

## FROM THE GARDEN

- The "Smith" Salmon Salad** Arugula, mandarin oranges, sun-dried cranberries, pecans, red onions, tomatoes, gorgonzola cheese, and olive oil-mustard vinaigrette. 15
- The Smokey Sicilian** Sliced Heirloom Tomatoes, fresh mozzarella and basil, chilled smoked chicken, white balsamic, and aged balsamic drizzle. 14
- Blackened Chicken & Shrimp Salad** Mixed greens, roasted corn and herbed tomatoes, grilled red onions, dill cucumber slaw, asiago tortilla, and chunky blue cheese dressing. 14
- Sakai Sashimi Salad** \*Sesame seared Ahi Tuna, Arcadia Greens, carrots, radish, wasabi peas, water chestnuts, bean sprouts, and mandarin orange ponzu vinaigrette. 15
- Grilled Mahi & Sun Dried Cranberry Salad** Baby greens, goat cheese, sun-dried cranberries, toasted sliced almonds, caramelized onion, crisp tortillas, and balsamic vinaigrette. 16
- Chipolte Lime Chicken Salad** Crisp romaine, black bean-mango salsa, chimichurri, tomato, guacamole, sour cream, cheese tortilla crisp, and chili lime vinaigrette. 13
- Caesar Salad** 5.25 sm - 9 reg Chef Adrian's renowned homemade dressing.
- Garden Green Salad** 5 sm - 8 reg Dressing choice.
- Add Ons** Chicken 3 - Shrimp 4 - Salmon 6 - Mahi 7

**House-Made Dressings** - Caesar, Feta Cheese Ranch, Blue Cheese, Lemon Dill Dijon, Honey Mustard  
**Vinaigrettes** - Chili Lime, Balsamic, Low Oil Balsamic, Spicy Parmesan

## HANDHELDS

Add a garden or Caesar salad. 3

- Dexter's Special** Featuring Boar's Head honey mesquite smoked turkey, smoked gouda, lava mustard, mayonnaise, green leaf, vine-ripe tomato, pressed on French bread. 8
- Blackened Cajun Chicken Sandwich** Green leaf, vine-ripe tomato, cucumber, Monterey Jack, sour cream, pressed on an Old Hearth onion roll. 9
- Grilled Veggie** Seasonal grilled vegetables, pesto, LTO, sprouts and your choice of cheese, pressed on French bread. 8  
Add Brie 1.5, Add Chevre (goat) 2
- Grilled Pesto Chicken Sandwich** Havarti, LTO, lemon-caper aioli, fresh herbs, pressed on an Old Hearth onion roll. Includes your choice of a classic caesar or garden salad. 10
- Uptown French Dip** House roasted beef, thyme au jus, toasted French baguette, aged white cheddar, wild mushrooms, garlic aioli, and parmesan truffle fries. 13.5
- Pressed Duck Sandwich** Roasted and pulled duck meat on canoed-out French bread. Served with grilled onions, melted brie cheese, and a side of raspberry jalapeño jam. Includes your choice of a classic caesar or garden salad. 15
- Dexter's Famous Grilled Colby Cheeseburger** 8 oz. Fresh ground burger topped with melted colby cheese, served with lettuce, tomato, onion, pickles on a toasted classic burger bun with Idaho fries 11 Add bacon 1.50, Add wild mushrooms .75 Substitute gluten free bun 3
- The Sausalito Wrap** Featuring Boar's Head Sausalito turkey, smoked Gruyere cheese topped with green leaf lettuce, tomatoes, pepper bacon jam, sundried tomato wrap served with fresh fruit. 12
- New Orleans Hoagie** Cajun spiced Andouille sausage. Featuring Boar's Head roasted turkey, pepper jack cheese, vine-ripe tomatoes, red onion, greenleaf lettuce and remoulade sauce stacked on pressed French bread. 9

## DEX SIDES

- Sweet Potato or Cha-Cha Chips or Mix Them!**  
with Lava Mustard & Sweet Chili 4.5
- Idaho Fries** 3.5
- Sweet Potato Fries** 4
- Soup of the Moment**  
Bowl 6.5 Cup 3.5
- Chef Dave's Asian Slaw** 3
- Cuban Black Beans and Yellow Rice** 4
- Steak Cut Fries** 5

