DINNER MENU

Week of September 1st - 5th

Monday September 1st

Closed for Holiday

Tuesday September 2nd

BBQ Beef Brisket
slow braised succulent beef brisket tossed in our BBQ sauce served with cheddar mashed potatoes and coleslaw

Wednesday September 3rd

Shrimp Stir Fry
glazed shrimp stir fried with an assortment of local vegetables gently tossed in our house made teriyaki sauce and served over jasmine rice

Thursday September 4th

Chicken Tenders
homemade chicken tenders served with macaroni and cheese, broccoli, and assorted dipping sauces

Friday September 5th

Hoisin Chicken Lettuce Wraps
ground chicken tossed with our homemade hoisin sauce and sauteed garlic, ginger, and scallion served with a side of rice and butter lettuce

Prix Fixe Meal Addition: Egg Rolls/ Yuzu Custard

DINNER MENU

Week of September 8th - 12th

Monday September 8th

Teriyaki Chicken Meatballs
housemade chicken meatballs glazed with our homemade teriyaki sauce served over rice and steamed vegetables

Tuesday September 9th

Baja Fish Tacos
battered Cod topped with fresh slaw, mango avocado salsa, and corn tortilla served with beans and rice

Wednesday September 10th

Kalua Pork
slow braised smoky pork shoulder served with homemade macaroni salad and sticky rice

Thursday September 11th

Chicken Tikka Masala
tender stewed chicken in a rich and creamy aromatic spiced sauce served over basmati and naan

Friday September 12th

TDLD Smash Burger
classic diner style cheeseburger made with griddled house ground beef, smashed and topped with American cheese, caramelized onions, and fry sauce on a toasted brioche bun

Prix Fixe Meal Addition: Cajun Tater Tots/ Chocolate Chip Cookie

DINNER MENU

Week of September 15th - 19th

Monday September 15th

Chicken Quesadilla
quesadilla stuffed with house ground seasoned chicken, monterey jack cheese served with sour cream and guacamole

Tuesday September 16th

Ahi Poke Bowl
soy marinated raw Ahi Tuna poke bowl served with rice, seaweed salad, and raw vegetable garnish

Wednesday September 17th

Lamb Gyro Wrap
grilled lamb gyro meat, tomato, cucumber, feta cheese, kalamata olives, romaine lettuce, tzatziki sauce with Greek style potato wedges

Thursday September 18th

BBQ Chicken
Tender grilled chicken glazed with our homemade barbeque sauce served with a side of mashed potatoes and coleslaw

Friday September 19th

Barbacoa Street Tacos
tender, smoky shredded beef with corn tortillas, onion, cilantro, radish, sour cream, and salsa

Prix Fixe Meal Addition: Horchata/ Chips & Guacamole

DINNER MENU

Week of September 22nd - 26th

Monday September 22nd

Chicken Verde Enchiladas
tortillas stuffed with seasoned ground chicken mixed with monterey jack cheese and topped with housemade verde enchilada sauce

Tuesday September 23rd

Northwest Style Salmon Filet
beautiful baked salmon topped with a sauteed local mushroom sauce served with a side of rice pilaf and roasted asparagus

Wednesday September 24th

Monte Cristo Sandwich
classic griddled sandwich made with ham and swiss cheese and dipped in french toast batter served with fruit salad and preserves

Thursday September 25th

Beef Bulgogi
classic Korean BBQ dish with thinly sliced marinated beef tossed with a sweet and savory Bulgogi sauce served with steamed rice, butter lettuce, and Kimchi

Friday September 26th

Cajun Chicken Alfredo
sauteed seasoned chicken, broccoli, and penne pasta tossed in our homemade alfredo sauce

Prix Fixe Meal Addition: Foccacia/ Canoli