

Lunch Specials

Arroz con Pollo with Country Ham, Potatoes, Green Beans, Zucchini, Red and Green Peppers, Olives and Capers \$10.50

Veggie Enchiladas with and Quesos Oaxacaqueno and Fresco, Green Beans, Corn, Kale, Carrots, Roasted Onions, Black Beans topped with Mole Verde, Cotija, Salsa Cruda and served with Mexican Rice \$12.50

Dinner Specials

Appetizers

Wilted Spinach with Sesame-Ginger Dressing, Cashews, Grilled Tofu, Carrots, Daikon Radish and Red Pepper garnished with Crispy Wontons \$8.95

Entrees

Cabbage Rolls stuffed with Veal, Pork and Beef topped with a Sweet and Sour Tomato Sauce, served with Dill Potatoes \$14.50

Cornmeal Dusted Rainbow Trout stuffed with Ground Pumpkinseed, Mushroom and Fresh Sage, and served with a savory Pancake of Wild Rice, Corn and Green Chile, served with Pickled Mushrooms and Green Beans \$16.50

Roadhouse Fried Chicken (organic) with Mashed Potatoes, Country Gravy, Collard Greens and a Biscuit \$15.25

Rigatoni with Smoked Mozzarella and Roasted Vegetables – Eggplant, Rapini, Bell Pepper, Portobello Mushroom, Tomato, Onion, Kalamata Olive, Cannellini Beans and Rosemary, served with a Small Caesar \$15.25

Veggie Enchiladas with and Quesos Oaxacaqueno and Fresco, Green Beans, Corn, Kale, Carrots, Roasted Onions, Black Beans topped with Mole Verde, Cotija, Salsa Cruda and served with Mexican Rice \$12.50