## CRAVINGS

Add a small garden or Caesar salad with entree. 3

- Blackened Salmon Tacos** Three soft shell tortillas, avocado, black bean-corn salsa, cilantro cream cheese aioli. 13.5
- (KFC) Korean Fried Chicken** Marinated chicken thighs flash fried crispy, Korean Bbq glaze, over Asian slaw. 12
- Eggplant Napoleon** Crispy fried, layered with spinach, ricotta, provolone and Parmesan cheeses, marinara sauce. 12
- Dexter's Tzatziki Lamb Burger** A blend of ground lamb and beef, lemon, garlic, oregano, grilled, topped with feta cheese, tzatziki, and toasted on an Old Hearth onion roll, LTO. Served with a Greek hot house cucumber salad. 12
- Fish n Chips** Local IPA beer battered cod filet, steak cut fries, served with a Key West tartar. 12
- Smoked Chicken Salad** Dexter's homemade smoked chicken salad, toasted pretzel bread. Served with fresh seasonal fruit. 11
- Blackened Seafood Burrito** Mahi, grouper and salmon lightly blackened, soft tortilla, fresh herbs, black beans, mixed jack cheeses, homemade enchilada sauce, served with sour cream, guacamole, and Pico de Gallo salsa over a bed of Spanish yellow rice. (May substitute chipolte chicken.) 14
- Crab Cake** Jumbo lump, mustard sauce, Asian slaw with edamame. 17
- Cajun Chicken Bucatini** Fresh pesto, Romano cheese, alfredo sauce. 12 Substitute gluten free pasta. Add 6.50
- Spicy Shrimp Provencal** Madras curry, sweet chili sauce, green onions, vine-ripe tomato, capellini pasta, mild, medium or hot. 13  
Substitute gluten free pasta. Add 6.50
- Chicken Tortilla Pie** Crisp flour tortillas stacked and layered with sautéed chicken breast, tomatoes, jalapeños, melted provolone, baked and topped with sour cream, chopped scallions and oven dried tomatoes. 12

## DEXTERS AFTER FIVE

SERVED AFTER 5PM DAILY

- Sweet Chili Honey Glazed Salmon** Grilled salmon filet brushed with chili spiced honey, served with scallion scented Jasmine rice and garlic braised baby bok choy, drizzled with Unagi and sweet ginger aioli. 21
- Savory Sweet Pork Tenderloin** Honey balsamic glazed roasted pork tenderloin, white potato with cauliflower mash, and roasted garlic broccoli. 18
- Grilled Grouper with Sweet Corn and Crab Risotto** Fresh caught grouper pan seared and served with a sweet corn and crab risotto, finished with chive oil and Citron Vodka Cream. 27
- Peppercorn Steakhouse Filet** Peppercorn crusted grilled filet mignon served with Boursin whipped red bliss potatoes and garlic braised broccoli, finished with a Cabernet mushroom demi-glace. 26
- Chicken Gone Nuts** Pan seared almond crusted chicken breast served with wilted garlic spinach, and Boursin whipped mashed potatoes, finished with a raspberry balsamic glaze. 18

## DEXTER'S BEGINNINGS

- Lamb Sliders** A blend of ground lamb and beef, feta, tzatziki, tomato, cucumber, toasted Hawaiian roll. 7
- Dexters Traditional Wings** Seven crisp, tangy wings made with our homemade hot Buffalo sauce. 9
- NEW Truffle Mushroom & Steak Flatbread** Cremini's, roasted tomatoes, white truffle oil, filet tips, alfredo sauce, spinach & asiago. 12
- Dexter's Chicken Egg Rolls** Served with homemade sweet chili plum sauce. 5 - half, 9 - full
- Cajun Lime Calamari** Served crisp, red pepper salsa, cool citrus remoulade. 7 - half, 12 - full
- House Made Truffle Fries** with a parmesan scallion toss. 7
- NEW Rattlesnake Bites** Featuring crispy fried Boar's Head horseradish pickle chips, jalapeño ranch dipping sauce. 8
- Dexter's Baked Brie** Served with apples, grapes, toasted almonds and fresh strawberries atop toasty French bread. 10.5

## WINES

### LIGHTER WHITE WINES

- Marques de Caceres Verdejo, Rueda, Spain 7.7 / 29
- Vista Point Pinot Grigio, CA 6.5 / 26
- Valinas Albarino, Rias Baixas, Spain 8.5 / 34
- Shine Riesling, Rhinehessen, Germany 8.7 / 34
- Ca' Montebello Moscato, Lombardy, Italy 8.7 / 34

### DRY ROSE

- Le Charmel, Cotes de Provence, France 8.5 / 34

### SAUVIGNON BLANC

- Santa Rita, Central Coast, Chile 8.5 / 34
- Nobilo, Marlborough, NZ 9.5 / 38
- Matanzas Creek, Sonoma, CA 12.5 / 49

### CHARDONNAY

- Woodbridge, CA 6.3 / 24
- Sean Minor '4 Bears', Central Coast, CA 7.7 / 29
- Chateau St. Jean, Sonoma, CA 8.5 / 34
- Cambria, Santa Maria Valley, CA 10.5 / 42

