

## **dinner -**

- steak porto: med.rare 10 oz.: garlic mashed, onion rings, broccoli, currant balsamic jus
- pan grilled chicken breast:( draper farms) hazelnuts, wild mushrooms, basil mashed, pan jus
- chimichurri pork chop : (carlton farms) oven roasted potatoes, acorn squash, chimichurri sauce
- lamb shank: braised in tomato rosemary sauce, garlic mashed, broccoli
- chicken enchilada: corn tortilla rice, black beans, cheddar, sour cream , lime slaw
- broiled chicken skewers and rice: thai marinade, basmati rice, spicy slaw, peanut dipping sauce
- chicken pie: with broccoli dressed in lemon vinaigrette

## seafood-

- cajun fisherwoman's stew
- saffron risotto: prawns, bacon, wild mushrooms, sundried tomatoes, basil
- ling cod fish and chips: with lime slaw
- wild coho salmon: garlic mashed, acorn squash, citrus vinaigrette

## entree salads-

- chopped romaine+prawn : smoked white beans, parmesan, bacon, roasted tomatoes, basil, EVOlive oil
- warm salad special: draper farms chicken, red potatoes, asparagus, red onion pecans, bleu cheese crumbles, lemon basil vinaigrette
- sirloin steak salad : 5 oz. med.-rare, romaine,grilled red potatoes, red onion,' house bleu cheese dressing: garlic bread
- lime chicken tostada: seasonal greens, cabbage, crushed house chips, black beans, goat cheese, grilled flour tortilla red pepper vinaigrette
- grilled salmon spinach: wild coho, chopped egg, roasted tomatoes, bacon herb vinaigrette

## pasta- our sauces are slow simmered

- gluten free penne pasta: marinara, fresh mozzarella, acorn squash, basil
- spaghetti with meat sauce: with garlic bread
- rigatoni with italian sausage: Bolognese sauce, asiago , + garlic bread