



Sides

Vegetables

Vegetables are priced per single serving

Baby Carrots (GF/V)

\$2.75

Dilled, Roasted or Glazed.
Can be made Vegan.

Tri-Colored Roasted Glazed Carrots (GF/V)

Can be made Vegan.
\$3.00

Steamed Broccoli (GF/Vegan)

\$2.75

w/ Lemon Butter (GF/V)
\$3.00

Steamed Cauliflower (GF/Vegan)

\$2.75

w/ Lemon Butter (GF/V)
\$3.00

Vegetable Medley (GF/V)

Steamed Baby Carrots, Broccoli &
Cauliflower. Can be made Vegan.
\$2.75

Roasted Vegetable Medley (GF/V)

Squash, Onions, Zucchini & Peppers in
Light Olive Oil & Herbs
\$2.75

Casino Buttered Brussels Sprouts (GF)

w/ Garlic, Diced Bell Peppers & Bacon
\$2.75

Asian Vegetable Stir-Fry (GF/V)

Stir-Fried Seasonal Vegetables w/ Garlic
& Ginger
\$2.75

Italian Vegetable Stir-Fry (GF/Vegan)

Stir-Fried Seasonal Vegetables
w/ Italian Herbs
\$2.75

Bavarian Style Sauerkraut (GF/V)

w/ Apples & Caraway Seeds
\$2.75

Green Bean Amandine (GF/V)

w/ Toasted Almonds
\$3.00

Steamed Green Beans & Red Peppers (GF/V)

\$3.00

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

Steamed Green Beans (GF/V)
\$2.75

Green Bean Bake (V)
\$2.75

Corn O'Brien (GF/V)
Corn Kernels w/ Diced Red & Green
Peppers. Can be made Vegan.
\$2.75

SPRING/SUMMER VEGETABLES

Steamed or Roasted Asparagus
w/ Lemon Butter
\$4.00

Sautéed Sugar Snap Peas
\$4.00

Corn Cobquettes (GF/V)
1/2 Cobs.....\$2.50
Full Cobs.....\$3.00

FALL/WINTER VEGETABLES

Roasted Butternut Squash (GF/V)
w/ Brown Sugar, Cinnamon, & Butter
\$2.75

Roasted Acorn Squash (GF/V)
w/ Brown Sugar, Cinnamon, & Butter
\$2.75

Roasted Potatoes, Sweet Potatoes,
& Butternut Squash (GF/V)
\$4.00

Maple Glazed
Root Vegetables (GF/V)
Medley of Root Vegetables w/ Maple &
Butter
\$3.75

Potatoes

Dilled or Parsley
Redskin Potatoes (GF/V)
\$3.00

Baked Idaho Potatoes (GF/V)
w/ Chives & Sour Cream
\$3.50

Au Gratin Potatoes (GF/V)
Gratin of Sliced Potatoes in Cheddar
Jack Sauce & Onions
\$3.50

Oven-Roasted
Redskin Potatoes (GF/V)
\$3.00

Ranch Seasoned
Potato Wedges (GF/V)
\$3.50

Twice-Baked Cheddar Potatoes
w/ Cheddar Jack & Scallions
\$4.00

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

Loaded Twice-Baked Potatoes
w/ Bacon, Cheddar Jack & Scallions
\$4.50

Potatoes Dauphinoise (V)
A Gratin of Sliced Potatoes in a Gruyere
Cheese Sauce
\$5.00

Mashed Potatoes (GF/V)
Your Choice of: Idaho, Redskin or Yukon
Gold w/ Skins
\$3.00

Potato Spinach Gratin (V)
Gratin of Sliced Potatoes w/ Spinach &
Swiss Cheese Sauce
\$3.50

SEASONAL POTATOES

**Roasted Rosemary
Sweet Potato Wedges (GF/Vegan)**
\$3.50

Sweet Potato Bake
w/ Pecan Streusel Topping
\$3.50

Baked Sweet Potatoes (GF/Vegan)
\$3.00

Pasta

(Side Servings)

Penne Pasta
w/ Your Choice of Sauce:

Marinara (DF/Vegan)
Spinach & Palomino (V)
\$5.25

Alfredo (V)
Sun-Dried Tomato Cream (V)
Basil Pesto Cream (V)
\$5.50

Forestiere (V)
w/ Wild Mushrooms in Madeira Cream
\$6.00

Three Cheese Penne
\$6.00

Cavatappi & Cheese (V)
w/ Baked Cheese Crust
\$4.00

Pasta Primavera
Chef's Choice Vegetables
w/ Choice of Sauce:
Marinara (Vegan)
\$5.00
Basil Pesto Cream (V)
Sun-Dried Tomato Cream (V)
Alfredo (V)
Tuscan Sauce (V)
\$5.50

Cheese Tortellini (V)
w/ Marinara Sauce
\$6.00

Alfredo
Palomino
Basil Pesto Cream
\$6.00

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

Wild Mushroom Risotto (V)
w/Garlic & Fresh Herbs
\$6.00

Butternut Squash Ravioli (V)
Choice of Sage Cream Sauce or
Southwestern Sauce (w/ Corn & Black
Beans)
\$6.00

Grains & Legumes

Vegetarian Baked Beans (GF/V)
\$3.00

Brown Rice Pilaf (V)
\$3.25

Refried Beans (GF/V)
\$3.00

Ruby Wild Rice Pilaf (GF/Vegan)
\$2.75

Spanish Rice (V)
\$2.75

Mediterranean Brown Rice (V)
w/ Olives, Artichokes, & Feta
\$4.00

Quinoa Pilaf (GF/V)
w/ Mixed Vegetables & Herbs (GF)
\$3.25

Garlic & Lemon
Mediterranean Rice (V)
Can be Made Vegan
\$3.00

Wild Rice Pilaf (V)
\$3.25

Broccoli Rice Au Gratin Bake (V)
w/ Rice, Cheddar Cheese, & Fried
Onion Chips
\$3.25