### PINOT NOIR

- Mark West, Central Coast, CA 7.7 / 29
- Tortoise Creek 'Mission Grove', Monterey, CA 9.7 / 39
- Lazy Creek 'Lazy Days', Anderson Valley, CA 12.5 / 49

### REDS/BLENDS

- Varvaglione '12e mezzo' Primitivo, Puglia, Italy 8.7 / 34
- Hess Select 'Treo', Petite Sirah, Zin, Merlot, CA 10 / 39
- Finca Flichman Malbec, Mendoza, ARG 7.5 / 29
- Woop Woop Shiraz, South Australia 8.5 / 34
- Zaccagnini Montepulciano D'Abruzzo Sangiovese, IT 10 / 39

### CABERNET/MERLOT/CAB BLENDS

- Woodbridge Cabernet Sauvignon, CA 6.3 / 24
- Daniel Cohn 'Bella Cosa' Cabernet Sauvignon, Sonoma, CA 13.5 / 54
- Vitiano Rosso Cab Sauv, Merlot, Sangiovese, Italy 8.7 / 34
- Dave Phinney Locations Cab-Malbec, ARG 11.5 / 46
- Estancia Meritage Cab/Merlot/Petit Verdot, CA 12.7 / 49
- Peju Merlot, Napa Valley, CA 12.5 / 49

### SPARKLING/DESSERT WINES

- Bellafina Prosecco, Italy 8.7 / 34
- Nicholas Feuillatte NV Brut, France 15.5 / 59
- Quinta do Noval 'Black' Port, Portugal 3 oz 6.5 / 48

## A FEW GOOD WINES

### BOTTLE ONLY \$10 OFF HAPPY HOUR

- L** Lucien Crochet 'Les Chene' Sancerre, FR 53
- D** Duckhorn Napa Valley Sauvignon Blanc, CA 55
- R** Rombauer Carneros Napa Chardonnay, CA 59
- F** Far Niente Napa Valley Chardonnay, CA 89
- L** Lucien Crochet Rose Pinot Noir Sancerre, FR 49
- K** Kistler Russian River Valley Pinot Noir, CA 73
- C** Caymus Napa Valley Cabernet Sauvignon, CA 109
- F** Faust Napa Valley Cabernet Sauvignon, CA 82
- S** Shafer Napa Valley Cab Sauvignon blend, CA 95
- V** Veuve Clicquot Brut 'Yellow Label' Champagne, FR 97

## HANDCRAFTED COCKTAILS

### The Pamatini 11

Grey Goose Vodka, mixed with Pama Liquor, Triple Sec, and Cranberry, topped with a splash of Ginger Ale.



### The Botanist 11

Junipero Gin, St. Germaine Liquor, splash of simple syrup, cucumber, mint, and soda water. Shaken and served on the rocks.

### Mules Around the World 10

Your choice of Moscow Mule with Ketel One; Holland Mule with Nolet's Gin; or Irish Mule with Jameson Irish Whiskey; each made with Goslings Ginger Beer, lime and fresh mint.

### Dexter's Old Fashioned 11

Elija Craig Small Batch Bourbon or High West Double Rye with Angostura Bitters, fresh muddled orange, and cherries served on the rocks.

### Jalapeño Mango Margarita 12

Patron Silver, Triple Sec, sweet and sour mix, mango juice, fresh muddled lime and jalapeños, served on the rocks with a salted rim. Patron Reposado add 2 or Patron Anjeo add 3

### The Acai-Blueberry Basil Martini 10

Van Gogh Acai-Blueberry Vodka, fresh muddled basil, splash of sweet and sour, topped with a splash of Sprite.

### Jalapeño Paloma 10

Tres Agaves Reposado, grapefruit juice, simple syrup and fresh jalapeños, served on the rocks and topped with Sprite.

### The Dirty Dexter 12

Three ounces of chilled Tito's Handmade Vodka mixed with olive juice, garnished with house made Blue Cheese stuffed olives.

## BEERS (Bottles)

### Domestics 4

- Budweiser
- Bud Light
- Bud Select
- Coors Light
- Michelob Ultra
- Miller Light

### Imports/Premium 5

- Amstel Light
- Sam Adams
- Dos Equis Lager
- Corona
- Corona Light
- Heineken
- Sierra Nevada
- Fat Tire
- Tucher
- Blue Moon
- Angry Orchard (Hard Cider)
- Haake Beck (Non-Alcoholic)



**PLEASE ASK YOUR SERVER ABOUT OUR LOCAL CRAFT BEER & DRAUGHT LIST!**

## SOFT BEVERAGES

### Fountain Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Luzianne Fresh Brewed Iced Tea 2.69

### Specialty Iced Teas

Cranberry, Mango, Peach, Lemonade 2.95

### Waters

Small San Pellegrino (16.9 oz) 3.95  
Premium Spring Water 2.50