



JANUARY SPECIALS

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APPS


SPICED BUTTER SURF & TURF

A plate of shrimp and New York steak bites sautéed in our DTC spiced butter with white wine, garlic, fresh green onion, parsley, and Parmesan. Served with garlic bread. \$9.5

CRISPY FRIED CHEESE RAVIOLIS

Cheesy raviolis breaded and deep fried. Served with a side of dipping sauce of your choice: blue cheese or ranch dressing, meat sauce or vegetarian red sauce. \$7

FOCCACIA FLATBREAD SANDWICH

ON A PLANK: Italian delight with salami and mortadella and provolone cheese with a spread of olive relish. Served with your choice of pesto vinaigrette for dipping. \$7 

BREAKFAST

CHOCOLATE CHIP PANCAKES W/ PEANUT BUTTER WHIPPED CREAM

Buttermilk pancakes with mini chocolate chips with house made from scratch peanut butter whipped cream. \$9.5

CRAB OMELETTE

A sweet, crab meat omelette topped with béchamel sauce. Served with choice of cottage or hash brown potatoes or fresh spinach and toast and house made jam. \$14

CRAB BENEDICT

Poached eggs on a toasted English muffin with sweet crab meat and choice of béchamel or hollandaise sauce. Served with choice of cottage or hash brown potatoes, or fresh spinach. \$14

SALMON BENEDICT

DTC seasoned Wild Sockeye Salmon with two poached California fresh eggs on an English muffin topped w/choice of béchamel or hollandaise sauce. Served with your choice of cottage or hash brown potatoes or fresh spinach. \$14



LUNCH

GREEN SHARLENE SALAD

Fresh organic power greens (a blend of baby spinach, chard, and kale) tossed in Green Sharlene vinaigrette made with DTC Real Good Foods Brand EVOO and French Prune Balsamic. Topped with a grilled chicken breast, DTC walnuts, dried cranberries, and a sprinkle of Parmesan cheese. Served with a slice of Parmesan toast. \$14 **SUBSTITUTE WILD SOCKEYE SALMON FOR CHICKEN BREAST + \$4**

ON THE BORDER BURGERS

Both burgers served house made salsa and onion rings. \$14

CHILI RELLENO BURGER

A fresh grilled burger topped with a chili relleno, lettuce tomato, and onion.

JALAPEÑO POPPER BURGER

A fresh grilled burger topped with jalapeño poppers stuffed with bacon and cream cheese inside. Topped with lettuce, tomato and onion.



EXTRA VIRGIN OLIVE OIL & FRENCH PRUNE BALSAMIC VINEGAR

Mix our French Prune Balsamic with our EVOO for a sweet bread dip, drizzle over a fresh garden salad, or stir fried veggies!

Use along with your favorite rub on steak, tri-tip, roasts, baked chicken, pork chops, and more for a sweet balsamic marinade glaze.

Available in 250ML bottles. • EVOO \$12 Balsamic \$15 

DINNER

NEW YORK STEAK RUSTIC

Penne pasta in our bourbon cream sauce, tossed with New York steak pieces, sautéed mushrooms, and shallots. \$19 **MAKE IT SURF & TURF +\$3**



SEAFOOD LASAGNA

Layers of crab, shrimp, and pasta in a rich ricotta white sauce with white wine, basil, and mushrooms then baked to golden brown. Served with toasted garlic bread \$22

SPAGHETTI SQUASH POMODORO

Eat your veggies instead of pasta. This wonderful squash cooks up with the texture of spaghetti pasta, but it's a lower calorie option, tossed in our wonderful pomodoro recipe, with local olive oil, fresh basil, garlic and tomatoes. \$16

DANCING SALMON

 Wild caught Sockeye Salmon seasoned with our fabulous DTC rub, Served over your choice of angel hair pasta or spaghetti squash in our creamy Parmesan with spinach, tomatoes, and shaved garlic. Garnished with fresh lemon and served with garlic bread. \$20 

*Life is short,
eat dessert
first*

**DESSERT SPECIALS EVERY DAY!
PLEASE INQUIRE.**