

DeSoto Club & Grill

Dinner

Tuesday - Thursday 5 – 8pm ~~ Friday & Saturday 5 – 9pm ~~ Closed Monday

Starters

- Wisconsin Cheese Curds with Ranch and Marinara \$6
Beef Carpaccio with Red Onion, Capers, Mustard, Field Greens and Parmesan Chards \$9
Shrimp Cocktail with Horseradish Cocktail Sauce \$9
House-made Crab Cakes with Rémoulade \$9
Crispy Calamari served with Sweet Chili sauce and Pesto Aioli \$6
Baked Shrimp Cargot with Garlic Crostini \$8
Bang Bang Shrimp or Chicken \$8
Portabella Mushroom Fries with Horseradish Cream \$7
Charcuterie Plate with Imported Cured Meats, Cheeses, Olives and Crostini \$11

Market Salads & Classic Soups

- Crab and Fire Roasted Corn Chowder - cup \$3 bowl \$5
Seafood Bisque with Spiced Sherry Cream - cup \$3 bowl \$5
Classic Wedge with Blue Cheese Crumbles, Campari Tomatoes, Chives, Bacon and House-Made Blue Cheese Dressing \$7
Caesar Salad with Fried Capers and Parmesan Chards \$7
DeSoto House Salad with Candied Pecans, Field Greens, Campari Tomatoes, Bermuda Onions, English Cucumbers, Craisins and tossed in Balsamic Vinaigrette \$7
Add chicken \$4, steak \$5, grilled shrimp \$6

From the Land

- 8-ounce USDA Prime Filet Mignon \$24
10-ounce USDA Prime Top Sirloin \$16
12-ounce USDA Prime Kansas City Strip \$22
12-ounce USDA Prime Ribeye \$22
with choice of two signature sides

From the Sea

- Bronzed Salmon topped with Classic Burre Blanc and Shrimp over Wild Rice \$15
Seafood Stuffed Basa topped with Lemon Cream Sauce over Wild Rice \$14
Old World Shrimp Scampi with Classic Caper Sauce served over Linguini \$14
Lobster Ravioli with Sautéed Shrimp in a Tomato Cream \$13
with choice of one signature side

From the Air

- Chicken Marsala in a Rich Mushroom Sauce over Smashed Potatoes \$12
Charred Chicken Piccata with Traditional Caper Sauce over Linguini \$12
Classic Fettuccini Alfredo with Chicken \$11
Tri-Colored Tortellini with Chicken in a Pesto Cream Sauce \$11
with choice of one signature side

DeSoto Signature Sides

- Side Salad with choice of dressing
Side Caesar salad with Fried Capers
Baked Potato with choice of toppings
Three Cheese Macaroni & Cheese

- Sautéed Mushrooms in Rich Burgundy Sauce
Creamed Spinach
Roasted Asparagus

- Wild Rice Pilaf
Fresh Broccoli
Smashed Potatoes
Candied Baby Carrots

à la carte Sides \$3 each