APPETIZERS

Fried Calamari served with cocktail sauce and honey ginger slaw $9.50
Fresh Grilled Vegetables with Balsamic served with green goddess dressing $5.95
Dish Spinach Dip two cheese dip served with tortilla chips $6.95
Joel’s Popcorn Chicken served with bbq-ranch dipping sauce $7.95
Habanero Wings tossed in a grilled habanero pineapple salsa $8.50

DISH SALADS

All of our dressings are made in-house:
green goddess vinaigrette*, green apple vinaigrette(G), balsamic vinaigrette(G),
honey mustard (G), 1000 island*, ranch*, blue cheese*, ginger soy(G) & caesar*

Salad Add Ons: Grilled Herb Chicken $3.95 Avocado $2.25 Salmon (4oz) $5.95
Feta or Goat Cheese $2.50

Small Mixed Greens House Salad (v)
Topped with diced tomato, cucumber, fresh basil and your choice of dressing
$6.25

Diced Green Apple, Candied Walnut & Bleu Cheese Salad (v)
Served with mixed greens tossed with green apple vinaigrette
Small $8.95 Large $12.25

The Dish Wedge
Iceberg wedge with thin-sliced red onion, diced tomato, blue cheese and applewood bacon crumbles
tossed with blue cheese dressing
$7.95

Traditional Caesar Salad (v)
Fresh cut romaine with shaved parmesan and house made garlic herb croutons tossed with caesar dressing
Small $8.25 Large $11.25

Farmer’s Market Chopped Vegetable Salad (v)
Mixed greens tossed with green goddess dressing topped with corn, asparagus, snap peas, roasted peppers,
diced tomato, cucumber, red onions & fresh basil
$13.25

Ginger Chicken Salad
Mixed greens, shredded chicken, shredded cabbage, shaved carrots tossed with soy ginger vinaigrette, snap peas, sliced scallions, toasted almonds, topped with crispy wonton strips, cilantro and orange slices
$13.25

Warm Chicken, Spinach, Wild Mushroom & Leek Salad (G)
With sweet marsala and a touch of cream with balsamic vinaigrette on the side
$14.25

DISH Cobb Salad
Herb-marinated chicken, applewood smoked bacon, diced tomato, bleu cheese, hard-boiled egg and avocado
over mixed greens with your choice of dressing
$14.95

Ojai Chicken Salad (G)
Herb-marinated chicken breast, tomato wedges, grapefruit, oranges & avocado served with mixed greens
tossed in honey mustard vinaigrette
$13.95

Grilled Steak and Avocado Salad
Grilled strips of New York steak, Romaine lettuce tossed with creamy cilantro ranch dressing, bleu cheese
crumbles, avocado and cherry tomatoes topped with crispy onions
$14.95

*Contains egg/dairy (related to salad dressings only)
BURGERS & SANDWICHES

All of our burgers and sandwiches come with ketchup and remoulade on the side with lettuce, pickles, onions and tomatoes and your choice of Kennebec fries, small side salad, fruit or sliced tomatoes
(sweet potato fries $0.75, soup $1.00-$1.50)

Add Bacon $2 Avocado $2.25 Sautéed Mushrooms $2.25 Fried Egg $1

**DISH Burger**
Grilled to order sirloin patty on a brioche bun $12.50 Add cheese for $0.75
(tillamook sharp cheddar, american, swiss, pepper jack, bleu cheese, brie ($1.25) or havarti ($1.25)

**The Real Mushroom Burger (v)**
Oven roasted portobello mushroom with sautéed mushrooms, shallots, garlic, basil, and sweet marsala with melted swiss cheese and wild arugula tossed with olive oil and parmesan; served with garlic mayo on the side on a lightly toasted whole wheat oat bun $12.95 Add a patty for $3.95

**DISH Veggie Burger (v)**
Slow cooked mushrooms, barley, lentils, almonds & herbs hand-formed into a fresh patty served on a whole wheat bun $13.25

**Brick-Red Spicy Chicken Sandwich**
12-hour marinated spiced chicken breast with oven roasted herb tomatoes and wild arugula on parmesan grilled herb bread with cilantro aioli and sliced avocado $12.95

