

District

4665 SE Dixie Hwy · +17723248357 · Updated: Jan 14, 2026

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SMALL BUT MIGHTY BITES 4

Mediterranean Tour \$9.00

fresh hummus, house baked flat bread, dolmades, turkish tabouleh, cumin scented chopped vegetable salad, feta cheese and kalamata olives.

Street Tacos \$8.00

slow cooked green chili pork tacos served with cilantro crema and fresh pico de gallo. try it as a lettuce wrap.

Mediterranean Seared Lamb \$9.00

served with zucchini pancakes, tahini sauce, chopped vegetable salad and baby field greens

Dragonfly Market Fresh Fish Boats \$11.00

fresh fish seared crisp nestled atop herbed rice in endive boats topped with lemon caper aioli

LAHVOSH 2

Tuscan \$15.00

grilled chicken, havarti, tomato, kalamata olives, basil & feta cheese

Dragonfly \$12.00

bacon, tomato, havarti cheese, green onion & roasted red peppers

SALADS/SOUPS 7

Classic Caesar \$7.00

romaine tossed with fresh caesar dressing and parmesan croutons

Harvest Salad \$7.00

fresh spinach, toasted almonds, dried cranberries, bacon, green apples and poppy seed vinaigrette

House Salad \$5.00

baby field greens, cucumber, tomato and house croutons with your choice of dressing.

Local Farm Salad

various seasonal vegetables and greens at their peak of flavor and prepared accordingly. ask your server for details

Soup of the Day \$5.00

always house made, always delicious. ask your server about today's selection

House Made Gazpacho \$5.00

add avocado 1.00

Southwest Seafood Chowder	\$10.00
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creamy chowder w roasted corn, potatoes, red bell pepper and poblano chilies.

ENTREES 9

Cajun Mixed Seafood Grill	\$15.00
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fresh fish medley grilled cajun style served with crispy potatoes, grilled asparagus and finished with a mango cream sauce.

Rosemary Chicken	\$14.00
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red bird, all natural, chicken breast seared then roasted w/ rosemary lemon aioli, grilled asparagus and portobello mushroom, roasted tomatoes, herbed jasmine rice w/ toasted almonds

Grilled Natural Pork Tenderloin From Salmon Creek Ranch	\$15.00
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served slightly pink with crispy warm potatoes, fresh field greens then tossed with a champagne tarragon dijon vinaigrette. a perfect combination of light and robust.

Cedar River Farms All Natural 8 Oz Hanger Steak	\$17.00
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w/ a guajillo chili rub, cilantro crema, pico de gallo, chipotle mashed potato & grilled asparagus

Pan Seared Cedar River Farms All Natural 7 Oz Filet Mignon	\$24.00
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chef loves this cut so much- he wants to always play- ask your server about todays filet preparation

Hard Apple Cider Pot Roast	\$15.00
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slow cooked until fork tender with red potato cheese casserole and grilled asparagus

Chefs Special

prepared according to the freshest available ingredients

Saute Sea Scallop Pasta	\$15.00
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over house made fettuccine with white wine lemon & olive oil, garnished with fresh basil, parmesan, oven dried tomatoes and arugula.

Savory Baked Macaroni and Cheese	\$13.00
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w cajun grilled chicken, scallions, roasted tomato & basil. topped with bread crumbs

BURGERS 3

Basic	\$10.00
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1/2 pound fresh ground sirloin, served with lettuce, tomato, red onion

Dragonfly Burger	\$12.00
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1/2 pound fresh ground sirloin, topped w bacon, aged cheddar, saute onion & portobello mushroom au jus

Portobello	\$10.00
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broiled w/ herbs, house made garlic herb cheese, roasted red peppers & fresh spinach