



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*, bleu 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, bleu cheese and applewood bacon crumbles
tossed with bleu 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

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 bread
\$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

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

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, Absolut 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

<u>chardonnay</u>	four vines unoaked, santa barbara	\$9
	byron, santa barbara	\$10
	kendall jackson, santa maria	\$12/\$36
<u>pinot grigio</u>	scarpetta, italy	\$9
<u>riesling</u>	blufeld, germany	\$8
<u>sauvignon blanc</u>	murphy-goode, north coast	\$9
<u>prosecco</u>	bocelli, italy	\$9

Reds

<u>cabernet sauvignon</u>	round hill, California	\$8
	silver palm, north coast	\$12/\$36
<u>merlot</u>	mad housewife, california	\$8
	kendall jackson, sonoma	\$10/\$30
<u>pinot noir</u>	hahn, monterey county	\$8
	napa cellars, napa	\$12/\$36
<u>red zinfandel</u>	predator, lodi	\$11
<u>syrah</u>	mc.manis, california	\$9
<u>rosé</u>	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