**Pulled Pork Sandwich**
Dry rubbed pulled pork slowly roasted for 10 hours with Kansas city BBQ and house made apple slaw with sweet potato fries served on a potato bun $13.50

**Green Goddess Grilled Cheese (v)**
Havarti cheese, fresh avocado and arugula dressed in green goddess served on grilled sourdough $12.95

**Grilled Steak Sandwich**
Grilled Angus beef, caramelized onions, sautéed spinach, bleu cheese crumbles, garlic mayo on toasted sourdough bread $14.50

**DISH Low-Carb Plates (G)**
Sliced tomatoes with seasonal grilled vegetables tossed in balsamic vinaigrette
Grilled Sirloin Patty $12.95 Organic Grilled Chicken $14.95

**ADDITIONAL SIDES**
Macaroni & Cheese $5 Sautéed Seasonal Vegetables $4.25
Mashed Potatoes $3.50 Grilled Fresh Asparagus $4.75
Sweet Potato Fries $3.95 Spinach Sautéed with Garlic $3.25
Hand-Cut Fresh Kennebec Potato French Fries $3.50

(V) Vegetarian (G) Gluten Free
Dinner rolls available upon request
ENTREES

Apple Sage Meatloaf with Mushroom-Red Wine Gravy
Served with red jacket mashed potatoes and steamed baby carrots
$13.95

DISH Vegetable Plate (v)
Grilled zucchini, red bell pepper, red onion, sautéed garlic spinach, wild rice, sweet mashed potatoes & a small house salad with green goddess dressing
$11.25

Pork Chop & Apple Sauce
Grilled double-cut 13 oz pork chop with sliced granny smith apples & spiced apple sauce over sweet mashed potatoes, creamed spinach and a fig balsamic reduction
$18.95

Grilled Angus Rib-Eye Steak (G)
Grilled to order and topped with bleu cheese crumbles, balsamic reduction, and onion rings, served with red jacket mash and grilled asparagus
$23.95

Organic Chicken Marsala
Mary’s organic chicken topped with a mushroom leek marsala cream sauce served with a side of red jacket mash potatoes with sautéed veggies
$17.95

Jumbo Shrimp Scampi
Served with linguini, asparagus, peas, tomatoes with a lemon garlic butter sauce
$18.95

Blackened Chicken Alfredo
Blackened chicken, linguini, portobello mushroom, broccoli, garlic and cherry tomatoes all tossed in a creamy Alfredo sauce
$14.50

Braised Short-Rib (G)
Served on a bed of parmesan mashed potatoes and grilled asparagus with a caramelized shallot veal reduction sauce
$22.95

Chicken Piccata
Thinly sliced chicken breast dusted in flour and sautéed until golden brown served over red jacket mash, sautéed garlic spinach and lemon butter caper sauce
$14.95

Slow-Cooked Dish Gumbo
With chicken, Schreiner’s chicken apple & spicy Andouille sausage, red bell peppers, onions, herbs and wild rice
$13.95

Pasta with Fresh Spinach and Chicken
With penne pasta & tomatoes tossed in a garlic-cream sauce and fresh basil
$14.95

Spaghetti and Meatballs
Spaghetti pasta tossed with marinara sauce and house-made fennel meatballs with shaved parmesan cheese
$13.95

Baja Sole Fish Tacos
Two soft corn tortillas with crispy sole topped with fresh chipotle cream sauce and citrus pickled cabbage slaw; served with cilantro lime rice on the side
$12.95

Lemon Herb Chicken
Roasted chicken marinated with rosemary and lemon butter sauce, served with roasted potatoes, broccoli and baby carrots
$15.95

(V) Vegetarian (G) Gluten Free
Dinner rolls available upon request
SOFT DRINKS
(Refillable)
Fresh-Brewed Black Iced Tea $2.50 Organic Passion Fruit Iced Tea $3
Fountain Drinks: Coke, Diet Coke, Sprite, Dr. Pepper, Fanta Strawberry, Fanta Orange, Ginger Ale $2.50
Dish House-made Lemonade or Arnold Palmer $3

BOTTLED DRINKS
Henry Weinhard’s Root Beer $3.50 Vanilla Cream Soda $3.50
Aqua Panna $4 Pellegrino Sparkling Small $4 Large $7.50

