



.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: *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 (Proteins are not available a la carte)*

Small Mixed Greens House Salad (v)

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

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

Diced Green Apple, Candied Walnut & Bleu Cheese Salad (v)

With mixed greens tossed with green apple vinaigrette Small \$10.25 Large \$13.75

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

Farmer's Market Chopped Vegetable Salad (v)

Mixed greens tossed with green goddess dressing with corn, asparagus, snap peas, roasted peppers, diced tomato, cucumber, red onions & fresh basil \$14.50

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 \$14.25

Warm Chicken, Spinach, Wild Mushroom & Leek Salad (G)

Sweet marsala and a touch of cream with balsamic vinaigrette on the side \$14.95

BBQ Chicken Salad

BBQ chicken served on top of shredded romaine with cheddar cheese, corn, black beans, roasted red bell pepper, diced tomato, crispy tortilla strips and avocado tossed in 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

Ojai Chicken Salad (G)

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

Grilled Ribeye Steak & Avocado Salad

Grilled strips of ribeye steak with bleu cheese crumbles, avocado, cherry tomatoes and Romaine lettuce lightly tossed with our creamy cilantro ranch dressing, topped with beer battered onion rings \$17.50

.APPETIZERS.

Jalapeno Mozzarella Sticks Served with a side of marinara sauce \$7.95

Fried Calamari served with cocktail sauce and honey ginger slaw \$10.00

Fresh Grilled Vegetables with Balsamic served with green goddess dressing \$6.25

Dish Spinach Dip two cheese dip served with tortilla chips \$7.25

Joel's Popcorn Chicken served with bbq-ranch dipping sauce \$8.25

Chicken Wings Spicy Buffalo or BBQ \$10.50

.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))

The Real Vegetarian Mushroom Burger (v)

Roasted portobello mushroom with sautéed mushrooms, shallots, garlic, basil, & sweet marsala with melted swiss cheese and wild arugula tossed with olive oil and shaved parmesan cheese served on a whole wheat bun \$13.50 Add a patty for \$4.25

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

Brick-Red Spicy Chicken Sandwich

Chipotle marinated chicken breast with oven roasted herb tomatoes and wild arugula on parmesan grilled herb bread with cilantro aioli and sliced avocado \$14.25

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 \$13.95

Ribeye Steak Sandwich

Grilled ribeye steak, caramelized onions, sautéed spinach, bleu cheese crumbles, garlic mayo on toasted sourdough bread \$16.95

Green Goddess Grilled Cheese (v)

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

DISH Low-Carb Plates (G)

Sliced tomatoes with seasonal grilled vegetables tossed in balsamic vinaigrette
Grilled Sirloin Patty \$13.50 Organic Grilled Chicken \$15.50

.ENTREES.

Apple Sage Meatloaf with Mushroom-Red Wine Gravy

Served with red jacket mashed potatoes and steamed baby carrots \$14.50

Braised Short-Rib (G)

Served on a bed of parmesan mashed potatoes & grilled asparagus with a caramelized shallot veal reduction sauce \$23.75

Grilled Hanger Steak

Tender sliced Hanger steak served on a bed of arugula with shaved parmesan cheese, with a side of roasted garlic potatoes & sautéed broccoli \$22.50

Grilled Angus Rib-Eye Steak (G)

Grilled to order & topped with bleu cheese crumbles, balsamic reduction, and onion rings, served with red jacket mash & grilled asparagus \$24.75

Porterhouse Pork Chop & Apple Sauce

Grilled 10oz porterhouse pork chop with sliced granny smith apples & spiced apple sauce over sweet mashed potatoes, creamed spinach & a fig balsamic reduction \$19.75

Slow-Cooked Dish Gumbo

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

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 \$18.50

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 \$15.95

Lemon Herb Chicken

Roasted chicken (leg and thigh) marinated with rosemary and lemon butter sauce, served with roasted potatoes, broccoli and baby carrots \$16.50

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 \$12.50

Crispy 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 \$14.50

Jumbo Shrimp Scampi

Jumbo shrimp sautéed with a traditional garlic butter scampi sauce; Served with wild rice & grilled asparagus \$19.50

Filet of Sole

Pan seared filet of sole served over mashed potatoes 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

.PASTA.

