



## STARTERS

**Pesto torte** – a combination of cream & goat cheese with roasted nuts; served with flatbread crackers / \$9

**Jerk-style chicken lollipops** with grilled pineapple and homemade buttermilk ranch / \$12

**Oven roasted baby back ribs** served with grilled pineapple and homemade buttermilk ranch / \$11

**DW turkey burger sliders** – four sliders served on brioche buns; garnished with mango pear apple chutney and jerk seasoning; served with sweet potato fries / \$16

**DW appetizer special of the day** – inquire with your server

## SALADS / SOUPS

**DW signature salad** – baby field greens, caramelized pecans, orange segments, seasonal bell peppers, topped with goat cheese and served with balsamic vinaigrette / \$9

**Jerk chicken salad** – with grilled seasonal vegetables, jicama, oranges, macadamia & mango vinaigrette / \$9

**Jerk seared ahi tuna salad** – with seasonal marmalade, macadamia nuts & citrus vinaigrette / \$13

**DW soup of the day** / \$7

**Jamaican chicken curry soup** with fresh New Mexican green chilis / \$7

## DW BOWLS

**Jamaican curry chicken** with sauteed seasonal vegetables; served over rice or couscous / \$14

**New Mexican-style slow-cooked pork** simmered in NM red chili; with over-easy egg; served over rice / \$13

**Vegetable curry** served with seasonal vegetables; served over rice or couscous / \$12

**Oven-roasted Jerk pork shoulder** marinated in Jamaican seasoning; served over rice / \$12

## FROM THE OVEN

**Beer braised short rib** with Port Bordelaise sauce and pickled red onions; served over mash of the day / \$18

**Braised oxtail** with Port Bordelaise sauce and fresh chopped tomatoes, carrots, onions & garlic / \$16

**Pan seared salmon** with guava berre blanc; served with DW house rice / \$18

**DW fried chicken** dusted with jerk seasoned flour; served with homemade cornbread & jerk cream gravy / \$17

**Dover sole puttenesca** / \$18

**Dover sole of the day** / inquire with your server

ALL ABOVE SERVED WITH SEASONAL VEGETABLES

## FROM THE GRILL

**Grilled lamb chops** with chimay & port wine sauce; served with mash of the day / \$24

**Jerk lamb chops** rubbed with jerk seasoning; served with DW house rice / \$24

**Filet with bordelaise** served over mash of the day / \$27

**The jerk filet** rubbed with jerk seasoning; served over DW house rice / \$27

**Grilled jerk chicken breast** with pineapple tropical sauce; served over DW house rice / \$18

ALL ABOVE SERVED WITH WITH SEASONAL VEGETABLES

**New Mexican-style green chili cheeseburger** topped with jalapeno bacon / \$10

**DW turkey burger** served on brioche bun with mango pear apple chutney & jerk seasoning / \$12

ABOVE BURGERS SERVED WITH DW SALAD OR SWEET POTATO FRIES

## PASTAS

**DW angel hair & meatballs** / \$14

**Jumbo shrimp or jerk chicken scampi over linguine** with fresh parsley, lemon juice, crushed chili peppers, fresh chopped garlic / with shrimp \$16 / with chicken \$14

**Chicken with roasted garlic & cream sauce over bowtie pasta** served with sauteed garlic, prosciutto, shallots and seasonal vegetables / \$13

## SIDES

**Mac & cheese with truffle oil** / \$8;  
add bacon & mushrooms / \$10

**DW house rice** with Spanish chorizo & saffron / \$7

**Haricot verts & tomatoes** / \$7

**DW sautéed corn** with Spanish onions & butter / \$6

**Pan-fried baby potatoes** / \$7

**DW mash potatoes of the day** / \$7

**Light & crispy fried plantains** / \$7

**DW sauteed seasonal vegetables** / \$7

**Side of fried chicken** (1 piece) / \$8

**DW homemade cornbread** / \$4

# DINNER