOPS & FISH

ARE COOKED OVER NATURAL CHARCOAL AND WOOD BURNING GRILL.

COLORADO LAMB CHOPS

8 BONE RACK | 50.00

4 BONE RACK | 25.00

PORK RHINE CHOP

16 oz. | 30.00

24 oz. | 60.00

C/C PORK PORTER HOUSE

24 oz. | 30.00

48 oz. | 50.00

WAHOO STEAKS

12 oz. | 25.00

WHOLE SNAPPER

3 LB | 25.00

SMOKE HOUSE

BRISKET

14 oz | 22.00

16 oz | 26.00

BONE IN SHORT RIBS

3 EA | 25.00

6 EA | 50.00

PORK BUTTS

14 oz | 20.00

16 oz | 24.00

BABY BACK RIBS

FULL | 20.00

HALF | 10.00

