



DINNER MENU Summer 2010

APPETIZERS

Fried Calamari with spicy Chipotle Mayo & ginger-honey slaw \$7.95

Mushroom Quesadilla with smoked mozzarella \$7.95

Mini Grilled BLTs (2) on Grilled Sourdough with Swiss & applewood-smoked bacon \$7.95

Barbeque Pork Quesadilla with cheddar & pepperjack cheese & roasted jalapeno salsa \$8.95

Hand-cut fresh *Kennebec* potato French fries with trio of dipping sauces
(garlic mayo, barbeque sauce and spicy chipotle mayo) \$4.25 **with sweet potato fries** \$4.95

STARTER SALADS

Dish Organic Greens House Salad

Organic greens with chopped romaine, cabbage, tomatoes, cucumber & carrots \$4.95

(choice of dressings: house-made green goddess, green apple vinaigrette,
balsamic vinaigrette, ranch, honey-mustard or blue cheese)

Diced Green apple, Candied Walnuts & Crumbly Blue Cheese

served with baby organic greens tossed with green apple vinaigrette \$6.95

Wedge of Iceberg Lettuce with Crumbled Blue Cheese & Balsamic Vinaigrette

with diced tomato and red onion rings \$6.75

ENTREE SALADS

Traditional Caesar Salad

Chopped hearts of romaine, dry-aged Parmesan cheese & garlic croutons tossed with traditional Caesar dressing (yes, there is anchovy in the dressing) **Small** \$6.95 **large** \$8.50
(add grilled chicken breast \$3.95; add avocado \$1.75)

Ginger Chicken Salad

Shredded breast of chicken with snap peas, fresh orange slices, crispy noodles, sliced almonds, carrots, cilantro and mixed greens; tossed with sweet ginger-sesame dressing \$9.95

Organic Summer Tomato & Fresh Mozzarella Salad

Assorted organic cherry tomatoes with fresh mozzarella cheese, cucumber & red onion tossed with baby organic greens and fresh basil \$11.95

Ojai Chicken Salad

Grilled chicken breast, avocado, fresh orange and ruby grapefruit segments and tomatoes with baby greens and citrus-honey vinaigrette \$12.95

Warm Chicken and Spinach Salad

Chicken breast sautéed with Portobello mushrooms and leeks with a touch of cream served over baby spinach tossed with balsamic vinaigrette \$13.95

Old School Cobb Salad

Diced turkey breast, applewood-smoked bacon, hard boiled egg, diced tomato and crumbled blue cheese served over baby organic greens \$12.95 (add avocado \$1.75)

Sautéed Cilantro Shrimp Salad

Wild Pacific prawns sautéed with fresh corn, red bell pepper and toasted pumpkin seeds served over romaine lettuce with lemon-cilantro dressing \$15.95

Old Fashioned Shrimp Louie Salad

Poached wild Pacific prawns with avocado, tomato, asparagus, cucumber, red onion and hard-boiled egg tossed with baby organic greens; traditional Louie dressing served on the side \$16.95



BLACK ANGUS GROUND SIRLOIN BURGERS

Hormone-free, hand formed, fresh ground Nebraska Black Angus grilled to order and served on a freshly baked brioche bun from Wheatland Bakery in Tujunga; served with choice of our hand-cut fresh Kennebec potato French fries, small green salad, fruit, or sliced tomatoes (sweet potato fries .50 extra)

DISH Burger

Half pound of ground Black Angus sirloin grilled to order with pickle, tomato, red onion and remoulade on the side \$9.50

Cheeseburger

choice of cheddar, Swiss, American, smoked mozzarella, pepper jack or crumbled blue cheese \$9.95

Shroom Burger

Topped with sautéed assorted fresh mushrooms \$9.95 (add Swiss cheese .75)

Applewood-Smoked Bacon Cheeseburger

with choice of cheese \$11.95

The DISH House-Made Veggie-Burger

Made with lentils, mushrooms, barley, chopped onions, carrots, celery, ground almonds, fresh tomato, olive oil, fresh herbs and seasonings \$11.25 (add choice of cheese .75)

