



SALADS

Green Salad

Mixed greens with cherry tomatoes and croutons.
Ranch or balsamic vinaigrette dressing.

Asian Chicken

Poached chicken, Napa cabbage, blanched curried carrots, roasted cashews, Mandarin oranges and tomatoes tossed with a spicy peanut and citrus dressing garnished with crispy noodles and pickled ginger.

Bistro

Mixed greens, dried cranberries, toasted pine nuts, cherry tomatoes and sliced cucumber. Huckleberry vinaigrette.

Classic Caesar

Romaine leaves, toasted croutons, shaved Parmesan cheese, anchovy filet and our Caesar dressing.

Spinach with Warm Bacon Dressing

Fresh Spinach, roasted red bell peppers and red onions tossed in a warm bacon and Hoisin dressing topped with aged goat cheese and presented on a bed of crispy mung bean noodles.

Smoked Trout with a Spicy Mustard Aioli

Served on mixed greens and finished with capers, red onion and lemon.

Tabbouleh Salad

Quinoa, tomatoes, cucumbers, red onions, fresh mint, parsley and green onions with a lemon lime dressing served over spinach leaves with lavosh.

Grilled Quail with Mango Chutney

On a bed of sweet chili dressed greens, sautéed artichoke hearts and wild mushrooms.

Spring Vegetable and Pasta Salad

Tri colored Fusilli pasta, assorted fresh vegetables, tomatoes, black olives and fresh basil leaves tossed with a Balsamic and sundried tomato dressing.

Jicama Apple and Pear Slaw

Tossed with Jalapeno chilies, scallions and cumin with a rice wine vinaigrette.

Rocky Mountain Salad

Romaine, artichoke hearts, fresh avocado and smoked bacon pieces tossed with a cider vinegar and brown mustard dressing topped with shaved parmesan.