



DINNER MENU

FIRST COURSE

served with miniature corn and roasted green chili muffins,
and honey butter

Pumpkin Bisque Soup

with toasted pumpkin seeds, pumpkin seed oil

Pineapple & Tomatillo Salsa

with arugula and plantain chips

Sunglow Tamales

savory chicken or pork tamales (or one of each)

Sunglow House Salad

with Ranch dressing

Spinach Salad

roasted red pepper vinaigrette,
candied jalapeños

SIDE DISHES

\$3 SUPPLEMENT

Roasted Carrots
Red Beans and Rice

Parsnip Poblano Cakes
Smashed Garlic Potatoes

BEVERAGES

Coffee, Decaf, Selection of Teas

Latte, Cappuccino, Espresso \$ 5.00

Soft Drinks, Juices, Milk \$ 3.00

**A SELECTION OF DIGESTIFS, PORT AND
LIQUEURS IS ALSO AVAILABLE**

MAIN COURSE

Petit Filet Mignon

8 ounce, chipotle tomato jam \$10 SUPPLEMENT

Lime & Cilantro Chicken

with ginger and lime butter,
roasted corn and black bean salsa

Pan Fried Rainbow Trout

dusted with cornmeal, SAS-Z pistachios
smoked jalapeno butter

Coffee-rubbed Pork Tenderloin

with warm fig and port wine sauce

Angel Hair Pasta with grilled vegetables

with grilled, sliced chicken

with shrimp \$8 SUPPLEMENT

ABOVE SERVED WITH A CHOICE OF POTATO OR VEGETABLE

DESSERT

Chocolate Malt Pie

with caramel & dark chocolate

Outside In 'Smores

Sopaipilla

with mesquite honey

Molten Chocolate Cake

\$5 SUPPLEMENT

Selection of Frozen Yogurts & Ice Cream

Chef Colleen Stevens

AUTUMN 2011