## Dinner Menu • Spring 2024

## Salads

Roasted Beet Salad (GF/D/Nuts) 10
Romaine, friseé, red onion, ricotta, walnuts, and red wine vinaigrette.

Garden Salad (GF/VE) 3/5/7
Mesclun lettuce with tomato, carrot, cucumber, chickpeas and choice of dressing

Crunchy Salad (GF/D/VG) 3/5/7
Cabbage, frisée, kale, quinoa, craisins, apples, and honey vinaigrette

Caesar Salad (D) 3/5/7
Romaine lettuce, Caesar dressing, house made croutons, and Parmesan cheese

Deviled Eggs (D)
3 for 3/5 for 5 Eggs, mayo, and mustard. Ask your server for today's selections.

## Sides \& Extras

- Baked Potato
- Sweet Potato
- French Fries
- Sweet Potato Fries
- Cottage Cheese
- Cup of Soup
- Fruit


## From the Grill

White Oak Burger 8
Sub Garden Burger or Impossible Patty or
Dr. Praeger Patty
With lettuce, tomato, onion, and pickle
Add Cheese: 1
Add Bacon: 2
Grilled Chicken Sandwich 7
Grilled chicken breast or Gardein Chik'n, with lettuce, tomato, onion, and pickle

Add Cheese: 1
Add Bacon: 2

## Entrees

Teriyaki Salmon Bowl (DF)
Teriyaki salmon filet, brown rice, sesame ginger edamame and carrot sauté, and tempura vegetable.

New York Spaghetti and Meatballs (D) 10/16
Pork and beef meatballs, tomato sauce, spaghetti noodles, and parmesan.

Roasted Chicken (GF/DF) 20
Roasted chicken, baked potato, and seasonal vegetable.

New York Strip (GF/D)
18/24
4 or 8 oz steak, peppercorn demi, baked potato, and seasonal vegetable.

Teriyaki Tempeh Bowl (DF/VG)
Teriyaki grilled tempeh, brown rice, sesame ginger edamame and carrot sauté, and tempura vegetable.

Vegetable Mélange (GF/VG)
Fresh vegetables sautéed and seasoned

