



## ☺ASK ABOUT OUR SOUP OF THE DAY

### **.SALADS.**

*All of our dressings are made in-house:*

*green goddess vinaigrette\* , , balsamic vinaigrette(G),  
honey mustard(G), 1000 island\*, ranch\*, bleu cheese\*, ginger soy(G) & caesar\*  
Salad Add Ons: Steak (4oz) \$6.25 Grilled Herb Chicken \$4.25 Avocado \$2.50  
Salmon (4oz) \$6.25  
Shrimp \$8.25 Feta or Goat Cheese \$2.75*

#### **Small Mixed Greens House Salad (v)**

Topped with diced tomato, cucumber, fresh basil and your choice of dressing  
\$7.50

#### **Traditional Caesar Salad (v)**

Fresh cut romaine with shaved parmesan and house made garlic herb croutons  
tossed  
with Caesar dressing Small \$9.00 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 \$9.50

#### **Ojai Chicken Salad (G)**

Herb-marinated chicken breast, tomato wedges, grapefruit, oranges & avocado  
served with mixed greens tossed in honey mustard vinaigrette \$14.75

#### **Chicken Curry Salad**

Grilled shredded chicken breast tossed with mayo, green apple, dried  
cranberries,  
and toasted pecans served over mixed greens with balsamic vinaigrette \$14.25

#### **Crispy Chicken Salad**

Buttermilk breaded chicken tenders with diced tomatoes, cucumber, red onion,  
black beans, avocado and iceberg lettuce tossed with a creamy cilantro ranch  
dressing  
\$14.75

#### **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  
\$15.50



## **.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 \$1.00, soup \$1.25-\$1.75)*

Onion Rings \$2 Add Bacon \$2.50 Avocado \$2.50 Sautéed Mushrooms \$2.50  
Fried Egg \$1.25

### **DISH Burger**

Half pound grilled to order, ground sirloin patty served on a brioche bun \$13.50  
Add cheese for \$1.00 (tillamook sharp cheddar, American, Swiss, pepper jack, bleu cheese, brie (\$1.50) or havarti (\$1.50))

### **DISH Veggie Burger (v)**

Slow cooked mushrooms, barley, lentils, almonds & herbs hand-formed into a fresh veggie patty; served on a whole wheat bun \$14.25

### **Short Rib Melt**

Tender slow roasted Chuck flap with melted pepper jack cheese, Dijon mustard, grilled onions and red bell peppers on grilled sour dough bread \$14.50

### **Patty Melt**

Half pound of Angus fresh ground beef grilled to order with melted cheddar & Swiss cheese, 1,000 island dressing and caramelized onions on grilled sour dough bread;

*Served with a side of beer battered onion rings \$14.75*

### **Old-Fashioned Tuna Melt**

Sharp tillamook cheddar on grilled sourdough bread \$12.95  
(add avocado \$2.50 Tomato \$0.75)

### **DISH Thick-Cut Applewood Smoked BLT**

Premium, thick-cut applewood smoked bacon, fresh tomatoes and lettuce on a lightly toasted artisanal wheat bread with mayo \$13.25 (add avocado \$2.50)

### **Oven Roasted Turkey Club**

Sliced turkey roasted daily with lettuce, tomato, mayonnaise and applewood smoked bacon served on toasted white bread \$13.75 (add avocado \$2.50)

### **Green Goddess Grilled Cheese (v)**

Havarti cheese, fresh avocado and arugula dressed in green goddess served on grilled sourdough bread \$13.50



## **.PASTA.**

### **DISH Classic BLT Pasta**

Linguini with apple wood bacon, fresh spinach, and diced tomato tossed with shaved parmesan-cream sauce \$14.75

### **Pasta with Fresh Spinach and Chicken**

With penne pasta & tomatoes tossed in a garlic-cream sauce and fresh basil \$15.50

### **Pepper Shrimp Alfredo**

Seasoned jumbo shrimp sautéed with tri colored bell peppers; tossed with penne pasta, garlic, creamy Alfredo sauce and shaved parmesan cheese \$16.50

## **.ENTREES.**

### **Braised Short-Rib (G)**

Served on a bed of wild rice & grilled asparagus with a caramelized shallot veal reduction sauce \$23.75

### **Apple Sage Meatloaf with Mushroom & Red Wine Gravy**

Served with wild rice and baby carrots \$14.50

### **Chicken Piccata**

Thinly sliced chicken breast dusted in flour and sautéed until golden brown served wild rice, sautéed garlic spinach and lemon butter caper sauce \$15.95

### **Slow-Cooked Dish Gumbo**

With chicken, Schreiner's chicken apple & spicy andouille sausage, red bell peppers, onions, herbs and topped with wild rice \$14.95

### **Crispy Baja Sole Fish Tacos**

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  
one taco \$10.25 two tacos \$14.50 (no splits please)

### **Garlic Butter Shrimp**

Roasted garlic marinated butterfly jumbo shrimp served with wild rice, steamed broccoli and topped with garlic butter sauce \$16.95

### **Filet of Sole**

Pan seared filet of sole served over wild rice served with a side of sautéed garlic spinach; Topped with lemon butter caper sauce \$21.50

### **Grilled Atlantic Salmon**

Served with wild rice, grilled asparagus and fresh basil pesto \$22.50

## **ADDITIONAL SIDES**

Beer Battered Onion rings \$4.95

Hand-Cut Fresh Kennebec Potato French Fries \$4.25

Sweet Potato Fries \$4.50