COFFEES
Gavina Fresh Ground Kenya Dark Roast, regular or decaf $3
Hot Tea (Green, English breakfast, earl grey, chamomile, peppermint, orange spice) $3
Espresso $3 Double Espresso $4 Cappuccino, Latte, Mocha $4 (Iced add .25)
Vanilla Cappuccino, Latte, Mocha $4.50 (Iced add .25)
Hot Chocolate with Marshmallows & Whipped Cream $3.50

JUICES & SMOOTHIES
Fresh Squeezed Orange Juice or Grapefruit Juice Small $3 Large $4
Apple, Cranberry, Pineapple, or Tomato Juice Small $2.75 Large $3.75
Milk Small $3 Large $4 Chocolate Milk Small $3.50 Large $4.50
Strawberry-Banana Smoothie Small $3 Medium $4 Large $5

MILKSHAKES & MALTS
Chocolate, Vanilla, or Strawberry Shake $4 Malt $4.50
Real Oreo Shake $5 Malt $5.50
Henry Weinhard’s Root Beer Float $5

MIMOSAS AND COCKTAILS
Classic – Fresh squeezed orange juice & champagne $8
Peach – Absolut Apeach, orange juice, champagne $9
Ruby – Absolut Ruby Red, fresh-squeezed grapefruit juice, champagne $9
Strawberry – Strawberry Liqueur, orange juice, champagne $9
Pomegranate – Pama Liqueur, pomegranate-infused vodka, cranberry juice, champagne $9
Dish Spicy Mary – Absolut Peppar, house-made bloody mary mix $9
Dish Screwdriver – Absolut Mandarin Vodka with fresh-squeezed orange juice $7
Dish Greyhound – Absolut Ruby Red with fresh-squeezed grapefruit juice $7
Dish Margarita – Patron Silver Tequila, fresh squeezed grapefruit juice, sugar rim $9
Dish Mojito – Freshly muddled organic mint, sugar & lime, silver rum & soda $8
Dish Moscow Mule – Tito’s Vodka, fresh squeezed lime juice, house made ginger soda $9

MARTINIS
Dish Standard – House vodka or gin, served up or on the rocks $7
Dish Cosmo – Citrus vodka, triple sec, fresh lime, splash of cranberry $8
Limoncello – Caravello limoncello, vanilla vodka & Dish lemonade $9
Key Lime – Vanilla vodka, Rose’s lime, splash of cream & graham cracker rim $9
Strawberry Lemondrop – Muddled strawberries with strawberry infused vodka & fresh lemonade $9
French Kiss – St. Germain Elderflower liqueur, Absolute Apeach, cranberry $10
Pomegranate Cosmo – Pomegranate vodka, Pama liqueur, fresh lime, cranberry $10
Dish Manhattan – Maker’s Mark Kentucky bourbon whiskey, sweet vermouth, angostura bitters, on the rocks or up & a cherry $10
House Wines

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Riesling, Pinot Grigio, White Zinfandel

$7 Glass

Whites

chardonnay
four vines unoaked, santa barbara $9
byron, santa barbara $10
kendall jackson, santa maria $12/$36

pinot grigio
scarpetta, italy $9

riesling
blufeld, germany $8

sauvignon blanc
murphy-goode, north coast $9

prosecco
tocelli, italy $9

Reds

cabernet sauvignon
round hill, california $8
silver palm, north coast $12/$36

merlot
mad housewife, california $8
kendall jackson, sonoma $10/$30

pinot noir
hahn, monterey county $8
napa cellars, napa $12/$36

red zinfandel
predator, lodi $11

syrah
mc.manis, california $9

rosé
cotes du rhone, france $8

wine by the bottle

la crema, chardonnay, russian river $45
la crema, pinot noir, willamette valley $45
arrowood, cabernet sauvignon, sonoma $45

Tap
Ask your server about our rotating craft beers!

Bottle/Can

bucklear n/a $4
sam adams $4
fat tire $4
amstel light $4
angry orchard hard apple cider $5
lagunitas pils $5
dos xx $5
blue moon $5
black butte porter $6
new castle $6
not your father's root beer $5