



## Simple Meals Menu

Includes **One Entrée**

with Gathering Together Farms seasonal salad greens and balsamic vinaigrette,  
Grand Central Bakery Bread with butter and choice of

**One Side and one Housemade Organic Dessert**

**\$18.00 per person**

(select from the following options)

### Entrées

#### **Sweet Potato Enchiladas**

organic sweet potatoes layered with corn tortillas,  
housemade red sauce and white cheddar

#### **Oregon Albacore Tuna**

pan-roasted with a housemade Harissa sauce,  
warm North African flavors complement this moist,  
meaty and sustainably managed local fish

#### **Grilled Vegetable & Polenta Torta with Grilled Chicken**

soft layers of herb and Parmesan polenta  
with grilled organic vegetables and organic red sauce,  
and grilled Draper Valley chicken on the side

#### **Classic Foods Butternut Squash Artisan Ravioli**

locally made ravioli stuffed with butternut squash and  
gorgonzola served with a roasted squash, tomato and  
fresh herb sauce

#### **Organic Grilled Portobello Mushroom**

olive oil, garlic and thyme marinated

#### **Chicken Enchiladas**

Draper Valley chicken simmered in verde sauce, with  
queso fresco and Tillamook white cheddar layered with  
corn tortilla

#### **Herb Roasted Draper Valley Chicken Quarters**

with fresh herbs, garlic and kosher salt

#### **Painted Hills Steak Sandwich**

Northwest beef steak tenders rubbed with cracked  
pepper, cumin and caraway and grilled. Sliced and  
served on grilled Grand Central hoagie roll with  
horseradish cream, provolone cheese and pickled red  
onions

**Seasonal Chef's Lunch** – ask us about today's delicious,  
seasonal chef's special

### Sides

#### **Organic Fruit**

simple fruit platter with organic fruit

#### **Artemis Pasta Salad**

we start with organic pasta and then finish with  
yummy seasonal ingredients, herbs, cheese and  
a house vinaigrette

#### **Yellow Rice and Black Beans**

Jasmine rice simmered with vegetable broth, onions and  
saffron

#### **Organic Potato Salad**

roasted or classic creamy

#### **Papas Bravas**

Organic potatoes with olive oil, garlic and Spanish  
paprika

#### **Seasonal Farmer's Market Vegetables Grains and Greens**

Organic quinoa, brown rice and rye berries sautéed with  
local greens and veggies and ginger, soy and sesame

### Desserts

*Our desserts are handcrafted using organic, local, premium  
and all natural ingredients*

#### **Seasonal Fruit Crisp Bar**

Hood River apples and caramel sauce

#### **Organic Chocolate Brownie**

our dense and decadent organic brownie

#### **Gingerbread Cake**

with fresh whipped organic chantilly cream

#### **Cookie Tray**

Assorted organic cookies and bars