



SIDES

VEGETABLES

Baby Carrots	\$2.75	Vegetable Medley	\$2.75
V/GF *Can Be Made Vegan		V/GF *Can Be Made Vegan	
Choice of: Dilled, Roasted or Glazed		Steamed Baby Carrots, Broccoli & Cauliflower	
Tri-Colored Roasted Carrots	\$3.50	Roasted Vegetable Medley	\$2.75
V/GF *Can Be Made Vegan		V/GF	
Green Bean Amandine	\$3.00	Zucchini, Yellow Squash, Bell Peppers & Onions	
V/GF		Steamed Broccoli	\$2.75
w/ Toasted Almonds		Vegan/GF	
Steamed Green Beans & Red Peppers	\$3.00	w/ Lemon Butter	\$3.00
V/GF		V/GF	
Steamed Green Beans	\$2.75	Steamed Cauliflower	\$2.75
V/GF		Vegan/GF	
Green Bean Bake	\$2.75	w/ Lemon Butter	\$3.00
V		V/GF	
Corn O'Brien	\$2.75	Casino Buttered Brussel Sprouts	\$2.75
V/GF *Can Be Made Vegan		GF	
Corn Kernels w/ Diced Red & Green Peppers		w/ Garlic, Diced Bell Peppers & Bacon	
Mexican Street Corn	\$3.50	Bavarian Style Sauerkraut	\$2.75
V/GF		V/GF	
Corn Kernels w/ Elote Seasoning & Cotija Cheese		w/ Apples & Caraway Seeds	
Asparagus w/ Lemon Butter	\$4.00	Sauteed Sugar Snap Peas	\$4.00
V/GF *Seasonal (April-August)		V/GF *Seasonal (April-August)	
Choice of: Steamed or Roasted.		Corn Cobbettes	
Roasted Potatoes, Sweet Potatoes & Butternut Squash	\$4.00	V/GF *Seasonal (April-August)	
V/GF *Seasonal (September-January)		Full Cob	\$3.00
Roasted Butternut or Acorn Squash	\$2.75	1/2 Cob	\$2.50
V/GF *Seasonal (September-January)		Asian Vegetable Stir Fry	\$2.75
w/ Brown Sugar, Cinnamon & Butter		V/GF	
Maple Glazed Root Vegetables	\$3.75	Italian Vegetable Stir Fry	\$2.75
V/GF *Seasonal (September-January)		V/GF	
Medley of Root Vegetable w/ Maple & Butter			

GRAINS & LEGUMES

Wild Rice Pilaf	\$3.25	Garlic & Lemon Mediterranean Rice	\$3.00
V		V *Can Be Made Vegan	
Long & Wild Rice Pilaf	\$2.75	Spanish Rice	\$2.75
V/GF *Can Be Made Vegan		V	
Brown Rice Pilaf	\$3.25	Broccoli Rice Au Gratin Bake	\$3.25
V		V	
Ruby Wild Rice Pilaf	\$2.75	w/ Rice, Cheddar Cheese & Fried Onion Chips	
Vegan/GF		Vegetarian Baked Beans	\$3.00
Mediterranean Brown Rice	\$4.00	V/GF	
V		Add Bacon for \$1.00	
w/ Olives, Artichokes & Feta		Refried Beans	\$3.00
Quinoa Pilaf	\$3.25	V/GF *Can Be Made Vegan	
V/GF			
w/ Mixed Vegetables & Herbs			

GF - Gluten Free DF - Dairy Free V - Vegetarian



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POTATOES

Dilled Redskin Potatoes V/GF	\$3.00	Mashed Potatoes V/GF	\$3.00
Parsley Redskin Potatoes V/GF	\$3.00	Choice of: Idaho, Redskin or Yukon Gold w/ Skins	
Oven Roasted Redskins V/GF	\$3.00	Potatoes Dauphinoise	\$4.00
Ranch Seasoned Potato Wedges V/GF	\$3.50	V	
Baked Idaho Potatoes V/GF	\$3.50	A Gratin of Sliced Potatoes in a Gruyere Cheese Sauce	
Twice-Baked Potatoes V	\$4.00	Au Gratin Potatoes	\$3.50
w/ Cheddar Jack & Scallions		V/GF	
Loaded Twice-Baked Potatoes	\$4.50	Gratin of Sliced Potatoes in a Cheddar Jack Cheese Sauce	
w/ Bacon, Cheddar Jack & Scallions		Potato Spinach Gratin	\$3.50
Baked Sweet Potatoes	\$3.00	V	
Vegan/GF *Seasonal (September-December)		Gratin of Sliced Potatoes w/ Spinach & Swiss Cheese Sauce	
Sweet Potato Bake	\$3.50	Roasted Rosemary Sweet Potato Wedges	\$3.50
V *Seasonal (September-December)		Vegan/GF *Seasonal (September-December)	
w/ Pecan Streusel Topping			

PASTA

Penne Pasta Choice of Sauce:		Butternut Squash Ravioli	\$6.00
Marinara	\$5.25	V	
Vegan		Choice of: Sage Cream Sauce or Roasted Butternut Coulis	
Spinach & Palomino	\$5.25	Wild Mushroom Risotto	\$6.00
V		V	
Alfredo, Tuscan, Sun-Dried Tomato Cream or Basil Pesto Cream	\$5.50	w/ Garlic & Fresh Herbs	
V		Cavatappi & Cheese	\$4.00
Forestiere	\$6.00	V	
V		Three Cheese Penne	\$6.00
w/ Wild Mushrooms in Madeira Cream		V	
Cheese Tortellini Choice of Sauce:		Pasta Primavera	
Marinara	\$5.00	Penne Pasta w/ Chef's Choice Vegetables	
V		Choice of Sauce:	
Alfredo, Palomino or Sun-Dried Tomato Cream	\$6.00	Marinara	\$5.75
V		Vegan	
		Spinach & Palomino	\$5.75
		V	
		Alfredo, Tuscan, Sun-Dried Tomato Cream or Basil Pesto Cream	\$6.00
		V	



Cavatappi & Cheese