



FIRST COURSE

MARYLAND CRAB CAKE \$11

MARYLAND STYLE CRAB CAKES ACCOMPANIED WITH A CAPER REMOULADE & CHIPOTLE AIOLI

LEMON GRASS GYOZA \$6

SERVED WITH A HONEY PONZUE SAUCE

GRILLED LAMB LOLLIPOPS \$13

SEASONED PAN SEARED LAMB LOLLIPOPS COVERED WITH A DELICIOUS HONEY CURRY GLAZE

CRISPY CALAMARI \$9

SERVED WITH THAI CHILI SAUCE, RED PEPPER CURRY CREAM & CHIPOTLE AIOLI

FIRE CRACKER CALAMARI \$10

FRIED THEN SAUTÉED WITH TOMATOES, HERBS, GARLIC & CHERRY PEPPERS

HUMMUS DE JOUR \$7

CHEF INSPIRED, SERVED WITH A WARM PITA BREAD

ARTISAN CHEESE PLATE \$15

AN ASSORTMENT OF ARTISANAL CHEESES

SALADS

ADD CHICKEN, SHRIMP OR TOFU FOR \$4.50

BISTRO SALAD \$6

FRESH SALAD MADE EACH DAY WITH FRESH LOCAL INGREDIENTS

NEW WORLD CAESAR SALAD \$8

GRILLED ROMAINE WITH A HORSERADISH CAESAR, TOPPED WITH TOMATOES,
FRIED CAPERS & SHAVED ASIAGO CHEESE

GREEK SALAD \$8

SPRING MIX, TOMATO, CUCUMBER AND FETA CHEESE FINISHED WITH
A GREEK VINAIGRETTE

DOLCE SALAD \$8

SPRING MIX, MANDARIN ORANGES, DRIED CRANBERRIES, SUNFLOWER SEEDS,
GOAT CHEESE FINISHED WITH JEWEL VINAIGRETTE

KIDS MENU

ANGEL HAIR PASTA \$6

WITH BUTTER OR MARINARA SAUCE

GRILLED CHICKEN BREAST \$8

SERVED WITH A SIDE OF BROCCOLI

MACARONI AND CHEESE \$6

ELBOW MACARONI SMOTHERED IN OUR FLAVORFUL HOUSE MADE CHEESE SAUCE

SPAGHETTI & MEATBALLS \$8

SERVED WITH OUR HOUSE MADE MARINARA SAUCE


CHEESEBURGER & FRIES \$7

ANGUS BEEF, AMERICAN CHEESE SERVED ON A ROLL

CHICKEN FINGER & FRIES \$7

CHOICE OF BBQ SAUCE, HONEY MUSTARD OR RANCH DRESSING

ENTREES

JERK CHICKEN \$17 JAMAICA 


SPICY PAN SEARED CHICKEN BREAST WITH ROASTED BANANA SCALLION MASHED POTATOES & SNAP PEAS TOPPED WITH MANGO SALSA, FINISHED WITH MYERS RUM COCONUT SAUCE

PORK ROMESCO \$18 SPAIN 

PAN SEARED PANKO CRUSTED FRENCHED PORK CHOP WITH SPANISH ROMESCO SAUCE
SERVED WITH VEGETABLE WILD RICE

LINGUINE WITH CLAMS \$16 ITALY 

FRESH LINGUINE TOSSED WITH CLAMS, WHITE WINE, APPLE SMOKED BACON & HERBS
WITH A ZEST OF FRESH LEMON

SHEPHERD'S PIE \$14 ENGLAND 

A MIX OF GROUND LAMB, VEAL, & PORK WITH PEAS, CARROTS, & CORN SEASONED TRADITIONALLY
SURROUNDED BY MASHED POTATOES

SZECHUAN STIR FRY \$12 CHINA 

SEASONAL VEGETABLES, FRESH GINGER AND GARLIC, SAUTÉED IN A SWEET & SPICY ORANGE SAUCE
...ADD CHICKEN, TOFU OR SHRIMP \$4.50

ASIAN ARRABIATA \$16 VIETNAM 

ANGEL HAIR PASTA TOSSED WITH BABY CORN, BOK CHOY, TOMATOES, GARLIC, GINGER AND
CILANTRO IN SPICY SAKE WINE BROTH ...ADD CHICKEN, TOFU OR SHRIMP \$4.50

BIG APPLE PORK \$16 AMERICAN 

PORK MEDALLIONS SMOTHERED IN DOLCE'S HONEY APPLE GRAVY, SERVED WITH
HERBED RICE AND VEGETABLE DU JOUR

WILD MUSHROOM RAVIOLI WITH TRUFFLE CREAM \$18 ITALY 

A BLEND OF 3 WILD MUSHROOMS, RICOTTA CHEESE & HERBS SERVED WITH SCALLIONS
AND A WHITE TRUFFLE CREAM

PAELLA \$25 SPAIN 

CHICKEN, CHORIZO, SCALLOPS, MUSSELS, SHRIMP AND CLAMS SERVED OVER A SAFFRON RISOTTO

INDIAN VEGETABLE CURRY \$14 INDIA 

CHICK PEAS, POTATOES, PEAS, & CAULIFLOWER IN A YELLOW CURRY SAUCE,
SERVED OVER BASMATI RICE

JAGER CHICKEN & SHRIMP PENNE \$20 GERMANY 

JUMBO SHRIMP & CHICKEN SAUTÉED WITH JALAPENOS, TOMATOES, RED ONIONS & A PEPPER MEDLEY,
TOSSED WITH PENNE IN A COCONUT JAGER CREAM SAUCE

SPINACH FETTUCCINI \$18 DOLCE 

FETTUCCINI TOSSED IN A RED PEPPER CURRY CREAM WITH SPINACH AND DRIED CRANBERRIES
...ADD CHICKEN, TOFU OR SHRIMP \$4.50

KOREAN AHI TUNA \$23 KOREA 

GRILLED AHI TUNA WITH A KOREAN BBQ GLAZE, SERVED WITH SESAME CRAB, UDON NOODLE, FINISHED
WITH SAMBAL MISO BROTH AND SNOW PEAS... SERVED MEDIUM RARE

KOBE BEEF BURGER & FRIES \$12 JAPAN 

GRILLED 8OZ. KOBE BURGER TOPPED WITH LETTUCE, TOMATO & A PINEAPPLE WASABI MAYO

NY STRIP \$28 AMERICA 

GRILLED 12oz. N.Y. STRIP WITH MELTED MAYTAG BLUE CHEESE, ACCOMPANIED WITH
GARLIC MASHED POTATOES & SPINACH

CARNE ASADA CON QUESO \$20 MEXICO 

9OZ RIBEYE DUSTED WITH A AN ANCHO CITRUS RUB ACCOMPANIED WITH JALAPENO CORN BREAD,
SERVED WITH VEGETABLE DU JOUR