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## DINNER MENU Fall/Winter 2012

### APPETIZERS

**Grilled Roquefort Cheese & Applewood Bacon with Caramelized Onions on Foccacia** \$5.95

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

**Wild Mushroom Quesadilla** with Portobellos & Enoki mushrooms & smoked mozzarella \$8.50

**Grilled Marinated Vegetables with DISH Green Goddess** \$5.95

#### **Pulled Pork Tacos**

Slow roasted pork wrapped in soft corn tortillas with avocado, pickled onions & chipotle salsa \$7.95

**Hand-cut fresh *Kennebec* potato French fries with trio of dipping sauces**  
(garlic mayo, barbeque sauce and spicy chipotle mayo) \$4.50 with sweet potato fries \$4.95

### STARTER SALADS

#### **DISH Organic Greens House Salad**

Mixed baby organic greens with iceberg & chopped romaine, tomato, cucumber & fresh basil \$5.50

(choice of 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 \$6.95

### ENTREE SALADS

#### **Traditional Caesar Salad**

Chopped hearts of romaine, dry-aged Parmesan cheese & garlic croutons tossed with

Caesar dressing (no anchovy in the dressing) **Small** \$6.95 **large** \$8.50

(add grilled chicken breast \$3.95; add avocado \$1.95)

#### **Ginger Chicken Salad**

Shredded breast of chicken with snap peas, fresh orange slices, crispy noodles, sliced almonds, shaved carrots, cilantro and mixed greens; tossed with sweet ginger-sesame dressing \$10.95

#### **Farmer's Market Chopped Veggie Salad**

With chopped fresh asparagus, snap peas, sweet red peppers, tomatoes, jicama, cucumber and red onion tossed with baby organic greens, fresh basil & DISH green goddess dressing \$9.95  
(add crumbled feta cheese \$2.25)

#### **Ojai Chicken Salad**

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

#### **Old School Cobb Salad**

Diced house-roasted fresh turkey breast, applewood-smoked bacon, hard boiled egg, diced tomato and crumbled blue cheese served over baby organic greens \$12.95 (add avocado \$1.95)

#### **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

#### **Chicken Curry Salad**

Grilled chicken breast tossed with curried mayo, green apple, dried cranberries, minced red onion and toasted pecans served over baby organic greens with balsamic vinaigrette \$12.95



## BLACK ANGUS GROUND SIRLOIN BURGERS

*We have assembled what we believe is the very best of each of the critical elements of a truly great burger: a half pound of Hormone-free, hand formed, fresh ground Nebraska Black Angus, grilled to order and served on a freshly baked brioche bun from Wheatland Bakery in Sun Valley with hand-cut fresh tomato and iceberg lettuce.*

*All burgers are served with choice of our hand-cut fresh Kennebec potato French fries, small green salad, fruit, or sliced tomatoes (sweet potato fries .75 extra)*

### **DISH Burger**

Half pound of ground Black Angus sirloin grilled to order with pickle, tomato, iceberg lettuce, red onion and remoulade on the side \$9.95

### **Cheeseburger**

choice of Tillamook sharp cheddar, Swiss, American, smoked mozzarella, pepper jack or crumbled blue cheese \$10.25

### **Wild Shroom Burger**

Topped with sautéed assorted fresh seasonal mushrooms (*Oyster, Enokis, Portobellos, etc.*) \$10.95 (add Swiss cheese .75)

### **Applewood-Smoked Bacon Cheeseburger**

with choice of cheese \$12.95

### **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 \$11.50 (add choice of cheese .75)

## 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 .75 extra)*

### **DISH Classic Applewood-Smoked BLT**

Thick-cut applewood smoked bacon, sliced tomatoes and lettuce served on lightly toasted wheat bread with mayo \$9.95 (add avocado \$1.95)

### **Grilled Vegetable Sandwich with Feta cheese & Pesto on Focaccia Bread**

choice of fries or small salad \$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 brioche bun (served with sweet potato fries unless otherwise requested) \$11.95

### **Grilled Chicken Caesar Sandwich on Focaccia**

Chicken breast grilled to order with romaine lettuce tossed with Caesar dressing and shaved parmesan cheese \$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

### DISH Vegetable Plate

Assorted fresh vegetables, spinach, wild rice, lentils and baby greens salad with Green Goddess \$9.95

### Wild Mushroom Pasta

Linguine tossed with assorted forest mushrooms (*oyster, enokis, portobellos, etc*)  
sautéed leeks, tarragon, parmesan and pureed mushrooms \$10.95

### DISH Fish Tacos

Grilled filet of sole in soft corn tortillas with cabbage slaw, spicy salsa fresca & fresh cilantro,  
served with “Spanish rice” *one taco: \$8.95 two tacos: \$11.95 (no splits please)*

### Pasta with Sausage & Cherry Tomatoes

“Elbow noodles” with Italian sausage & cherry tomatoes simmered with olive oil, red wine, onion,  
shaved parmesan, fresh basil and chili flakes \$10.95

### Dish Gumbo

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

### 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

### Butter-Braised Organic Chicken Breast with Wild Mushroom-Leek Hash

Boneless, skin-on double breast of organic *Jidori* chicken seared with butter & herbs,  
served over wild mushrooms sautéed with baby leeks and house made lentils \$15.95

### 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)*

### 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

“Grown-up” baked Macaroni with parmesan & blue cheese & herb crumbs \$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 flake \$3.25

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