Dish Classic BLT Pasta

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

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

Pasta with Fresh Spinach and Chicken

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

Blackened Chicken Alfredo

Blackened chicken, linguini, portabella mushrooms, broccoli, garlic and cherry tomatoes all tossed in a creamy alfredo sauce \$15.50

Spaghetti and Meatballs

Spaghetti pasta tossed with marinara sauce and house made fennel meatballs with shaved parmesan cheese \$14.75

ADDITIONAL SIDES

Beer Battered Onion rings \$4.95

Hand-Cut Fresh Kennebec Potato French Fries \$4.25

Sweet Potato Fries \$4.50

Sautéed Seasonal Vegetables \$4.75

Grilled Fresh Asparagus \$5.25

Spinach Sautéed with Garlic \$3.75

Macaroni & Cheese \$5.50

Grown Up Mac N' Cheese with bleu cheese and bread crumbs \$7.50

Mashed Potatoes \$3.95

SOFT DRINKS

(Refillable)

Fresh-Brewed Black Iced Tea \$3.25
Organic Passion Fruit Iced Tea \$3.25
Dish House-made Lemonade or Arnold Palmer \$3.25
Coke, Diet Coke, Sprite, Dr. Pepper, Fanta Strawberry,
Fanta Orange, Ginger Ale \$3.25

Dinner rolls available upon request Straws Available upon Request 1/2020

BOTTLED DRINKS

Henry Weinhard's Root Beer \$3.75
Aqua Panna \$4.25 Pellegrino Sparkling Small \$4.25 Large \$7.50

COFFEES

Gavina Fresh Ground Kenya Dark Roast, regular or decaf \$3.25
Hot Tea; Green, English breakfast, earl grey, chamomile, peppermint, orange spice \$3.25
Espresso \$3.25 Double Espresso \$4.25 Cappuccino, Latte \$4.50 (Iced add .25)
(Hazelnut, Caramel or Vanilla) Cappuccino, Latte or Mocha \$4.95 (Iced add .25)
Hot Chocolate with Marshmallows & Whipped Cream \$3.75

JUICES & SMOOTHIES

Fresh Squeezed Orange Juice or Grapefruit Juice Small \$3.25 Large \$4.25
Apple, Cranberry, Pineapple, or Tomato Juice Small \$3.00 Large \$3.95
Milk Small \$3.25 Large \$4.25 Chocolate Milk Small \$3.75 Large \$4.75
Strawberry-Banana Smoothie Small \$3.25 Medium \$4.25 Large \$5.25

MILKSHAKES & MALTS

Chocolate, Vanilla, or Strawberry Shake \$4.25 Malt \$4.75
Real Oreo Shake \$5.25 Malt \$5.75
Henry Weinhard's Root Beer Float \$5.25

MIMOSAS AND COCKTAILS

Classic – Fresh squeezed orange juice & champagne \$9.25
Peach – Absolut Apeach, peach liqueur, orange juice, champagne \$10.25
Ruby – Absolut Ruby Red, fresh-squeezed grapefruit juice, champagne \$10.25
Strawberry – Strawberry Liqueur, strawberry vodka, orange juice, champagne \$10.25
Pomegranate – Pama Liqueur, pomegranate vodka, cranberry juice, champagne \$10.25
Dish Spicy Mary – Absolut Peppar, house-made bloody mary mix \$12
Dish Screwdriver – Absolut Mandarin Vodka with fresh-squeezed orange juice \$9
Dish Greyhound – Absolut Ruby Red with fresh-squeezed grapefruit juice \$9
Dish Margarita – Patron Silver, fresh squeezed grapefruit juice, sugar rim \$10.25
Dish Mojito – Freshly muddled organic mint, sugar & lime, silver rum & soda \$9
Dish Moscow Mule – Tito's Vodka, fresh squeezed lime juice, and ginger beer \$10
Lava Michelada- Modelo Especial, Lava Michelada mix, Tajin rim \$10.25

MARTINIS

Dish Cosmo – Citrus vodka, triple sec, fresh lime, splash of cranberry \$9
Limoncello – Caravello limoncello, vanilla vodka & Dish lemonade \$10
Key Lime – Vanilla vodka, Rose's lime, splash of cream & graham cracker rim \$10
Strawberry Lemondrop – Muddled strawberries with strawberry vodka & lemonade \$10
French Kiss – St. Germain Elderflower liqueur, Absolut Apeach, cranberry \$11
Pomegranate Cosmo – Pomegranate vodka, Pama liqueur, fresh lime, cranberry \$11
Dish Manhattan – Maker's Mark Kentucky bourbon whiskey, sweet vermouth, angostura bitters, on the rocks or up & a cherry \$11