



**\$5 BURGER EVENT 12-4PM
EVERY THURSDAY, FRIDAY &
SATURDAY LUNCH**

APPETIZERS

Organic Mixed Salad, \$5
Carlo's house dressing

Classic Parisienne-Style, \$5
French Onion Soup

BURGERS

28-Day Dry Aged Burger**, \$5
Bulkie roll
Add Swiss or American cheese, \$1

DBP Veggie Burger, \$5
Roasted pepper mayo

BBQ Turkey & Cheddar Burger**, \$5
Caramelized onion mayo

SHAKES

Vanilla/Chocolate Malt, \$5

SIDES/TOP HATS

House French Fries, \$3

Truffled Fries with Asiago, \$5

Sesame Broccoli with Teriyaki, \$5

Crispy Bacon, \$3

Caramelized Onion & Mushroom, \$5

DESSERTS

Mini Crème Brulée, \$5

Trio of Mini Ice Cream Cones, \$5

Bag of Cookies, \$5



Executive Chef • Christopher Snea

**Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions