

Appetizers

Seared Ahi Tuna	16
Cajun dusted fresh ahi tuna, pan seared and served with house made kimchi, wasabi, and asian sesame sauce. Try sesame seed crusted for an additional \$2.	
Shrimp Cocktail	14
Six shrimp served with house made cocktail sauce.	
Chicken Livers	10
Hand breaded and fried crispy. Served with a bistro sauce.	
Bacon Wrapped Scallops	19
Five sea scallops wrapped in bacon and deep fried. Topped with our house made teriyaki reduction.	
Fried Pickles	8
Hand breaded pickles served with ranch dipping sauce.	
Stuffed Potato Skins	8
Four baked potato skins filled with cheddar and dusted with bacon. Served with sour cream. Try topped with smoked BBQ pulled pork, bacon and cheddar cheese for an additional \$4.	
Mini Brie En Croute	12
Brie wrapped in puff pastry, heated and drizzled with a raspberry sauce. Served with crackers.	
DCC Wings	10
Twelve boneless chicken wings, deep fried and covered in your favorite sauce.	
Loaded Delaware Chips	8
Deep fried, thin sliced potatoes topped with bleu cheese crumbles and our house made balsamic reduction.	

Salads

Chipotle Crusted Salmon Salad	16
Chipotle panko hand breaded salmon filet over a bed of fresh greens and topped with mandarin oranges and dried cranberries.	
Taco Salad	12
Your choice of seasoned ground beef, chicken or pork on a bed of lettuce and topped with tomato, onion, jalapenos, olives, and shredded cheese. Served in a house made taco shell with salsa and sour cream on the side.	
Fruit Plate	13
Fresh fruit served with your choice of chicken, ham, tuna or egg salad. Served with fresh baked fruit bread.	
DCC Cobb Salad	14
Tossed greens with sliced chicken breast, bacon, egg, and crumbled bleu cheese. Served with your choice of dressing.	
Oriental Chicken Salad	14
Choose from grilled or fried marinated chicken. Served on mixed greens and topped with toasted almonds, mandarin oranges, and oriental noodles.	
Caesar Salad	8
Fresh chopped romaine lettuce tossed with caesar dressing, parmesan cheese, cherry tomatoes and croutons. Add anchovies (\$2), chicken (\$3), shrimp (\$6) or salmon (\$7)	
Spinach Salad	8
Fresh spinach tossed with dried cranberries, mandarin oranges, and pecans. Served with your choice of dressing. Add anchovies (\$2), chicken (\$3), shrimp (\$6) or salmon (\$7)	
DCC Wedge Salad	8
A wedge of iceberg lettuce accompanied by bleu cheese crumbles, bacon bits, diced tomatoes and diced red onions. Served with your choice of dressing. Add anchovies (\$2), chicken (\$3), shrimp (\$6) or salmon (\$7)	

Consuming raw or undercooked foods may increase your risk for foodborne illness.

Steaks

Add to your steak: bacon wrapped, peppercorn crusted, blackened, bleu cheese crumbles, sautéed mushrooms or onions.

New York Strip 39
Twelve ounce strip, grilled just the way you like it.

DCC Filet 45
Eight ounce filet, grilled and brushed with DCC herb butter.

DCC Ribeye 39
Fourteen ounce ribeye, grilled to your desired temperature and brushed with DCC herb butter.

Pork Ribeye Steak 19
A ten ounce, boneless pork center cut that's grilled to perfection. Brushed with montreal butter.
Try it stuffed with dressing and topped with demi-glace for an additional \$2.

DCC Favorites

Chicken Picatta 20
Two, four ounce chicken breasts sautéed in a lemon caper white wine sauce.

Chicken Marsala 20
Two, four ounce chicken breasts sautéed in a mushroom marsala wine sauce.

Apricot Bourbon Chicken 19
Eight ounce chicken breast infused with a bourbon marinade. Grilled and finished with apricot sauce and topped with house fried onion straws.

