

Dinner Menu Summer 2015



APPETIZERS

Organic **DATES** with apple smoked bacon & goat cheese layered on parmesan crisps (GF) 9.50

House **SMOKED IDAHO TROUT** served with crostini, horseradish dill sauce & pickled asparagus 12

SWEET POTATO ROASTIE with toasted almonds & shallots, topped with apple butter (GF) 7

Garlic **POTATO FOCACCIA** 4 (GF available)

SOUP of the day
Cup 4.95

Bowl 7

SALADS

CUCUMBER SALAD served with Brussels sprout kimchi (GF) 7

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

Warm **BEET & KALE SALAD** tossed in a poppy seed dressing with pickled fennel, toasted organic almonds & goat cheese (GF) 12

COBB SALAD with romaine, bacon, hard-boiled egg, chives, cherry tomatoes, crumbled blue cheese & balsamic dressing (GF) 11 ADD:
SMOKED TROUT 6 or **STEAK** 7

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

ENTREES

BBQ PULLED PORK SANDWICH with coleslaw on focaccia (GF available) 12

CHIPOTLE MEATLOAF all natural, grass-fed beef & pork topped with tomatillo-cilantro salsa, served with roasted garlic mashed potatoes & a sautéed vegetable medley (GF) 20

SUNSHINE BOWL pan-seared tofu, spinach, red pepper, arugula, toasted organic sunflower seeds & radish, drizzled with sunbutter 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 & a sautéed vegetable medley 20

Grilled **FLAT IRON STEAK** served with roasted garlic mashed potatoes & grilled asparagus 24 (GF)

Organic **QUINOA SPAGHETTI** topped with house-made marinara & grass-fed Lava Lake **LAMB MEATBALLS** (GF) 20

VEGETABLE QUINOA SPAGHETTI (GF) 15

NIGHTLY FISH SPECIAL
market price

(GF)- Gluten-free

Homemade desserts offered nightly

SORRY, NO SEPARATE CHECKS. 18% service charge added to parties of 6 or more
\$3.00 plate charge for split entrees