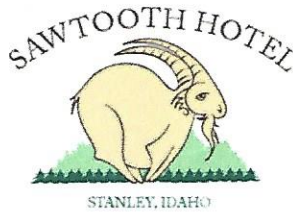


Dinner Menu 2016



OPEN 5 – 9:30pm THURSDAY-MONDAY
CLOSED TUESDAY & WEDNESDAY

APPETIZERS

Organic DATES with apple-smoked bacon & goat cheese layered on Parmesan crisps (GF) **\$9.50**

House SMOKED SALMON DIP with pickled red onion and everything crackers **\$12**

SUMMER VEGETABLE CREPE with mint, cilantro, and white bean puree (GF) **\$7**

Grilled MORTADELLA with pistachios, house-made pickles and sherry mustard (GF) **\$8**

Garlic POTATO FOCACCIA
\$4

SOUP of the day
Cup **\$4.95** Bowl **\$7**

SALADS

GREEN BEAN SALAD with house made ricotta, tomato vinaigrette, and fresh herbs **\$7**

Organic MIXED GREENS with a balsamic vinaigrette (GF) **\$7**

Warm BROCCOLI SALAD with candied peanuts, fresh basil, black sesame, and a poblano vinaigrette **\$11**

COBB SALAD with romaine, bacon, hard boiled egg, chives, cherry tomatoes, crumbled blue cheese, & balsamic dressing (GF) **\$11**

add STEAK **\$7** or SMOKED TROUT **\$7**

ENTREES

CHIPOTLE MEATLOAF all natural, grass-fed beef & pork topped with tomatillo salsa, served with garlic mashed potatoes and cilantro-lime snap peas (GF) **\$20**

House-cured HAM STEAK with corn bread, braised chard and gravy **\$14**

SUNSHINE BOWL pan-seared tofu, spinach, red pepper, arugula, toasted organic sunflower seeds & radish, drizzled with sun-butter sauce & served over brown rice (GF) **\$15**

PORK SCHNITZEL thin breaded pork cutlets in a lemon, caper & butter sauce, served with roasted garlic mashed potatoes & seasonal vegetables **\$20**

House-made EGG SPAGHETTI with fresh herbs, Parmesan, and your choice of sauce:

bolognese **\$20** ~OR~ marinara **\$16**

Wild Alaskan SOCKEYE SALMON with seasonal preparation **\$25**

Nightly STEAK SPECIAL
market price

(GF) – Gluten-free
Homemade desserts offered nightly

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

SORRY NO SEPARATE CHECKS. 18% service charge added to groups of six or more.
\$3.00 plate charge for split entrees

Whites by the glass

Kenwood Chardonnay	Sonoma Valley, CA	\$5.75 / \$22
Mezza Corona Pinot Grigio	Italy	\$5.75 / \$22
Chateau Ste. Michelle Sauvignon Blanc	Columbia Valley, WA	\$6 / \$23

Reds by the Glass

Ca'Momi Blend <i>Cabernet Sauvignon, Zinfandel, Merlot, Petite Syrah</i>	Napa Valley, CA	\$6.5 / \$24
Irony Cabernet Sauvignon	Napa Valley, CA	\$7.5 / \$29
Castle Rock Pinot Noir	Willamette Valley, OR	\$7.5 / \$29
R.L. Buller Tawny Port	Australia	\$5

Ask your server about our seasonal selection of draft beers

Available in 16 oz. or 26 oz.

Beers:

Tecate 12 oz. – Mexico \$3

Pabst Blue Ribbon 16 oz. – U.S.A. \$2.75

Red Stripe 16 oz. - U.S.A \$3.75

Sockeye 'Angel's Perch' Amber Ale 12 oz. - Boise, ID \$3.5

Payette 'Mutton Buster' Brown 12 oz. – Boise, ID \$3.5

Guinness Stout 16 oz. – Ireland \$4.25

Omission Pale Ale 12 oz. **(GF)** – Portland, OR \$3.75

Hard Cider:

Stella Artois Cidre 12 oz. - U.S.A. \$3.5



**Homemade desserts
from Stanley Baking Co.**

Frozen Lemon Mousse—ginger cookie crust with raspberry coulis *gf*

Triple Chocolate Fudge Pecan Brownie *gf*

Triple Chocolate Fudge Brownie

brownies served with choice of house-made ice cream (old-fashioned vanilla, peanut butter, or old-fashioned mint chocolate chip)

Flaky Fruit Pie (*selections vary nightly*) a la mode vanilla ice cream

Carrot Cake coconut, pineapple, pecans with lemon cream cheese frosting

Raw Chocolate Cheesecake cashew filling with organic hazelnut crust and raspberry coulis *gf vegan*