

Appetizers

French Onion Soup 6-
roasted shallot, Vidalia & Spanish onions
topped with melted gruyere

The Classic Cocktail 11-
jumbo shrimp, horseradish cocktail sauce

Steamed Mussels 9-
Prince Edward Island mussels, roasted
garlic, roma tomatoes, white wine

Beef Tenderloin Carpaccio 10-
shaved fennel, arugula, basil oil

Maryland Lump Crab Cake 9-
jumbo lump crab pan sautéed,
roasted pecan remoulade

Cajun Barbecue Shrimp 11-
roasted garlic, cajun butter

Low Country Crab Dip 11-
jumbo lump crab warmed with a rich
blend of parmesan and jack cheeses

Grilled Local Eggplant 7-
Pico de gallo, queso fresca

Five Spice Seared Tuna 10-
Jicama-daikon slaw, crispy wontons
wasabi aioli

Goat Cheese & Roasted Garlic 7-
tomato chutney, pita bread

Thai Crispy Calamari 11-
calamari fillet strips
thai peanut glaze, wasabi aioli

Blackened Tenderloin 10-
filet medallions, Grand Marnier sauce

Salads

The Classic 5-
crisp romaine, sourdough croutons,
shaved parmesan, our caesar dressing

Dressler Chopped Salad 5-
artichoke hearts, salami, chick peas,
Kalamata olives, tomatoes, pine nuts,
provolone, arugula,
champagne vinaigrette

Local Farmers Market Tomato 5-
fresh mozzarella, basil and balsamic vinaigrette

The Wedgie 5-
apple wood smoked bacon,
Maytag blue cheese

G's House 5-
mesclun greens, caramelized onions,
apples, sugared walnuts, goat cheese
our own balsamic vinaigrette

*Dresslers is locally owned by Kim and Jon Dressler.
We share a passion for great food, ambience, and service.
Our seafood is always fresh, center cut.
We proudly offer Certified Angus Beef.
Enjoy your visit and come back often!*

Entrees

Maryland Lump Crab Cakes 25-

three jumbo lump cakes pan sautéed
roasted pecan remoulade

Herb Grilled Mahi Mahi 24-

parmesan risotto, herb infused jus
leek and tomato confit

Tuna Seared to Perfection 23-

sashimi grade, brushed with a ginger glaze
warm Thai peanut slaw, sesame rice cake

Herb-Citrus Grilled Salmon 18-

caramelized three onion risotto
sautéed asparagus

Just for the Halibut 26-

lump crab, roasted red peppers,
spinach, chive potato cake,
sun dried tomato buerre blanc

Sautéed Grouper 26-

roasted mushroom risotto,
citrus buerre blanc

Wine Country Shrimp 18-

grape tomatoes, capers, kalamata olives,
artichoke hearts, garlic, angel hair pasta

Chicken and Sausage Pasta 15-

penne, Italian sausage
Tomatoes, basil, madeira

Grilled Organic Chicken 15-

hot potato salad, haricot verts,
grape tomatoes, champagne vinaigrette

Rack of Lamb 27-

crusted with whole grain mustard
roasted garlic mashed potatoes

The Imperial 29-

6 oz. tenderloin, crab stuffed jumbo shrimp
béarnaise sauce, garlic mashed potatoes

Filet Bordelaise 8 oz. 26-

roasted shallot-red wine demi-glace
roasted garlic mashed potatoes

New York au Poivre 14 oz. 28-

pepper crusted, classic au Poivre sauce
roasted garlic mashed potatoes

Pan Blackened Ribeye 16 oz. 27-

Grand Marnier sauce
roasted garlic mashed potatoes

Lobster Tail 35-

two 7 oz. cold water tail,
farmers market pan stew

Grilled Niman Ranch Pork Chop 22-

shoe string potatoes
balsamic-bacon demi glace

Surf and Turf Mkt. Price

8 oz. filet, 7 oz. cold water lobster tail
roasted garlic mashed potatoes, asparagus

Pan Seared Diver Scallops 26-

creamy parmesan yellow grits
roasted tomato vinaigrette

Sides

Sautéed Spinach 5-

Red Wine Shrooms 5-

Sautéed Asparagus 5-

Pan Blackened Green Beans 5-

Jed's Hand Made O-Rings 5-

Garlic Mashed Potatoes 3-

Sautéed Onions 3-

Sweet Treats

Mom's New York Cheesecake 6-

Chocolate Volcano Cake 6-

Key Lime Pie 6-

Crème Brûlée 6-

Apple Crisp 6-

Carrot Cake 6-

All desserts are made in house