## HOT & COLD DINNERS April 14-20, 2025

Surf & Turf - Surf & Turf - Grilled prawns: butter, lemon juice, garlic, crushed red pepper, parsley, fish sauce (anchovy, sea salt, water, sugar), kosher salt. Flank steak: olive oil (refined olive pomace oil, extra virgin olive oil), wheat free tamari (water, soybeans, salt, sugar), red wine vinegar, lemon juice, worcestershire sauce (water, high fructose corn syrup, molasses, salt, acetic acid, caramel color, hydrolized soy protein, wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), natural flavor, guar gum, benzoate of soda), garlic, parsley, dry mustard, salt, pepper. Baked Potato: russet potato, butter, sour cream, chives, salt, pepper iceberg salad with bacon & blue cheese dressing: blue cheese, red wine vinegar, mayo (pasteurized Egg Yolks, Whole Eggs, Canola Oil, olive oil (refined olive pomace oil, extra virgin olive oil), White Wine Vinegar, Dijon Mustard (water, mustard seeds, vinegar, salt, sulfite), Salt, White Pepper), sour cream, lemon juice, canola oil, olive oil (refined olive pomace oil, extra virgin olive oil), garlic, salt, white pepper.

Chicken Piccata – boneless chicken breast, flour, salt, pepper, canola oil (for frying). Sauce: white wine, capers (capers, water, distilled vinegar, salt), lemon juice, olive oil (refined olive pomace oil, extra virgin olive oil), garlic, butter, parsley, salt, pepper. Pasta formaggio: gemelli pasta, frozen peas, prosciutto, parmesan, fresh sage, garlic, white wine, olive oil (refined olive pomace oil, extra virgin olive oil), sauce: milk, mornay sauce (cream, stock, roux (butter, flour), yellow onion, white wine, butter, sage, garlic, salt, black pepper). fresh asparagus: asparagus, butter, salt, pepper

wheat

Balsamic & Beer Braised Short Ribs – beef short rib, beef stock (beef base (roast beef and beef stock, salt, hydrolyzed protein (soy, corn), sugar, corn oil, autolyzed yeast extract, corn starch, caramel color, natural flavors, maltodextrin, disodium guanylate, disodium inosinate, corn syrup, solids, beef extract, dextrose, beef fat), paprika, salt, pepper, oregano), Deschutes porter beer, Worcestershire sauce (water, high fructose corn syrup, molasses, salt, acetic acid, caramel color, hydrolyzed soy protein, wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), chicken stock (chicken bones, paprika, oregano, salt, pepper), balsamic vinegar, tomato paste (tomato pulp, citric acid), garlic, yellow onion, olive oil (refined olive pomace oil, extra virgin olive oil), black pepper, salt. potato leek gratin: yukon gold potatoes, gruyere cheese, leeks, parmesan, milk, garlic, salt, pepper. Charred lemon broccolini: broccolini, olive oil (refined olive pomace oil, extra virgin olive oil), garlic powder, chili flakes, lemon juice, salt, pepper.

Prime Rib au jus – rib-eye roast, chicken stock (chicken bones, paprika, salt, pepper, oregano), olive oil (refined olive pomace oil, extra virgin olive oil), garlic, salt, pepper, beef base (roast beef and beef stock, salt, hydrolyzed protein (soy, corn), sugar, corn oil, autolyzed yeast extract, corn starch, caramel color, natural flavors, maltodextrin, disodium guanylate, disodium inosinate, corn syrup, solids, beef extract, dextrose, beef fat). Horseradish cream: horseradish (grated horseradish root, water, white distilled vinegar, soybean oil, salt, artificial flavors, eggs, sugar, sodium metabisulfite, cellulose gum, xanthan gum, citric acid, sodium benzoate, spices, high fructose corn syrup, lemon juice, calcium disodium edta), sour cream (grade A cultured pasteurized cream, gelatin), salt, white pepper. crème fraiche mashed potatoes: russet potatoes, cream, creme fraiche (buttermilk, sour cream), butter, salt, pepper, shallots, flour, canola oil. caesar salad: romaine lettuce, parmesan cheese, croutons (english toaster bread, butter, olive oil, garlic, salt). Dressing: olive oil (refined olive pomace oil, extra virgin olive oil), egg, lemon juice, garlic, salt, pepper, dry mustard, anchovies (anchovy, olive oil, salt).

Oven Poached Salmon – salmon, white wine, butter, lemon juice, salt, pepper. lemon dill sauce: sour cream, mayonnaise (pasteurized Egg Yolks, Whole Eggs, Canola Oil, olive oil (refined olive pomace oil, extra virgin olive oil), White Wine Vinegar, Dijon Mustard (water, mustard seeds, vinegar, salt, sulfite), Salt, White Pepper), meyer lemon juice, meyer lemon zest, fish sauce (anchovy, sea salt, water, sugar), dill, salt, black pepper, chili paste. pappardelle pasta with snap peas & asparagus: pappardelle pasta, asparagus, spring peas, butter, shallots, chives, lemon zest, olive oil, kosher salt, pepper. baby spinach salad with poppy seed dressing: canola oil, apple cider vinegar, sugar, yellow onion, poppy seeds, salt, dry mustard.

## SOUP

Carrot Ginger – veggie stock (onion, celery, carrots, water, salt, pepper), cream, carrots, onion, butter, fresh ginger, garlic, cayenne, salt & pepper.

wheat