Barbeque Buffalo Burger with Crispy Onions

Low fat, free-range, hormone-free ground buffalo from "Jump Off Ranch" in South Dakota, grilled to order with cheddar cheese, crispy onions and barbeque sauce \$13.95

SANDWICHES

All sandwiches are served with choice of our hand-cut fresh Kennebec potato French fries, small green salad, fruit, or sliced tomatoes (sweet potato fries .50 extra)

DISH Classic BLT

Thick cut applewood smoked bacon, sliced tomatoes and lettuce served on lightly toasted wheat bread with mayo \$8.95 (add avocado \$1.75)

Open face Grilled Summer Veggie Sandwich on Foccacia

Roasted red peppers, grilled summer squash & caramelized red onions with crumbled feta cheese and fresh basil on grilled foccacia with garlic mayo \$9.95

Slow-roasted Pulled Pork Sandwich with Pickled Onions & Barbeque Sauce

House-cured and marinated, and cooked at low temperature for ten hours; served on a toasted La Brea sesame bun with sweet potato fries unless otherwise requested \$11.95

Grilled Chicken Club Sandwich

Grilled chicken breast with applewood-smoked bacon, tomato, Swiss cheese, caramelized onions and lettuce on a brioche bun \$11.95

**DISH OFFERS COMPLETE CATERING SERVICES;
SAME GREAT HOME-STYLE AMERICAN FOOD, FRIENDLY SERVICE & VALUE
IN THE COMFORT OF YOUR HOME OR OFFICE.**



ENTREES

Whole Wheat Pasta with Fresh Summer Vegetables

Whole wheat spaghetti with organic cherry tomatoes, asparagus, baby leeks, assorted squash & roasted bell peppers tossed with fresh basil in lemon-herb sauce \$8.50

Dish Vegetable Plate

Assorted vegetables, spinach, wild rice, lentils and salads \$9.95

Pasta with Fresh Spinach and Chicken

Penne pasta with fresh spinach, marinated chicken breast and tomatoes tossed in a white wine-cream sauce with fresh basil \$13.95

Chicken Breast Medallions Sautéed with Lemon & Capers

Thinly pounded boneless breast sautéed with fresh lemon, garlic & capers, served over mashed potatoes and fresh spinach \$13.95

Grilled Organic Chicken Breast with “Mediterranean Salsa”

Grilled boneless, skin-on double breast of *Jidori* chicken with fresh tomato salsa with olives, capers, onions and fresh basil; served with lentils & fresh vegetables \$15.95

Dish Gumbo

With chicken, spicy Andouille sausage, bell peppers, onions and wild rice \$12.95

Grilled Pork Chop with Spicy Apple Chutney

Served with mashed potatoes and sautéed spinach
single chop: \$14.95 two chops \$19.95 (no splits please)

Roast Black Angus Beef Tri-tip with Balsamic-Onion Marmalade

Sliced off and served with “seven cheese” macaroni and sliced heirloom tomatoes \$15.95

Grilled Black Angus Ribeye Steak with Warm Roasted Garlic-Tomato Relish

served with mashed potatoes and fresh seasonal vegetables \$24.95

DISH Low Carb Plates

Grilled Black Angus Ground Sirloin Patty served with fresh vegetables & sliced tomatoes \$10.95

Grilled marinated skinless Chicken Breast with fresh vegetables & sliced tomatoes \$11.95

SIDES

Seven cheese “Grown-up” baked Macaroni \$4.95

“Kid’s” macaroni & (real) cheddar cheese \$3.95

Mashed potatoes \$3.50

Hand-cut fresh *Kennebec* potato French fries \$3.50

Sweet potato fries \$3.95

Grilled fresh asparagus \$3.95

Fresh spinach sautéed with garlic & chili flakes \$3.25

NOTE: OUR BAR IS AVAILABLE FOR PARTIES UP TO 50 PEOPLE