



First Course Choices for Plated Meals

First Course Salads

House Garden Salad
\$2.35

Caesar Salad
with Croutons, Parmesan & Grape Tomatoes
Suggested Dressing: Creamy Caesar
\$2.75

Spinach Strawberry Salad
Suggested Dressings: Honey Poppyseed,
Vanilla Bean Vinaigrette or Balsamic Vinaigrette
\$2.65

Romaine & Spinach
with Craisins & Candied Nuts
Suggested Dressings: Honey Poppyseed,
Spice Vinaigrette or Apple Cider Vinaigrette
\$2.75

Pear Spring Green Gorgonzola Salad
with Spiced Nuts
Suggested Dressing: Bleu Cheese Vinaigrette
\$3.75

Spinach, Apple, Bacon Salad
Suggested Dressing: Apple Cider Vinaigrette
\$3.75

Mixed Greens
with Raspberries, Pistachios,
Pears & Ricotta Salata
Suggested Dressing: Vanilla Bean Vinaigrette
\$3.95

Kale Quinoa Salad
with Craisins,
Candied Pecans & Goat Cheese
Suggested Dressing: Citrus Vinaigrette
\$3.95

Salad Dressings

You May Choose Two:

CREAMY
BYU Ranch
Avocado Ranch
Lime Cilantro Ranch
Southwest Ranch
Creamy Caesar
Honey Poppyseed
Green Goddess

VINAIGRETTES
House Italian
Raspberry Vinaigrette (Fat-free)
Golden Balsamic Vinaigrette
Apple Cider Vinaigrette
Blue Cheese Vinaigrette
Cilantro Lime Vinaigrette
Dark Balsamic Vinaigrette
Vanilla Bean Vinaigrette
Citrus Vinaigrette
Lemon Herb Vinaigrette
Oriental Vinaigrette
Red Wine Vinaigrette
Shallot Vinaigrette
Spice Vinaigrette
Caramelized Onion Vinaigrette

First Course Soups

8-oz. Bowl, \$2.99

Broccoli Cheese
Butternut Squash
Chicken Noodle
Corn Chowder
Cream of Potato
Minestrone
New England Clam Chowder
Poblano Chicken
Canadian Cheese

Thai Curry (seasonal)
Texas Style Chili
Tomato Basil
White Bean Chicken Chili
Canadian Cheese
Chicken Sausage Gumbo
Vegetable Beef
Harvest Pumpkin (seasonal)
Spicy Vegetable Lentil
(seasonal)