



.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*, blue 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

Diced Green Apple, Candied Walnut, & Gorgonzola 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

The Dish Wedge

Iceberg wedge with thin-sliced red onion, diced tomato, bleu cheese and applewood bacon crumbles topped with blue cheese dressing \$9.50

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

Ojai Chicken Salad (G)

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

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

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

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

.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))

*Contains egg/dairy (related to salad dressings only)

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

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

Reuben

Slow roasted, thin sliced corn beef with Swiss cheese, mustard and coleslaw on grilled rye bread \$15.50

Ribeye Steak Sandwich

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

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

Grilled Veggie Sandwich (v)

Sautéed spinach, mozzarella cheese, zucchini, yellow squash, Portobello mushrooms, roasted red bell pepper & basil pesto on grilled sour dough \$14.25

.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

Blackened Chicken Alfredo

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

Pesto Pasta Primavera (V)

Linguini pasta tossed with our savory garlic basil pesto, broccoli, cauliflower, asparagus, cherry tomatoes, zucchini and shallots \$14.25

Spaghetti and Meatballs

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

.ENTREES.

Apple Sage Meatloaf with Mushroom & Red Wine Gravy

Served with mashed potatoes and baby carrots \$14.50

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

Chicken Piccata

Thinly sliced chicken breast dusted in flour and sautéed until golden brown served over mashed potatoes, 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

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

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

ADDITIONAL SIDES

Beer Battered Onion rings \$4.95 Hand-Cut Fresh Kennebec Potato French Fries \$4.25
Macaroni & Cheese \$5.50 Sautéed Seasonal Vegetables \$4.75
Mashed Potatoes \$3.95 Grilled Fresh Asparagus \$5.25
Sweet Potato Fries \$4.50 Spinach Sautéed with Garlic \$3.75

SOFT DRINKS

(Refillable)

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

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