Chicken Cordon Bleu 19
Ham and swiss wrapped chicken breast hand breaded and deep fried.
Served sliced in our cognac cream sauce.

Ultimate Meatloaf 17
Sweet bell peppers, yellow onions, thai chili sauce, garlic and certified angus beef rolled together and baked to perfection.

Delaware Nachos 15
Tortilla chips loaded with seasoned beef or chicken, onion, jalapenos, diced tomatoes, black olives and topped with queso cheese.

Seafood

Horseradish Crusted Halibut 45
Fresh crusted with horseradish panko mix, baked golden brown and topped with our cognac cream sauce.

Pan Seared Tilapia 24
Eight ounce filet pan seared and finished your way. Choice of butter: plain, lemon, cajun or chipotle seasoning.

Bourbon Glazed Salmon 32
Atlantic filet grilled to perfection and brushed with our bourbon glaze.

Crab Stuffed Shrimp 29
Six jumbo shrimp filled with crab stuffing and wrapped in bacon.
Finished with hollandaise sauce.

Beer Battered Fish Basket 19
Alaskan cod fried in a golden crisp batter with the distinct flavor of alaskan white ale.

Entrees are served with two sides: side salad, cup of soup, baked potato, baked sweet potato, starch du jour, vegetable du jour, asparagus, broccoli casserole, pan sauteed brussel sprouts or wedge salad (\$2)

Pasta

Add chicken (\$3), shrimp (\$6) or salmon (\$7) to any pasta. Pasta is served with a garlic breadstick.

DCC Veggie Pasta

Fettuccine pasta tossed with fresh tomatoes, spinach, garlic, mushrooms, olive oil and topped with parmesan cheese.

15

Fettuccine

Top this generous portion of pasta with your choice of house made alfredo or marinara sauce.

14

Spaghetti and Meatballs

Five meatballs served over spaghetti with marinara then dusted with parmesan cheese.

16

Three Cheese Ravioli

Cheesy filled pasta covered in your choice of house made alfredo or marinara sauce.

15

Sandwiches

Comes with one lunch side: french fries, onion rings, sweet potato fries, chips, coleslaw, cottage cheese, delaware chips (\$1), cup of soup (\$1) or fresh fruit (\$1).

Reuben or Rachel (Turkey)

Reuben: Grilled thick swirl rye bread filled with sliced corned beef, swiss cheese, sauerkraut and thousand island dressing.

Rachel: Grilled thick swirl rye bread filled with turkey, swiss cheese, cole slaw and thousand island dressing.

16

Delaware Burger

Half pound of certified angus beef grilled to temperature. Choice of cheese: american, cheddar, pepper jack, provolone or swiss. Served on a kaiser bun.

12

Sriracha Chicken Sandwich

Fresh chicken breast pounded, hand breaded and fried to perfection. Topped with sriracha sauce, fried jalapenos, pepper jack cheese and chipotle mayonnaise. Served on a kaiser bun.

12

Pork Tenderloin

Hand cut pork tenderloin served on a kaiser bun. Choose grilled or fried.

12

Avocado Chicken Wrap

Grilled chicken breast, avocados, caramelized onions, melted brie cheese and pesto mayonnaise wrapped in a wheat tortilla.

15

BBQ Pulled Pork Grilled Cheese

Texas toast holds this delicious combination of BBQ pulled pork, sliced avocado, cheddar and provolone cheese. Grilled golden brown.

14

The Club

Ham, turkey, bacon, tomato, lettuce, mayonnaise, american and swiss cheese all on our wheat berry bread.

12

Tuna Melt

Our house made tuna salad topped with tomato and cheddar cheese. Grilled in our wheat berry bread.

12

Prime Rib Melt

Shaved, slow roasted prime rib topped with cheddar and provolone cheese, sautéed onions and finished with a bistro sauce. Served hot on grilled rye bread.

17



Where memories are made...